



Chef Ireland 2021

The Irish Culinary Championships



Schedule of Competitions



November 2nd – 4th 2021 | RDS | Dublin

A Message from our President

Dear Chefs and competitors,



I hope that you are all staying safe and well during this very challenging time for us all.

COVID – 19 has forced changes in our everyday life that none of us had ever foreseen. We are very conscious that our industry is facing huge challenges with the loss and closure of business during the lockdown and the much welcomed but steady re-opening of society. We welcome the return to some level of normality and are hopeful that our Industry will come back stronger than before from this crisis.

On behalf of the members and Board of Directors of The Panel of Chefs of Ireland and in conjunction with our Sponsors, we welcome the opportunity to announce the Chef Ireland Culinary Championships, which will be held from the 2nd to the 4th of November 2021.

As a result of COVID -19 restrictions, this competition will be organised and held under strict rules and regulations, and in accordance with the event organisers, in order to meet the requirements of the competition rules.

We wish to extend a warm welcome to competitors and sponsors to the Chef Ireland Culinary Championships and to announce that all competitors participating this year, will be offered 1-year free membership of the Panel of Chefs.

The Panel of Chefs of Ireland mission is to promote quality and excellence in all activities related to the culinary arts, in particular the development of the craft in Ireland. This culinary event affords our members and all chefs throughout Ireland, the opportunity to display their exceptional culinary skills, creativity, innovation and techniques. We look forward to this wealth of knowledge and expertise being shared amongst all chefs throughout the three days of competitions.

These Championships are endorsed by Worldchefs, the governing body of chefs associations world-wide.

I would like to thank our sponsors for their continued support and encouragement.

Finally, I would like to thank my colleagues for their exceptional input into organising these competitions and to wish all competitors every success in your chosen competition. We look forward to your participation in the 2021 “Chef Ireland Culinary Championships”.

Culinary regards

Paddy Brady

President - Panel of Chefs of Ireland



Organising Committee
General Information
Competition Entry Fees
Live Theatre Daily Schedule
Food Safety Challenge
Salon Culinaire Daily Schedule
Chef of the Year 2021
Live Theatre Competition Rules
Live Theatre Guidelines for Competitors
Live Theatre Competitions
Salon Culinaire Rules
Salon Culinaire Guidelines for Competitors
Entry Form

Join the National Culinary team

During the Culinary Championships, the judging panel will be on the look out for potential new members of the National Junior and Senior Culinary Teams. If you would like to be considered for selection please indicate so in the space provided on the entry form.

Contents

The Organising Committee:

| | |
|--------------------------------------|--|
| Paddy Brady | President, Panel of Chefs of Ireland |
| Brendan O'Neill | Vice President, Panel of Chefs of Ireland |
| John Clancy | Competition Secretary |
| Norbert Thul | Judges office Manager |
| Jonny Carroll | Master of Ceremonies – Live Theatre |
| Eoin McDonnell / Michael Egan | Live Theatre Manager |
| Carl Oppermann | Cold Display Salon Manager |
| Darren Kildea | Competitor Registrations |
| Brendan Murran | Competitor Registrations |

The Judging Panel:

Chairperson of the Judging Panels

Brendan O'Neil

Judging Team Leaders

Alan Fitzmaurice, Audrey Crone and John Kelly

| | | |
|---|--|--|
| Alan Fitzmaurice Anthony Armstrong Billy Grimes Geert Maes Sean Owens | Audrey Crone John Kelly Jack Duffy Michael Egan Sandeep Pandey Magdalena Sliwarska Azaharan Bin Ostman Stephen Reilly | Sylvester Dolan Darren Kildea Kevin Ward Mary Reid Mark Farrell George Smith Shane Smith – Guest Judge |
|---|--|--|

GENERAL INFORMATION

- The Chef Ireland Culinary Committee and Competition Organizer reserve the right to remove, change or add to the rules and regulations.
- The Organizers reserve all rights to the recipes used and the photographs taken during the competitions
- The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings.
- Awards will be presented each day and announced during the live theatre, all competitor are encouraged to be present for the awards each day.
- **All participants should wear their chef's uniform for the awards**
- All competitors and their helpers must register as visitors to Catex 2021 and show their personal ID and their EU COVID Vaccination Certificate, and Visitor badge to enter the Salon Culinaire Area.
- Helpers must remain outside the competition area once the competition begins.
- All participants must be present at the competition in their chef's uniform.
- Only one entry per competitor is allowed in each category. However, he/she may participate in any number of different categories.
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows
- Competitors must bring their exhibits on the allotted day for judging.
- Late entry of exhibits may be accepted with the discretion of the organisers
- Please refer to the final schedule for your competition details and dates.
- In case of any doubt, do not hesitate to contact the Organizers

