

# USATURKEY COOKING COMPETITION THE YOUNG CHEFS CHALLENGE

## INFORMATION SHEET

### Date

August 13-14, 2009

### Venue



### Organisers



## **INFORMATION SHEET**

The USA Turkey Cooking Competition - The Young Chefs Challenge is open only to students from culinary schools. Applicants must be between 18 and 28 years old and must have at least 6 months experience in the culinary field.

Students will be divided into groups of 3 to form a team. One member should be nominated as the Team Manager who will serve as liaison with the organizers. Please provide a dynamic name for your team!

This competition is divided into TWO stages:

### **Stage 1**

- All teams are required to submit their application form, recipes and cost sheets of their dishes.
- Teams selected by the SCA committee will move on to Stage 2. A total of 12 teams will be selected.

### **Stage 2**

- The 12 teams will participate in the USA Turkey Cooking Competition – The Young Chefs Challenge on **August 13-14 2009**, at the **at-sunrice GlobalChef Academy**.
- The organizers will provide the ingredients as well as USA turkey/turkey products that will serve as the main ingredient.
- All teams are required to bring their own utensils and kitchen tools. Teams can prepare 80% percent of mise-en- place without any prior cooking.
- USAPEEC will provide aprons for all team members.

## **DEADLINE FOR APPLICATION SUBMISSION**

All teams must submit the application form, recipes and cost sheets of their dishes by **August 3 2009**.

## Cooking Competition and Its Criteria

The top 12 teams selected for Stage 2 will participate in the USA Turkey Cooking Competition – The Young Chefs Challenge on August 13-14, 2009. Each team is required to demonstrate the cooking of all the dishes listed in the recipe sheets.

All teams are required to bring their own utensils and kitchen tools on the day of competition. Teams can prepare 80% of mise-en- place with some prior cooking (such as sauces, garnishes and marinating of the product). The final product is to be cooked at the competition.

### Please note the following

- a) Both appetizers (hot and cold) and main course must consist of 40 % of USA turkey/turkey products.
- b) Other ingredients can be incorporated into the dishes.
- c) 4 hours to cook including presentation on table, 1/2 hour to clean up the workstation.
- d) Each team is required to produce 8 portions of each course based on their recipes.
- e) Both dishes must be presented on 8 individual plates. Four (4) for judging and four (4) for display.
- f) Recipe is required in the kitchen.
- g) Each team is required to do a table display for their food presentation.

### Judging Criteria

- a) **Mise-en-place** **0-10 points**  
Clear arrangement of materials. Grooming and proper working technique.  
Correct utilization of working time and punctual completion.
- b) **Hygiene** **0-10 points**  
Attention paid to hygiene during preparation of food
- c) **Presentation and Creativity** **0-20 points**  
Ingredients and colour must be in harmony. Points will be awarded for excellent combination, simplicity and originality and ingenuity in composition.
- d) **Taste & Texture** **0-20 points**  
The dishes must have appropriate taste and seasoning.
- e) **Technique and Degree of Difficulty** **0-40 points**  
This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.