



Les Toques Blanches
www.les-toques-blanches.com.au



**EXECUTIVE CHEFS ASSOCIATION
OF MELBOURNE**

The President of Les Toques Blanches would like to invite you to enter the
2025 Awards of Excellence Culinary Competition to be held on

Wednesday 9th April 2025

VENUE:

Le Cordon Bleu (Holmesglen Tafe)
488 South Road Moorabbin

Invitation to Enter the
“Award for Excellence”
Culinary Competition

FIRST PRIZE \$5000 CULINARY SCHOLARSHIP.



KINDLY SUPPORTED BY:





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ALL STAGES ARE COMPULSORY Please Read All Details Carefully

STAGE ONE **Competition Application** – Wednesday 19th March 2025

Submit the attached entry form below with a competition essay (refer to competition criteria for essay details) by Wednesday 19th March 2025. Selected finalists will be notified by Monday the 24th March 2025.

Attached to the completed entry form, applicants will be required to submit a 200+ 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
Wednesday 19th March 2025 via email to
social@les-toques-blanches.com.au

Successful applicants will then compete at Le Cordon Bleu Melbourne on Wednesday 9th April 2025.

STAGE TWO – Wednesday 9th April 2025

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.

STAGE THREE **Competition Day** – Wednesday 9th April 2025

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).

** Please note there will be shared basic ingredients provided but please bring any specialised ingredients and equipment you wish to use.



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Please Fill Out And Send Entry To
social@les-toques-blanches.com.au

STAGE FOUR Presentation Evening – Wednesday 9th April 2025

Sofitel Melbourne - 25 Collins Street, Melbourne

All competitors receive complimentary entry to the Awards Evening.

Guests are \$70 per person.

Please send RSVP to
social@les-toques-blanches.com.au

Prizes include

- Major prize for the winner - an "International Culinary Scholarship to the value of \$5000". (Les Toques Blanches can assist the winner with a placement at a noted establishment overseas if required).
- There will be prizes for 2nd and 3rd place getters along with best entrée, best main course and best dessert.

STAGE FIVE Awards Presentation – Wednesday 9th April 2025

The Awards ceremony will take place on Wednesday 9th April 2025 at Sofitel Melbourne, 25 Collins Street, Melbourne 3000. Time 7.00pm until 9.00pm. Canapes and drinks will be served throughout the evening.

For enquiries or to RSVP,
please contact:

Grant Flack
social@les-toques-blanches.com.au

Dress Code for competitors at the awards ceremony: Clean Chef's Uniform or Business Attire.

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 a certificate III or IV in Commercial Cookery, fulltime, are also eligible to apply.

Name:

Home Address:

Email:

Mobile:

Workplace:

Workplace contact:

Workplace phone:

Closing Date – Last Mail
Wednesday 19th March 2025