



2024

SALT HOUSE RESTAURANT CULINARY CHALLENGE



Year 9

- Best main dish \$200
- Best overall presentation \$150
- Best adherence to theme \$100

Year 10/11

- Best overall \$200
- Best overall presentation \$150
- Best adherence to theme \$100

The winner of the grade 10/11 competition will also have the opportunity to spend a day at Salt House working with the chefs.



2024 Salt House Restaurant Schools Culinary Challenge

Theme: A Taste of the Tropics

Innisfail State College will be proudly hosting the event in 2024.

Co-ordinated by Tamara Gallagher, Innisfail State College

Contact Tamara Gallagher

Email tgall33@eq.edu.au

Closing Date Wednesday, 19 June 2024

Awards Presentation Event

A Presentation Function will be held for the winning students **at the Pullman Cairns International Hotel. This event is invite only.**

Date 28th November 2024
Time 4:45pm – 7:30pm

Award recipients are required to attend the Presentation Evening and are to wear Formal School Uniform.

CONDITIONS OF ENTRY:

The Business Liaison Association (BLA) encourages its recipients of awards, prizes, gifts, or bursaries to promote their achievements on social media/media and positively attribute the support provided by the BLA. Any negative, defamatory, or slanderous comments regarding the BLA, its programs or sponsors will result in a cancellation of awards, prizes, gifts, or bursaries.



Photographic Consent

Unless expressly advised otherwise, the Business Liaison Association is authorised pursuant to your school's specific photography consent policies to use any photographs, videos or other images obtained as part of the Business Liaison Association's event, competition, presentation to which this correspondence pertains, for the purposes of promotion of the organisation, its events and award programs. Such promotions may include but not be limited to publications, flyers, advertising, sponsorship collateral, website and internet exposure and promotion including use on social media in the foreseeable future.

Rules and Instructions

Task:

In this cooking competition, students will showcase their culinary skills by preparing tropical-themed dishes.

- Year 9 students will have 2 hours to create one main dish.
- Year 10/11 will have 3 hours to create one main dish and one complementary side dish.

Ingredients:

A list of possible ingredients has been developed through consultation with organising groups. The ingredients list will be sent out a few weeks before the competition. Students will need to return the ingredients list 2 weeks before the competition date. The entire meal must be prepared on the day. No precooked food can be brought to the competition.

Preparation commences from 9:00 am for all grades. During judging, students will be able to clean and pack up.

- The grade 9 students will have 2 hours to complete and present their dish.
- The grade 10/11 students will have 3 hours to complete and present their main dish and complimentary side dish.

Herbs, spices, and condiments (including salt and pepper) may be used in limited quantities to enhance the meal. These will be supplied by the host school, please include these when returning the ingredient list.

Run Sheet	
8:25am	All students meet at school reception
8:30am	Briefing to begin Time will be available for students to ask any questions. Classroom layout will be explained
9:00am	Start time for all year levels
11:00 – 11:30am	Grade 9's to have dish plated and taken to dining room for judging.
12:00pm	Grade 10/11's to have dish plated and taken to dining room for judging.
12:00 – 12:30pm	Year 10/11 judging and clean up
12:30pm	Closing and thank you
1:00pm	Students to depart back to school

During the Competition:

During the day there will be Innisfail State College teachers supervising the competing students. Students may be required to share a bench with one other person. Stoves and ovens are gas.

Student expectations

- Students to follow kitchen hygiene requirements upon entering the kitchen. This includes: removing jewelry, washing hands, tying hair back, wearing an apron. Aprons and hairnets will be provided.
- Students encouraged to provide their own water bottle during competition.
- All students must wear their own school's uniform while onsite for the competition.
- Appropriate and safe footwear must be worn in the kitchen.
- Parents / guardians are not permitted to stay on school grounds during the competition.

Judging:

- Students will be judged on their overall dish, presentation and adherence to the tropical theme.
- There will be no judges in the kitchen for the preparation and cooking.
- Judges will blind taste all dishes and will not be able to identify the student or school prior to judging.

The judges will include:

- 1. Salt House Restaurant Representative**
- 2. Business Liaison Association Representative/Sponsor**

Judging Criteria:

The judging panel will make a comment on each criterion and will also give a rating out of five. After the judging students are able to see feedback and speak to the judges in regard to their dishes.

Criteria	Maximum Points	Points Awarded	Comments
Taste Flavour balance Texture and mouthfeel Seasoning	40		
Presentation Plating and visual appeal Colour contrast and harmony Portion size Use of garnishes	25		
Creativity Originality of the dish Innovative use of ingredients Unique interpretation of the theme Novel cooking techniques	25		
Theme Adherence Use of tropical ingredients and techniques Representation of tropical culinary traditions Connection to regional tropical cuisine	10		
Total	100		

Formalities:

Who can enter	Each school can send one grade 9 student and one grade 10 or 11 student. The grade 10 and 11 students will be competing against each other.
Closing Date to Register	Wednesday 19 June 2024 Entry to be paid on receipt of invoice from BLA
Return Ingredients List	Monday 22nd July 2024 Ingredients list to be returned to Mrs Tamara Gallagher tgall33@eq.edu.au
Competition Date	Tuesday 6th August 2024 Week 5, Term 3
Entry Fee	\$88.00 (GST Inc.) per school (School pays one registration for multiple nominations) A tax invoice will be forwarded by BLA on receipt of Registration Form/Notice of Intent.
Judging	Salt House Restaurant Representative Business Liaison Association Representative/Sponsor
Award Finalists	Year 9 <ul style="list-style-type: none">• Best main dish \$200• Best overall presentation \$150• Best adherence to theme \$100 Year 10/11 <ul style="list-style-type: none">• Best overall \$200• Best overall presentation \$150• Best adherence to theme \$100 The winner of the grade 10/11 competition will also have the opportunity to spend a day at Salt House Restaurant working with the chefs.
Award Presentation Date	Thursday, 28th November at the Pullman Cairns International Hotel, Cairns (4:45pm-7:30pm) (All award winners are expected to attend and will be required to wear Formal School uniform as per school policy.)