



### Scattered Black Box Competition

The ApEx Scattered Black Box Competition, hosted by Chef Luis Clavel, gives you the opportunity to showcase your culinary skills and creativity. This year's winner will be crowned the 2012 Apex Scattered Black Box Champion, receive prizes and, most importantly, bragging rights!

#### Entry Requirements:

- The competition is open to four teams, each representing a foodservice establishment. Competition entries will be accepted on a first-come basis.
- Each two-person team must be composed of one red seal chef and one apprentice chef.
- The four teams will compete in two semi-final heats at 2:15pm and 3:30pm on Sunday, April 15, 2012. A draw will be held to determine the order of competition and teams will be informed of their competition time one week prior to the competition.
- The winners of the two semi-final heats will compete against each other in the final on Monday, April 16, 2012. Entrants must be available to compete on both Sunday, April 15 and Monday, April 16.
- A Scattered Black Box entry form must be completed and submitted. (See below)

#### Competition Format:

- The competition will take place on the ApEx Culinary Stage and at three "rally" stations on the ApEx Trade Show floor in the vicinity of the stage.
- Each competition heat will be one hour in length, comprised of fifteen minutes at the rally stations and forty-five minutes on stage.
- Starting at the first rally station, both members of each team will be required to complete a basic culinary task. Competitors will be informed of the tasks to be completed at the beginning of each heat.
- Once both members of a team have successfully completed the assigned task, the team will be rewarded with a "black box" ingredient and may proceed to the next rally station.
- Each team must attend all three rally stations, both members must complete each of the three tasks, and each team must collect three black box ingredients.
- Upon the completion of the tasks at the rally stations, the teams will proceed to the Culinary Stage to prepare their menu.
- All three black box ingredients **must** be used in the menu preparation.
- Each team must create a two course menu consisting one protein dish and one vegetable dish (the vegetable dish may not be a salad)
- Each team must produce three plates, two for the judges' tasting and one for public display.
- Each team must produce a written menu description of each dish for the judges table (blank menu cards and marker pens will be provided)
- Each team must present their completed plates and menu descriptions within one hour of the start of the competition heat.
- All competitors must leave their competition site clean and free of debris after their heat.

## Ingredients:

- All three black box ingredients **must** be used in the menu preparation.
- The Culinary Stage will be stocked with staple ingredients for all teams to share. The list of staple ingredients will be provided to competitors one week prior to the competition.
- The staple ingredients will remain the same for all rounds of competition, including the final.
- Each team will be allowed to bring one “secret” ingredient that they may use during the competition. This ingredient must be clearly identified to the judges at the beginning of each heat.

## Equipment:

- Each team will work at a “cooking station” on the ApEx Culinary Stage.
- Each cooking station will be equipped with:
  - One 8’ stainless steel work table
  - Three butane gas burners
  - Two 110V electrical outlets
  - One electric oven (to be shared with other competing team)
  - One two-door refrigeration unit (to be shared with other competing team)
- The Culinary Stage will be equipped with two gas stoves. **These are for display purposes only and will not be operational.**
- Teams are responsible for bringing all cooking utensils (knives, cutting boards, pots, pans, spoons, cloths etc.)
- Teams may bring and use additional small electrical appliances (mixers, thermal circulators, heat lamps etc.) – **All appliances must be commercial grade and 110V only. Deep fryers are not permitted.**
- Teams **may not** bring or use additional gas burners over and above what is provided on the Culinary Stage
- All serving plates will be supplied by the competition and must be used. You may bring ramekins or smaller vessels, if required, to use on the available plates.

## General Rules:

- All teams must appear and act in a professional manner.
- Hygiene is a priority in this competition.
- All teams will be judged on a basic culinary criteria created for this competition. Teams will be provided the judging criteria one week prior to the competition.

## Prizes:

- The winning team will receive an \$800.00 first place prize and a gift certificate from Spirit Chinaware

## Scattered Black Box Competition Judging

### Criteria

Each dish will be judged and scored (total 50 points maximum) on the following criteria:

**Presentation and Temperature:** All food must be presented as described in the menu; temperature must reflect the dish presented **(10 points maximum)**

**Taste:** Flavour profiles, harmony of flavours, must be a reflection of specified food on menu **(20 points maximum)**

**Organizational Skills:** Efficiency and *mise en place* should be completed; all extra items not used should be processed so they are ready for storage or reuse; is the work plan being followed? **(5 points maximum)**

**Product Utilization:** The amount of waste and yield for product used will be assessed; size of servings, cooking only the amount required, method of portioning, utilization of black box and staples list ingredients **(10 points maximum)**

**Safety & Sanitation:** Competitors must show proper handling and storage of food; show proper use of equipment during the competition - i.e. sanitizing boards used for raw meat, washing tasting spoons, proper use of refrigerators; did the candidate work safely and use the correct tools for the task? **(5 points maximum)**

### Scoring

<b>Protein Dish:</b>	<b>Points</b>		
Presentation and Temperature	/10		
Taste	/20		
Organizational Skills	/5		
Product Utilization	/10		
Safety & Sanitation	/5	Protein Total	/50

### **Vegetable Dish:**

Presentation and Temperature	/10		
Taste	/20		
Organizational Skills	/5		
Product Utilization	/10		
Safety & Sanitation	/5	Vegetable Total	/50



**Scattered Black Box Competition Entry Form**

Please completely fill out this entry form and return to Cheryl Landy at MediaEdge Communications by fax: 416-512-8344 or email: [cheryll@mediaedge.ca](mailto:cheryll@mediaedge.ca). Competition entries will be accepted on a first-come basis.

**Establishment**

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Province \_\_\_\_\_ Postal Code \_\_\_\_\_

Telephone \_\_\_\_\_ Email \_\_\_\_\_

**Red Seal Chef**

Name \_\_\_\_\_

Telephone \_\_\_\_\_ Email \_\_\_\_\_

I have read, understand and agree to the competition guidelines and rules.

Signature \_\_\_\_\_ Date \_\_\_\_\_

**Apprentice Chef**

Name \_\_\_\_\_

Telephone \_\_\_\_\_ Email \_\_\_\_\_

I have read, understand and agree to the competition guidelines and rules.

Signature \_\_\_\_\_ Date \_\_\_\_\_