



Les Toques Blanches



www.les-toques-blanches.com.au
Executive Chefs Association

The President of Les Toques Blanches
would like to invite you and your guests to
the Award for Excellence presentation
ceremony on

WEDNESDAY 12TH September

Venue: Sofitel Melbourne

25 Collins Street, Melbourne 3000

Registration 6.45 to 7.00pm
Cocktail Reception 7.00pm to 9.00pm
Dress Code: Business Attire

**AWARDS FOR EXCELLENCE COMPETITORS AND LES TOQUES
BLANCHES MEMBERS ARE COMPLIMENTARY
GUESTS \$50**

Kindly supported by:

University Meats, Krio Krush,
Robot Coupe, Borthwick Food Group, RW Marketing,
Sofitel Melbourne, Riviana Foods, Nuvia,
City Fresh Wholesalers, Creative Ingredients, Aquanas,
Swiss Made Products



Les Toques Blanches

Invitation to Enter The “Award for Excellence” Culinary Competition

FIRST PRIZE “En Place” \$5000 CULINARY SCHOLARSHIP.

ALL STAGES ARE COMPULSORY - PLEASE READ ALL DETAILS CAREFULLY

STAGE ONE – Friday 18th August 2018 Competition Application

Submit attached entry form with competition essay (refer to competition criteria for essay details) by Friday August 18th, 2018. Selected finalists will be notified by Monday the 27th August 2018.

Attached to the completed entry form, applicants will be required to submit a 500 word essay covering the following criteria;

- > Your career to date;
- > Your career aspirations;
- > How this award will assist with your career goals.

* This must be submitted by **Friday 18th August** via email to

peter@globalhospitalitygroup.com.au

Successful applicants will be notified and will compete at Fine Foods Australia

STAGE TWO – 12th September 2018 Competition Day

The selected Finalists are required to complete a “Questionnaire of Culinary Terminology” and participate in a “Food Commodities Recognition test”. All participants competing in stage two will receive a certificate of participation and proceed to stage three.



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STAGE THREE - 12th September 2018 Competition Day

All selected competitors will be participating in a practical cooking competition. Each competitor will be required to produce a three-course meal within 3.5 hours, which will include four portions of;

- 1) A First course from a set recipe (recipe will be provided on the day);
- 2) A main course from a mystery box of ingredients;
- 3) A dessert course devised by the competitor (competitor to supply recipe, ingredients and crockery).

STAGE FOUR - 12th September 2018 Presentation Evening

Sofitel Melbourne - 25 Collins Street, Melbourne

All competitors receive complimentary entry to Awards Evening. Guests \$50 per person.

MAJOR PRIZE

\$5,000 International Culinary training package. Winner will receive assistance with a placement at a noted establishment, including air fares, accommodation and spending money.

RUNNER UP PRIZES

Robot Coupe blender, Culinary book set and ISI Siphon.

OTHER PRIZES

Individual prizes awarded for best entrée, best main course and most innovative dessert.



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ENTRY FORM

Les Toques Blanches Award for Excellence is open to all apprentice cooks indentured by the closing date of this competition.

Cooks currently studying certificate II or III in Commercial Cookery are also eligible to apply.

Name:

Home Address:

Email:

Mobile: Workplace:

Workplace Contact and Phone:

Closing Date Last

Friday 18th August, 2017

Peter Wright, 13 Strathmore

For Enquires Please Contact

Peter Wright