



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 25TH 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, Anchor Food Professionals,
Robot Coupe, Borthwick Food Group, RW Marketing,
Sofitel Melbourne,
City Fresh Wholesalers, Creative Ingredients, Aquanas



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 30th August 2019 Competition Application

Submit attached entry form with competition essay (refer to competition criteria for essay details) by Friday August 30th, 2019. Selected finalists will be notified by Monday the 9th September 2019.

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 30th August** via email to

peter@globalhospitalitygroup.com.au

Successful applicants will be notified and will compete at Homes Glen TAFE Glen Waverley Campus

STAGE TWO – 25th September 2019 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.



Les Toques Blanches

STAGE THREE -25th September 2019 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 - 25th September 2019 Presentation Evening

Sofitel Melbourne - 25 Collins Street, Melbourne

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

MAJOR PRIZE

International Culinary training package to the value of \$5000. 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.



Les Toques Blanches

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 Mail:

Friday 30th August 2019

Email or Post to Peter Wright, peter@globalhospitalitygroup.com.au or 13 Strathalbyn Street, East Kew, 3102 Victoria

For Enquires Please Contact:

Peter Wright

peter@globalhospitalitygroup.com.au or d.shrivastav@bhtafe.edu.au

Awards Presentation:

Wednesday 25th September 7pm-9pm Sofitel Melbourne- 25 Collins Street. MELBOURNE VIC 3000

Awards Presentation Evening, Competitors Dress Code: Clean Chefs Uniform or Business attire

RSVP d.shrivastav@bhtafe.edu.au