Competition Dates

The competition will take place from the 2nd to 4th of November 2021 in the RDS Simmonscourt Pavilion, Ballsbridge, Dublin 4, Ireland

Registration Fees per competitor and per competition:

Competition Entry Fees:

| | |
|--------------------------------------|---------------|
| All Cold entries | €15.00 |
| Junior Competition | €15.00 |
| Senior Competition | €25.00 |
| Open Class Competition | €25.00 |
| Mystery Basket | €50.00 |
| Chefs Gourmet Meal – 3 Course | €25.00 |

Registration Details:

All competitors must register on- line. Please follow this link to the [Online Brochure and Entry Form](#)

The closing date for registrations of all competitions including all payments is Friday 29th of October 2021.

The organising committee reserve the right to refuse any competitor who has not registered on time or has not paid the full registration fees.

Contact person for Registrations: John Clancy : chefireland21@gmail.com

Products and Ingredients:

Certain competitions will feature sponsored products which competitors are required to use in their dishes and recipes. It is forbidden to use any other products other than those specified during these competitions.

KITCHENS:

Small Kitchen equipment must be provided by the participant (e.g. pans/tins/ladles/cutlery/scales and colour coded chopping boards)

The following equipment will be available onsite:

COMPETITION STATION

- Work tables with under counter shelves
- Refrigerator shared space between two stations
- 1 Electrical Fan Oven - shared between two stations
- 6 ring gas burner stove and oven
- 1 overhead gas fired salamander
- Double sink unit - shared
- 1 Electrical Power twin socket

PREPARATION AREA

- A back area is available and equipped with the below:
- Stainless steel tables
- Fridges for the ingredients
- 1 freezer unit
- 2 Double Sink units
- Food waste disposal units
- Food hygiene sanitising equipment

Competitors are requested to ensure to keep all your perishable ingredients in the fridges and freezers provided at the back area before the competition starts.

Please note that a one-way entrance and exit system will be in operation for all competitors.

The back area can only be accessed up to one hour before the competition commences.

Please observe the allotted times for anyone to use the kitchens and prior preparation time mentioned in the competition schedule.

Thank you to our sponsors and supporters

The Panel of Chefs of Ireland gratefully acknowledges the support from all our sponsors and their continuous and outstanding contribution and assistance to the successful promotion of the Chef Ireland Culinary Championships Competitions.

Chef Ireland 2021

LIVE THEATRE COMPETITIONS - DAILY SCHEDULE

Tuesday 2nd of November 2021

| Competition | Start Time | Time Allowed |
|---|------------|--------------|
| Chicken for Sauté – Junior Class | 09.00am | 45 Min |
| 3 Course Gourmet Meal | 10.10 am | 2 Hours |
| Irish Pork Competition, Junior Class. | 12.30 pm | 40min |
| Irish Lamb Competition, Senior Class – HEAT 1 | 1.30 pm | 40min |
| Irish Lamb Competition, Senior Class – HEAT 2 | 2.30 pm | 40 min |
| Asian Ethnic Cuisine Competition, Open Class | 3.35pm | 40 mins |
| | | |

Wednesday 3rd of November 2021

| Competition | Start Time | Time Allowed |
|--|------------|--------------|
| Fish Filleting Larder Skills and Cookery Competition, Junior Class | 9.00am | 45 Min |
| Vegan – plant Based Dish Competition, Open Class | 10.05am | 30min |
| Irish Fish Competition, Open Class Heat1 | 10.55am | 30min |
| Irish Fish Competition, Open Class Heat 2 | 11.45am | 30 min |
| Ability Skills competition | 12.35pm | 60min |
| Irish Beef Fillet Competition, Open Class Heat 1 | 2.00pm | 40 Mins |
| Irish Beef Fillet Competition, Open Class Heat 2 | 3.00pm | 40min |
| Aramark Chef of the Year 2021 | 4.00pm | 90min |
| | | |

Thursday 4th of November 2021

| Competition | Start Time | Time Allowed |
|---|------------|--------------|
| Hot Pudding Soufflé | 9.00am | 45 mins |
| Pasta / Risotto Dish Open Class | 10.05am | 45 Mins |
| Mystery basket Competition – open class | 11.15am | 2 hours |
| Duck Competition. Open Class – heat 1 | 1.35pm | 40 Mins |
| Duck Competition Open Class – heat 2 | 2.35 pm | 40 mins |
| Final Day Awards Presentation | | |

Food Safety Challenge

Every Competitor who takes part in the Live Theatre at Chef Ireland will also be judged on their food safety practices. All competitors will be eligible for a special Hygiene award.

