



Chef Ireland Culinary Competitions 2018
 At
Food & Bev Live 2018
 Citywest Conference and Event Centre
 Tuesday 6th - Wednesday 7th February 2018

Daily Schedule, Hot Kitchen

Tuesday 6th February 2018

Culinary Competitions		Start Time	Time Allowed
Breakfast Competition, (No fry allowed)	Open Class	8.00am	35 min
Irish Lamb Competition,	Senior Class	8.45am	35 mins
Irish Lamb Competition,	Junior Class	9.30am	35 mins
Culinary Colleges Student Team Competition,		10.30am	1 Hour 15mins
Hot Jam Dessert Competition	Open Class	12.00pm	45mins
Silver Hill Duck Competition,	Senior Class	1.00pm	40mins
Irish Pork Competition,	Junior Class	1.50pm	35mins
Irish Beef Fillet Competition	Open Class	2.35pm	35mins
Pasta Competition	Junior Class	3.20pm	30 mins
Aramark Chef of the Year 2018		4.10pm	1 Hour 15 mins
Panel of Chefs Culinary Competition Award Ceremony			

Wednesday 7th February 2018

Culinary Competitions		Start Time	Time Allowed
Condren's Vegetarian Competition	Junior Class	8.00am	35mins
BIM Irish Fish Competition	Senior Class	8.45am	30mins
BIM Irish Fish Competition	Junior Class	9.30am	30mins
BIM Irish Fish Competition	Junior Class	10.15am	30mins
Mystery Basket Competition,	Open Class	11.00pm	90mins
Afternoon Tea & Service Competition	Open Class	1.00pm	35mins
Hospitality Caterers Team Competition		2.00pm	1 Hour 30 mins
Panel of Chefs Culinary Competition Award Ceremony			

Presentation of Awards will take place after the last competitions on
 Tuesday 6th & Wednesday 7th of February.
 All competitors are expected to be in full Chef Uniform for the presentations.





Daily Schedule, Cold Display Salon

All entries must be in place and displayed before 9.00am on the day specified in the schedule

Competition	Tuesday	Wednesday
Grand Piece Decorative, Open Class - Using a medium of competitor's choice. (Butter or Fat, Sugar, Chocolate, Pastillage, Salt Dough)	✓	
Works in Petal Paste – Should follow a theme	✓	
Works in butter or Fat of Competitors Choice	✓	
Hot food served cold – Open Class: Present and display 4 individual main Course Plates		✓
Hot Food served cold – Open Class: Present and display 2 Portions of a main course normally served hot but presented cold		✓
Present and display a 3 Course Meal Plated, 1 portion of each course, Open Class		✓
Present and display a Show Platter for 6 Persons using any protein of competitors choice.		✓
Hot Food served cold- Open Class: Present 3 Fish course Plates of competitor's choice, normally served hot but presented cold, or presented as a Fish Buffet.		✓
Pate, Terrine or Galantine, Present 4 portions, Junior class	✓	
Cold Soufflé - Open Class and Tasted, Present four individual portions of a soufflé of competitors choice		✓
Macaroons, Open Class, Present 24 pieces – 4 different varieties, colour and filling for tasting - 6 pieces of each	✓	
Novelty Cake, Open class	✓	
Decorated Gateau of competitor's choice, Open class		✓
Wedding Cake, Tasted, Open class	✓	
Petit Fours Tasted Open Class		✓
Afternoon Tea Pastries and tea pairing Challenge	✓	
Handcrafted Chocolates Tasted – Open Class	✓	
Cup Cakes, Open Class		✓
Fruit and Vegetable Carving	✓	





Chef Ireland 2018 - Culinary Art – Live Cooking Salon
Practical Cookery Competitions

Hot Kitchen - Day 1

Tuesday, 6th February 2018

Breakfast Competition, Open Class :- No Fry Up Allowed - Sponsored by Condrens Fruit Ltd.

35 minutes will be allowed to prepare, cook and present in front of the judges 2 portions of an alternative breakfast dish. Design an alternative breakfast choice that will make a great meal to start the day. Spice up the most important meal of the day with a versatile and fun options to help live healthy.

Prepared stocks or basic sauces may be used - all other items must be unprepared.

A brief menu description along with the recipe and method for the dish must be provided.