Junior Competition Classes are open to competitors under the age of 25 on the day of the competition. Presentation of Awards will be made on the days of the competitions
All competitors are requested to be in full Chefs Uniforms for the prize giving ceremony.

CHEF IRELAND SALON CULINARIE

Daily Schedule, Cold Display Salon

All entries must be displayed before 10.00am on the day specified

| Competition | Tuesday | Wednesday | Thursday |
|---|---------|-----------|----------|
| Grand Piece Decorative, Open Class, | ✓ | ✓ | ✓ |
| Works in Petal Paste, Open Class | ✓ | ✓ | ✓ |
| Works in Butter or Fat of Competitors Choice, Open Class | ✓ | ✓ | ✓ |
| Cold Soufflé, Tasted, Open Class, | | | ✓ |
| Macaroons, Tasted, Open Class, | ✓ | | |
| Novelty Cake, Open Class | ✓ | ✓ | ✓ |
| Sacher Torte, Tasted, Open Class | | ✓ | |
| Wedding Cake, Open Class | ✓ | ✓ | ✓ |
| Cup Cakes, Tasted, Open Class | ✓ | | |
| Fruit and Vegetable Carving, Open Class | ✓ | ✓ | ✓ |
| Hand Crafted Chocolates, Tasted, Open Class | | ✓ | |
| Petit Fours, Tasted, Open Class | ✓ | | |
| Afternoon Pastries – Tea flavour Pairing Open Class | | ✓ | |
| Amuse-Bouche Selection: Present a display of 6 different amuse buche of competitors choice - Tasted | ✓ | | |
| Show Platter Display, Open Class | | ✓ | |
| Four Main Course Plates, Open Class | | ✓ | |

CHEF IRELAND - Chef of the year 2021

THE JUNIOR AND SENIOR COMPETITOR WITH THE HIGHEST COMBINED MARK IN THE HOT KITCHEN AND COLD DISPLAY SALON WILL BE AWARDED THE TITLE OF "CHEF IRELAND 2021 JUNIOR/SENIOR CHEF of THE YEAR".

LIVE THEATRE COMPETITION RULES

- All competitors are required to wear a full chef uniform and safety foot wear
- All competitors are required to register and present themselves at the practical competition area at least 1 hour before their competition is due to start
- Senior practical Classes (over the age of 25 years) are open to all chefs and trained cooks in all sections of the hospitality and catering industry
- Junior practical classes are open to all trainee and apprentice chefs who are under the age of 25 on the day of competition.
- All Junior competitors in any class are requested to provide evidence to verify their age
- The appropriate entry form must be used by all competitors and each entry must be on a separate entry form and accompanied by the correct entry fee for each competition entered, see competition entry fees on page 4 of this brochure
- Except where explicitly stated all competitors are required to provide their own raw materials, cooking equipment and service utensils.
- No prior preparation is allowed, other than basic peeling and cleaning of vegetables, basic stocks and jus are allowed, except where stated.
- Competitors are reminded that special consideration will be given to hygiene practices, work methods, preparation, flavour, taste and timing during the competitions
- The organising committee reserve the right to cancel any competition that has not been filled.
- The competitor must take responsibility and ensure that their property, including dishes, and machinery are removed as and when requested.
- It is also the responsibility of the competitors to ensure that all personal electrical equipment is safe to use during the competition.
- Prizes will be awarded, if in the opinion of the judges that satisfactory standards for the competition have been achieved in all instances.
- In the event of a dispute, the chairman of judging panel may intervene to resolve the issue. The chairman's decision is final.
- All competitors will have the opportunity to receive feedback with an appointed judge after the competition results are announced.

LIVE THEATRE - GUIDELINES FOR COMPETITORS

- Live practical classes require work to be completed in front of a panel of judges over a specified period of time, and normally calling for competitors to produce a recipe and dish of their choice
- Marks are awarded for skills in preparation, cooking, and presentation, therefore competitors are not allowed to pre-prepare food materials other than those specified in the competition brief.
- Competitors must work in an organised and clean manner observing all hygiene and safety regulations.
- Where possible the use of by products should be incorporated e.g. fish bones infused into fish stock etc.
- Competitors should be aware of sustainable work practices and attempt to incorporate these where possible in the preparation of their dishes. Waste and over production of food should be avoided, and sensible choice, good use of ingredients and portion size of the final dishes being presented should also be observed.
- While appreciating that accidents can happen to ingredients, it is advisable not to bring in excessive quantities, which may well be left over after the competition. Make every effort to control the cooking processes and temperatures, over boiling of sauces may adversely affect the desired texture and flavours
- Present food for service at the optimum heat. Ensure that each dish is presented and displayed in a clean and appetising manner
- Garnishes must be equally proportioned for the number of covers and the quantity of sauce to meat or fish should be adequate.
- Marks are awarded for ease of service; ensure that portions are identifiable and easy to serve.
- Taste is the most important aspect of the last stages of judging carries a greater percentage of marks.
- **The dish must be presented when the order to stop is announced.**
- **Include COVID requirements here**

Live Theatre Competitions

Tuesday 2nd of November 2021

A brief menu description along with the recipes, methods for the dishes, including allergens, must be provided at the time of the competition. Failure in providing this will result in a deduction of five (5) marks. This applies to all Live Theatre Competitions.

Chicken for Sauté Competition – Junior Class

(As per the Practical Cookery 12th edition)

45 minutes will be allowed to complete the following:

Larder work: Prepare and present 1 x 1200-gram whole chicken suitable for a sauté dish e.g. Poulet Sauté chasseur. The prepared chicken should be displayed on a tray complete with any trimmings to be used for stock and presented to the judges.

Cooking: - Prepare, cook, and presents 2 portions of a Chicken sauté dish complete with vegetable garnish. Prepared stocks or basic sauces may be used - all other items must be unprepared.

Chicken will be supplied for all competitors.

3 Course Gourmet Meal – Competition, Open Class

Two hours will be allowed for 2 Chefs to prepare, cook, and present to Judges 3 portions of a 3-course gourmet meal which should include Starter, Main Course and Dessert.

Competitors must provide their own ingredients.

Prepared Stocks and Jus are allowed - all other items must be prepared during the competition.

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

Irish Pork Competition: Junior Class

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

40 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 to be provided by the competitor.

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

Irish Lamb Competition, - Senior Class – 2 heats

40 minutes will be allowed to prepare, cook and present 2 x plated main course portions of an Irish lamb dish of competitor's choice. Prepared stocks or basic sauces may be used - all other items must be unprepared.

Asian Ethnic Cuisine - Served Street Food Style - Competition, Open Class

40 minutes will be allowed to prepare, cook and serve 2 x Main Course Dishes from an Asian Country chosen from the alphabetical list of Asian Countries displayed on the following website.

<https://www.countries-ofthe-world.com/countries-of-asia.html>

The dishes must be presented in the style of modern Asian Street Food.

Live Theatre Competitions

Wednesday 3rd of November 2021

Fish Filleting Larder Skills and Cookery Competition – Junior Class

45 minutes will be allowed for the following:

Stage 1- Larder Work: Competitor is required to fillet and present 1 flat fish or 1 round fish of competitor's choice. Fish must be supplied by the competitors.

You will be judged on the following points, Maximum edible flesh on the fillets, minimum edible flesh on the bones, good working practices, pin boned scaled etc. hygienic practices and knife skills. The filleted fish must be presented to the judges along with the bones and any trimmings.

Stage -2 Prepare, cook and present 2 portions of a fish dish of your choice complete with vegetable garnish. No prior mise-en-place is allowed.

Vegan – Plant Based Competition, Open Class

30 min will be allowed to prepare, cook, and present 2 x plates of a modern Vegan – plant-based dish of competitors choice. Dishes must be well balanced and suitable for restaurant service.

Irish Fish Cookery Challenge, - Open Class – 2 Heats

30 min will be allowed to prepare, cook, and present 2 x portions of an Irish water fish dish The competitor must supply all ingredients including the fish. The dish can be original or classical in style. No prior preparation will be allowed.