Irish Lamb Competition, Senior Class :

35 minutes will be allowed to prepare, cook and present 2 plated main course portions of a lamb dish of the competitor's choice. Prepared stocks may be used, vegetables may be washed and peeled - all other items must be unprepared.

A brief menu description along with the recipe and method for the dish must be provided.

Irish Lamb Competition, Junior Class :

35 minutes will be allowed to prepare, cook and present 2 plated main course portions of a lamb dish of the competitor's choice. Prepared stocks may be used, vegetables washed, potatoes peeled. Larder work must be shown - all other items must be unprepared.

A brief menu description along with the recipe and method for the dish must be provided.

Culinary College Student Team Competition :

A team of two Chefs and two Servers will plan, prepare, cook and serve the following dishes, for 6 covers, within two hours of the starting time.

Amuse Bouche, Starter, Main Course, Flambé Dessert (Tableside) and Speciality Coffee / Wines.

The Starter, Main Course and Dessert must be served with paired wines.

As part of the service component, the competitors must prepare a Flambé dessert and a speciality coffee for 5 covers each. The competitors provide the ingredients for all dishes, speciality coffee as well as the wine.

The Flambé dessert must be prepared tableside and the following skill must be shown during the service of the meal:

- Flambé
- 4 different napkin folds must be used for the table settings. Four (4) covers must be served to invited guests and two (2) cover will be drawn, at random, for the judging panel and Photograph



Hot Dessert Competition : Open Class

45 minutes will be allowed to prepare, cook and present 4 plated hot desserts suitable for restaurant service.

Hartley's Jam (Strawberry, Raspberry, Apricot jam must be a component in the recipe.)

A brief menu description along with the recipe and method for the dish must be provided.

Silverhill Duck Competition : Senior Class— Sponsored by Silverhill Duck Ltd.

40 min will be allowed to prepare, cook and present 2 Main Course portions of a duckling breast dish. Silverhill Duck breasts will be supplied. Competitors must supply all ingredients, prepared stock allowed. No other preparation allowed.

A brief menu description along with the recipe and method for the dish must be provided.

Student Irish Pork Competition : Open Class

This competition is open to all college students currently studying on a culinary arts programme.

35 minutes will be allowed to prepare, cook and present 2 x plated main course portions of an Irish Pork dish of the competitor's choice. All ingredients will be supplied by the competitor.

A brief menu description along with the recipe and method for the dish must be provided.

Irish Beef Fillet Competition: Open Class.

35 minutes will be allowed to prepare, cook and present 2 x plated main course portions of an Irish Beef Fillet dish of the competitor's choice. Prepared stocks may be used, vegetables may be washed and peeled - all other items must be unprepared.

A brief menu description along with the recipe and method for the dish must be provided.





Hot Kitchen - Day 2

Wednesday, 7th February 2018

Junior Vegetarian Competition : Open Class

35 minutes will be allowed to prepare, cook and present two plates of two different main courses dishes suitable for vegetarian option for restaurant service.

A detailed menu description along with the recipe and method for each dish must be provided.

Irish Fish Competition : Senior Class, - Sponsored by BIM

30 min will be allowed to prepare, cook and present 2 x portions of competitor's choice of an Irish Water Fish, original or classical in style. No prior preparation will be allowed.

A brief menu description along with the recipe and method for the dish must be provided.

Irish Fish Competition : Junior Class - Sponsored by BIM

30 min will be allowed to prepare, cook and present 2 x portions of competitor's choice of an Irish Water Fish, original or classical in style. No prior preparation will be allowed.

A brief menu description along with the recipe and method for the dish must be provided.

Hospitality Caterers Team Competition - Cook Serve :

One and a half hours will be allowed to prepare, cook and present in front of the judges 6 portions of a 3 course meal suitable for service in a boardroom catering setting. Four portions of the meal must be served to invited guests and two portion of the meal will be presented for judging. Competitors must supply all ingredients. No pre-preparation is allowed. The total wholesale cost including wine must not exceed €12.50 per person.

A detailed menu description along with the recipes and costing of the ingredients must be supplied.

Mystery Basket Competition:

A team of 2 x Chefs will plan, prepare, cook and serve a 3 course meal for 2 x persons from a mystery basket of ingredients within 90 minutes. A list of ingredients will be given to the competitors 30 minutes before the competition in order to complete a menu which must be submitted to the judges at the competition start time.