Culinary Ability Competition -

This Competition is open to individuals who have disabilities and are currently being trained to work in the catering industry and specifically within the culinary area.

45 minutes will be allowed for competitors who are assisted by their coach to prepare, cook and present 2 main course plated meals suitable for restaurant service.

All ingredients must be provided by the competitor. A menu description must be provided.

Irish Beef Fillet Competition, Open Class – 2 Heats

40 min will be allowed to prepare, cook, and present 2 x plated main course portions of an Irish Beef Fillet dish of competitor's choice. Prepared stocks may be used, vegetables may be washed and peeled, and all other items must be unprepared. **Beef will be provided and must be used in this competition.**

Aramark Ireland Chef of the Year 2021

This competition is open to chefs who are currently employed by Aramark Corporate Catering services, who are the organisers of the competition.



This year's Theme is Plant-Forward Dining or Flexitarianism

Competitors are required to prepare, cook, and present two portions of a main course dish.

Each dish must be at least 75% plant based with a focus on using Irish seasonal fruits and vegetables. 25% of the dish can contain Animal Proteins from the following list only – Organic Chicken, Organic Turkey, MSC/ASC Fish or Wild Game. To complete the competition each competitor must also present two portions of **Hot dessert course with Fairtrade Chocolate** as the key ingredient. Both the main and desert dishes must be produced within 90 minutes.

Where practical competitors are encouraged to show as many skills as possible within the given time constraint.

Main course dishes must be nutritionally balanced with an emphasis on fresh Seasonal ingredients.

Mise en Place

- Vegetables & fruit, peeled but not prepared
- Basic or finished stocks or reductions
- Weighed ingredients
- Pre-marinated / macerated / pickled / dehydrated items of proteins, fruit & vegetables are allowed
- Ingredients should be prepared during the competition where practical
- Keep your workstation clean, tidy and free from dirty equipment, this will also contribute to hygiene marks.
- Have only what you require and avoid waste as you will be heavily penalised for this.

A brief description of each dish must be included beneath the menu title.

A description of the working methods must be included for each course and the use of the specified ingredients must be highlighted.

To Enter: Please send a brief description of your proposed menu, dessert, and main course dishes to reilly-derek@aramark.ie

Closing date for entries: **Monday 4th of October 2021** Chef of the year finals MUST be available to attend a mentoring day on **October 14th in Dublin.**

***Why Plant-Forward dining or Flexitarianism - Plant-based foods are known to have a smaller carbon impact than foods derived from animals overall. While many consumers are not interested in excluding meat from their diets entirely, even a reduction in animal-based products has been shown to make a significant impact in lowering GHG emissions. ***

Live Theatre Competitions

Thursday 4th of November 2021

A brief menu description along with the recipes, methods for the dishes, including allergens, must be provided at the time of the competition. Failure in providing this will result in a deduction of five (5) marks. This applies to all Live Theatre Competitions.

Hot Sweet – Pudding Souffle Competition – Open Class

45 minutes will be allowed to prepare cook and present three plated portions of a classical pudding souffle of competitors choice. Garnishes and sauces may be served as an accompaniment to the dessert.

Pasta / Risotto Competition: Open Class

45 Minutes will be allowed to prepare, cook and present 2 (two) plated portions of a Pasta or Risotto dish of competitors choice using any form of pasta or Risotto. Competitors are allowed to make fresh pasta. Mis en Place will be allowed, pre-prepared sauces are not allowed. A brief menu description including recipe and method of preparation of the dish must be provided.

Mystery Basket Competition, Open Class

2 hours will be allowed for 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 the allotted time. A list of ingredients will be given to the competitors 30 minutes before the start time in order to complete a menu which must be submitted to the judges at the competition start time. All equipment must be provided by the competitor. A central ingredients table will be provided and available to all competitors to use during the competition.

Duck Competition, Open Class – 2 Heats

40 min will be allowed to prepare, cook, and present 2 x Main Course portions of a duck dish. **Two (2) duck breasts will be provided and must be used for this competition.** Competitors must supply all other ingredients. No prior preparation allowed.

Chef Ireland Salon Culinaire Rules

PLEASE READ CAREFULLY - ALL RULES WILL BE STRICTLY APPLIED

- Senior classes are open to all chefs and cooks in all sections of the hospitality and catering industry, including culinary educators in colleges and schools.
- Junior classes are open to all trainee and apprentice chefs who are under the age of 25 on the day of competition.
- Competitors are free to enter as many competitions as they wish.
- All competitors must enter their chosen competitions on line.
- Competitors are required to use the identity labels issued for each dish being exhibited.
- **Breach of the above rules will incur penalties.**
- The organizing committee formed from the Panel of Chefs of Ireland will not be responsible for the loss or damage of any exhibit and every reasonable care shall be taken to avoid such occurrences.
- The competitor must take responsibility and ensure that their property, including dishes, and machinery are removed as and when requested.
- It is also the responsibility of the competitors to ensure that all personal electrical equipment is safe to use during the competition.
- Prizes will be awarded, if in the opinion of the judges that satisfactory standards for the competition have been achieved in all instances.
- In the event of a dispute, the chairman of judges may intervene to resolve the issue. The chairman's decision is final.
- All competitors will have the opportunity to receive feedback with an appointed judge.
- Exhibits for Senior and Junior classes must be in place by 09.00am on the day allotted for their display.
- No exhibit shall be accepted while judging is in progress.
- All exhibits must be removed on the day and time specified by the Committee and dishes may not be removed before the specified time. T
- The Committee reserve the right to remove or dispose any exhibits remaining after that time.
- The Committee shall have the authority to remove or dispose of any exhibit if it is considered unacceptable or not to schedule.
- Exhibits removed must be collected immediately after judging.

GUIDELINES FOR COMPETITORS - SALON CULINAIRE DISPLAY

GRAND PIECES:

- Do not exceed the size and height allowance attempt to produce a piece of well-proportioned balance, attempt to display fine piping skills, which do not require external support or over heavy jointing. Careful use and blending of pleasing colours should be evident.

CELEBRATION CAKES:

- Any shaped polystyrene dummies can be used, careful use of coating and covering mediums must be evident, and should be free of any dust, streaking or other foreign matter. Attention should be given to decorative work such as free hand fine piping skills using royal icing. Hand moulded flowers and wired floral sprays, which can include ribbons, tulle and artificial stamens may be used. Height restrictions will apply and must be strictly adhered to.

GATEAUX AND PASTRIES:

- Gateau's and Tortes and small cakes will be sliced to examine the texture and layering inside, sizes must be observed and where a coating or glaze is called for or excluded, care must be taken to comply with the rules. Greater skill can be displayed with piping directly onto the cakes rather than using transfer cut out shapes. All items will be tasted so careful use of flavourings, alcohols and liqueurs is important but should not be the dominant over all taste.

PETIT FOURS AND CHOCOLATES:

- Petit fours should include four varieties - two dry and two glazed, attention should be given to size, texture, taste and practicality of service.
- Chocolates should include four varieties - two moulded and two hand shaped, each type must have a different filling and flavour, alcohol can feature in one of the chocolates, Dark, Milk and White chocolate must be used in the selection.

PLATED DISHES:

- Plated dishes should comprise of a one-portion meal where appropriate and with a suitable garnish, glazed and presented on a serving plate. It is not necessary to chemise the plate. Sauces should be served separately

COLD FISH PLATES:

- These require very careful cooking in order to impart and retain flavour into the flesh. Poor glazing and garnishing are major faults. All garnishes must be edible and complimentary to the final dish.

MEAT DISHES:

- These require careful preparation, prior to and during cooking, areas of unglazed surface where glaze has not adhered are faults. Garnishes for meats should be edible and complimentary to the main item. Garnishes should be checked for proper degree of cooking, part cooked garnishes are not acceptable, the quantity should match the number of portions specified. Recipe and method should reflect the final dish presented.

All cold entries must be displayed by 10.00am on the day specified in the daily schedule.

Grand Pieces Decorative, Open Class

Present a decorative centrepiece 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.

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 40cm x 40cm.

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

Works in Butter or Fat, Open Class

Present a Decorative Sculpted Piece of competitor's choice made from Butter or Fat. To be displayed within a maximum area of 60cm x 60cm.

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, Four Portions, Tasted, Open Class

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

Macaroons, Tasted, Open Class

Present a display of 24 Macaroons 4 pieces of each type, different colours, flavouring and fillings. The macaroons will be tasted.

Novelty Cake 3 varieties - Open Class

Competitors to Present 3 three varieties of novelty cake to incorporate any theme of competitor's choice. The use of dummy shapes is permitted, and can be covered in any edible medium. Any shape may be used, maximum display area 80cm by 80cm including Cake boards and display stands. Height restricted to a maximum of 60cm.