All equipment is to be provided by the competitor. Larder will be supplied.





Chef Ireland 2018 - Culinary Art - Cold Display Salon

All entries must be in place and displayed before 9.00am on the day specified in the daily schedule.

4 individual main Course Plates - Open Class :

Of competitors Choice. Normally served hot but presented cold - All plates must be suitably garnished, glazed and decorated.

Main Course Plates : Hot served cold - Open Class : Present 2 portions of a main course, normally served hot but presented cold,. All plates must be suitably garnished, glazed and decorated.

Three Course Meal Plated : Open Class

Present 1 plated portion for each course of a Three course meal. All plates must be suitably garnished, glazed and decorated.

Three Fish course Plates - Hot served cold : Open Class

Present three plates of a fish course of competitor's choice, normally served hot but presented cold, or presented as part of a Fish Buffet, Open Class. All plates must be suitably garnished, glazed and decorated.

Pate, Terrine or Galantine : Junior Class

Present four portions of Pate, Terrine or Galantine sliced, glazed and suitably garnished and decorated.

Fruit and Vegetable Carving Skills - live competition

Competitors are allowed 2 hours to prepare and present a Fruit and Vegetable carving that is suitable for display on a buffet. Any fruits or vegetables may be used in the display. No pre-prepared vegetables or fruit is allowed, except peeling of certain vegetables like pumpkin. Competitors must bring their own fruit & vegetables, display equipment, and carving tools etc. Display may follow a theme of competitor's choice.

Maximum display area 2 feet by 2 feet, with no restriction on height.





Chef Ireland 2018 – Pastry Art - Cold Display Salon

All entries must be in place and displayed before 9.00am on the day specified in the daily schedule.

Grand Pieces Decorative : Open Class

Present a decorative centre piece display featuring one or more of the following mediums. Pastillage, Cooked sugar, Chocolate salt dough or Marzipan. The final piece can be a single or combination of the above and should be displayed within a maximum area of 90cm x 60cm (3ft x 2ft).

The piece may be purely artistic or functional in construction.

The award presentation in this class will be made on the last day of the show.

Works in Petal Paste : Open Class

Using Petal Paste present a floral display which may take the form of a floral arrangement, plant, floral spray, bouquet or corsage. Exhibit to include foliage where appropriate, and presented on a suitable background which may be a stand, plaque, board, vase / container. Artificial stamens, wires and ribbons are permitted.

Maximum display area 38cm x 38cm (15 x 15in).

The award presentation in this class will be made on the last day of the show.

Works in Butter or Fat : Open Class

Present an artistic sculpted Piece of competitor's choice made from Butter or Fat. To be displayed within a maximum area of 60cm x 60cm (2Ft x 2ft). No external supports allowed, use of edible colouring is permitted.

The award presentation in this class will be made on the last day of the show.

Cold Soufflé Tasted : Open Class

Present 4 individually plated portions of a cold soufflé of competitor's choice, decorated for service, with an accompanying sauce and garnish. A brief menu description must be provided.

Macaroons tasted : Open Class

Present a display of 24 Macaroons, 4 varieties x 6 pieces of each type, careful attention should be given to flavouring and fillings and colours of each type. The macaroons will be tasted.

Novelty Cake : Open Class

Present a novelty cake to include any theme of competitor's choice. The use of Dummy shapes are permitted and should be covered in any edible medium. Any shape may be used. Maximum display area 16" by 16" including boards and stands. Height restriction of 24 inches





Decorated Gateau of Competitor's Choice : Open Class

Competitors to present a decorated gateau of their choice and flavour.

A gateau of sponge or Genoese base coated and finished to competitor's choice, size should not exceed 3 inches (8cm) in height, excluding decoration. Care should be taken with the inner flavourings and construction.

The gateau will be cut and tasted. Careful use of colouring is advised. Display area 38cm x 38cm (15 x 15in).

Wedding Cake : Open Class

Present a 3-tier decorated wedding cake. The use of dummy shapes is permitted, the display pieces should be covered in any edible medium. Artificial decorations are not permitted, with the exception of tape, wires on flowers, cotton and stamens. Maximum display area 20" by 20" no height restriction. The judging will be based on the decorative skills and techniques used. Pillars, display stands, or separators are allowed.