Sacher Torte, Open Class - Tasted

Competitors to present a 25cm classical Sacher Torte, glazed and suitably garnished to competitor's choice. The torte will be cut for tasting.

Wedding Cake, Open Class

Display a 3-tier wedding cake. Any shape may be used, and the cake 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 0.5m x 0.5m with no restriction on height. Dummy cakes are permitted, as the judging will be on the decoration only. Pillars, display stands or separators are allowed.

Cup Cakes, Tasted, Open Class

Present 12 Cupcakes featuring 3 different flavours appropriately decorated and garnished to competitors choice. 3 different decorative styles should be used. Only edible materials allowed. The cupcakes **will be tasted**. Maximum display area permitted is 0.5m x 0.5m.

Handcrafted Chocolates, Tasted, Open Class

Present a display of 24 pieces of Handcrafted Chocolates. - 6 varieties, 6 flavours, to include moulded types and 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 may be presented with a small centrepiece.

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 and 2 varieties of petit four glace. Attention should be given to practicality, contrast, flavours and size. A brief menu description must be provided.

Afternoon Pastries Tasted - Open Class

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. Attention should be given to practicality of service, contrast, flavours, and size of pastries to be displayed. A menu description must be provided.

Display of Four Starter / Appetizer Plates, Open Class

Present four different starter/appetizer plates, of competitors choice. Four cold starter plates or four normally served hot but presented cold plates may be submitted. All plates must be suitably garnished, glazed and decorated. - Not Tasted!

Amuse-Bouche Selection – Open Class

Present a display of 6 different amuse bouche of competitors choice, each individual amuse bouche must be served as separate dishes. A Menu description must be provided for each one. The selection will be tasted.

Show Platter Display - Open Class

Present a cold platter using Meat, Fish, Game or Fowl, suitable garnished, glazed, and decorated including salad and sauces. The platter must consist of 6 portions (5 portions on the platter and 1 portion plated for service) Maximum display area is 1m x 1m. - Not Tasted!

Display of Four Main Course Plates, Open Class

Present four different main course plates, suitable glazed and garnished as complete meals. Competitor may display four different cold plates or four plates normally served hot but presented cold. - Not Tasted!

Fruit and Vegetable Carving - Live Skills display Competition

Competitors are allowed maximum of 3 hours to prepare and present a Fruit and Vegetable carving that is suitable for display on a buffet. Fruits or Vegetables must be provided by the competitor and used in the carving skills and display. 10 minutes will be allowed for prior preparation of vegetables or fruit which includes washing and peeling of certain vegetables like pumpkin.

Competitors must provide their own display equipment and carving tools etc.

Display may follow a theme of competitor's choice.

Maximum display area 1m x 1m, with no restriction on height.



CHEF IRELAND Culinary Championships 2021

COMPETITOR ENTRY FORM – COMPLETE IN BLOCK LETTERS

| | | | |
|--|-------------------------|---------------------------|----------------------|
| * First Name: | * Surname: | | |
| * Address: | | | |
| | | | |
| | | | |
| * Place of Employment: | | | |
| | | | |
| * Phone Number: Landline: | | * Mobile: | |
| * Email Address: | | | |
| Would you like to be considered for selection to join the National Culinary Teams? | | | Yes: |
| | | | No: |
| Competition(s) Entered: | | | |
| | Competition Name | Day of Competition | Starting time |
| 1 | | | |
| 2 | | | |
| 3 | | | |
| 4 | | | |
| Do you wish to avail of 1-year free membership of the Panel of chefs of Ireland | | | Yes: |
| | | | No: |

Competition Entry Fees:

| | |
|-------------------------------|--------|
| All Cold entries | €15.00 |
| Junior Competition | €15.00 |
| Senior Competition | €25.00 |
| Open Class Competition | €25.00 |
| Mystery Basket | €50.00 |
| Chefs Gourmet Meal – 3 Course | €25.00 |

Closing date for receipt of entries is **Friday 29th of October 2021**

* All sections of the application form must be completed

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

This form collects your name, address, contact numbers, email address, and place of employment so that our organising committee can communicate with you and provide assistance.

Please check our [Privacy Policy](#) to see how we protect and manage your submitted data.

I consent to The Panel of Chefs of Ireland Ltd collecting my details via this form ☐

I confirm that I have read and understand all competition regulations and guidelines ☐

Submit