Cup Cakes, Tasted : Open Class

Present 12 Cupcakes featuring 3 different flavors x 4 pieces of each type appropriately decorated and garnished to competitor's choice. Different decorative styles should be used for each variety. Only edible materials allowed. The cupcakes will be tasted. Maximum display area permitted is 24" by 24".

Handcrafted Chocolates : Tasted, Open Class

Present a display of 24 pieces of Handcrafted Chocolates. - 6 varieties, 6 flavours, to include 3 moulded types and 3 hand moulded types. Each type must feature a different filling, alcohol should feature in 2 types. Dark, Milk and White Chocolate must be used in the selection. Chocolates will be tasted. The selection can be presented with a small centrepiece if desired.

Petit Fours – Tasted : Open Class

A display of petit fours with centrepiece, 6 x 4 varieties, 24 pieces in total - plus 1 plated portion for tasting. The selection must feature 2 varieties each of petit four sec (dry) and 2 varieties of petit four glace (glazed) Attention should be given to practicality of service, contrast, flavours, colours and size. A menu description must be provided.

Afternoon Pastries and Tea Pairing Challenge :

Present a display of Tea Pastries suitable for afternoon tea service in a five-star Hotel. 6 varieties to include 4 of each, 24 pieces in total - plus 1 plated variety for tasting. The selection must feature the use of the following: Sponge, Sable, Choux, sweet and puff pastes. Competitors are required to feature a selected tea as an ingredient and food pairing in 3 of the varieties. At least one element of tea fragrance and flavour must be evident in the pairing of the pastry item. Attention should be given to practicality of service, contrast, flavours and size of pastries to be displayed. A menu description must be provided.



Procedure for Entry

- Competitors must complete the relevant entry form for each competition entered.
- Please include your mobile telephone number on your application form
- Entries must be received by the closing date, late entries will not be accepted.
- Because of the shortage of competition time for competitors in the practical live kitchen, it may be necessary to accept entries on a first come first basis. If we have more competitors than available places in any of the competitions we will compile a standby list to ensure that each practical competition has a full entry on the day.
- This information will be communicated to each entrant as soon as possible and after the closing date of receipt of entries.
- Junior Competition Classes are open to competitors under the age of 25 on the 8th of February 2018
- Entries will not be accepted without the completed entry form and competition fees.
- Competitors exhibits may be photographed during or after the competitions.
- The photographs will be the property of the Panel of Chefs and may be used at a later date for promotional purposes
- The competition committee reserve the right to refuse and accept any exhibits that do not meet the competition criteria
- The Panel of Chefs of Ireland will not be held responsible for the loss, damage to equipment or any exhibit.
- Competitors are reminded of their responsibility to ensure that they will only be permitted remove exhibits or equipment once permission has been granted by the salon manager.





CHEF IRELAND 2018 Culinary Competition



ENTRY FORM

PLEASE COMPLETE IN BLOCK LETTERS

First Name:	Surname:
Home Address:	
Place of employment / Study:	
Phone Number: Landline:	Mobile:
Email Address:	Twitter Handle: @

No.	Competition Entered	Day	Time	OFFICE ONLY
1				
2				
3				
4				
5				
6				

The entry fee for each competition entered is as follows:

€15.00 Junior Class

€25.00 Senior Class

€25.00 Open Competition

€50.00 Mystery Basket

€50.00 College Student Team Competition

Cold Display Competitions €25.00 (For up to three (3) entries per day)

Please print this form, complete in block letters, sign, and post to:

Patrick Brady, Competition Secretary, Mars Food Ireland,

Level 6, The Chase Building, Carman hall Road, Sandyford, Dublin 18, D18Y3X2

Please include a cheque or postal order with the correct amount made payable to the 'Panel of Chefs of Ireland'

Payment of the entry fee does not guarantee a place in the competition as we operate a first come first serve system. Application forms which are not accompanied by the correct fee will not be processed.

Please keep a copy of the completed entry form for your own records.

Please do not post cash. Closing date for entries is Friday 26th January 2018

I accept that the judge's decision is final, and all personal liability is the responsibility of the competitor.

Signed: _____

Date: _____





Guidelines for Competitors



