



# Front of House Competition

## Australian Culinary Challenge Victoria

13-16 September 2010  
Melbourne Exhibition  
& Convention Centre

invitation to enter

Presented by Australian Culinary Federation Victoria  
in conjunction with Fine Food Australia



FOODSERVICES  
Dairy for Today's Professionals





# Front of House Competition

## 2010 Australian Culinary Challenge

### Fonterra Foodservices Restaurant Challenge



<b>Restaurant Challenge</b>	As part of the Australian Culinary Challenge Victoria, the <b>Australian Culinary Federation Victoria</b> holds its premier event every two years. The event is a restaurant challenge sponsored by Fonterra Foodservices and involves 12 restaurants competing against each other for the title of ACCV Champion Restaurant.
<b>Background</b>	During the four day Fonterra Foodservices Restaurant Challenge, the front of house service is provided by teams of TAFE students, all currently enrolled in a service industry based course. The hours are long, the expectations are high and the reward is minimal. They currently receive a certificate of participation from the ACCV, the opportunity to participate in a big event and network with possible future employers.
<b>The objective</b>	<p>To provide a competition that recognises and rewards the front of house service provided by the hospitality students involved.</p> <p>The competition aims to:</p> <ol style="list-style-type: none"><li>1. Add value to the ACCV competition as a whole.</li><li>2. Provide the opportunity for FOH staff to pit skill level against their peers.</li><li>3. Increase the reward for the donation of time and energy to the Fonterra Foodservices Restaurant Challenge.</li><li>4. Present opportunities for sponsorship of an integral part of the ACCV event.</li></ol>
<b>Competition Time and Place</b>	<p>The competition will be held as part of the 2010 Australian Culinary Challenge Victoria at Fine Food Australia in Melbourne over four days from Monday 13<sup>th</sup> September to Thursday 16<sup>th</sup> September 2010.</p> <p>The venue is the Melbourne Convention and Exhibition Centre at Southgate.</p>
<b>Competition outline</b>	<p>TAFE colleges and RTO's that provide hospitality training, including front of house are invited to enter a maximum of two teams.</p> <p>On each day of competition there will be 3 x teams competing. (12 teams in all)</p> <p>One team for delivery of service for each of the Competition Kitchens.</p> <p>The teams will consist of</p> <ul style="list-style-type: none"><li>1 x team captain</li><li>3 x wait staff</li></ul> <p>Entrants, must be from a Hospitality based teaching college, TAFE or similar.</p> <p>Each team will be responsible for the dressing of the tables, service of the food and wine and clean up during and after the meal has been completed.</p>
<b>ACFV role</b>	<p><b>The Maitre De</b> will be provided by the ACCV and will seat all guests.</p> <p>The <b>"running of the pass"</b> for each competition restaurant will be undertaken by accredited members of the ACCV. If possible they will be the same members each day.</p> <p>The <b>dish-washing staff</b> will be provided by the ACCV, however competition teams must clear the tables and move all table ware to a stated collection point.</p>
<b>Terms and conditions</b>	<p>Competitors will be judged on National Hospitality Industry Competency Standards (criteria contained in the Waiters Handbook) and not those of any one company or institution.</p> <p>As the competition will take place on the floor of the MCEC at Fine Food Australia, competitors should be prepared to be flexible and adapt to facilities provided. Every</p>

effort will be made to plan and design a dining room at the venue that meets all their needs, but note, it will provide the minimum amount of equipment and resources in order to also meet the requirements of the project NATIONAL HOSPITALITY COMPETENCY STANDARDS

The Team captain will be responsible for all communication between the pass operator and the waiting staff. No competition member will speak with the kitchen directly. The Team captain will be responsible for informing the wait staff of the specifics of the menu (vegetarian options etc) and assisting with calling the pass. Every effort will be made for the team captain to debrief with a member of the kitchen staff.

The kitchen will provide a 2 (two) x course meal for 30 pax. There will be vegetarian options in line with current catering practice.

On the day each team will be responsible for dressing their 3 x tables for 30 pax (entrée and main course)

ACCV will provide the following table dressings

1. All Linen; this includes linen napkins, leather place mats and waiters cloths
2. Flat ware, glassware and cutlery.
3. The menu of the competing kitchen (1 per place setting)
4. A small square of advertising material (21cm x 7.5cm approx) acknowledging the tables' sponsor for that day.
5. Floral display centre piece as provided by a sponsor

#### Competition Briefing

Competitors must arrive on the site at 9.30 AM on the day of their competition for briefing (time allocated). The Chief Judge will meet and welcome the competitors and will give a briefing to cover the following: -

Introduction to all Judges

Introduction of stewards, helpers etc

Note of rules concerning questions, breaks, amenities, talking etc

Competitors will then be allowed one hour and 15 minutes to familiarise themselves with their environment and prepare their allocated tables. All necessary equipment will be available on the competition preparation table; competitors will be instructed to take ONLY what they need. This will be taken into account in their score.

The team captain should use this time to organise the team into dressing the tables, familiarizing themselves with the menu (and vegetarian options) as well as drink service.

A short meal break will be provided before the opening of the competition restaurant.

#### Judges

There will be 4 x judges to include:

1 x chairman

3 x judging panel (from a restaurant front of house background)

The chair of judges will be responsible for the correlation of judging criteria and the results. He or she will not have a vote in the results from the competition.

The judging Panel will consist of the same 3 people throughout the competition.

Judges will be experts in the field of Food and Beverage Service. **Judges will not be involved in the training of competitors.**

The chair of judges will manage the project, brief and will advise all working Judges and control the marking process.

The chair of judges will hold a meeting prior to the start of competition with all judges.

**Please Note:** Judges will be basing all their assessments on *The Waiters Handbook* by Graeme Brown and Karen Hepner.

**Judging Criteria**

**Personal Presentation**

Personal presentation at the start of each day of competition will be taken into account, and monitored throughout the day.

Competitors should wear their TAFE or college uniform for the duties that will be performed.

**Task 1 – Table Set Up & Mise en Place**

Competitors to commence task with a time limit of 75 minutes. Competitors will be viewed throughout task and marked on completion.

**Task 2 – Meal Service – (Including Beverage service)**

**Guests should be asked to arrive no later than 12.00.**

2 hours has been allocated for meal service. (Guests are invited guests – sponsors etc)

**Task 3 – Clearing of tables**

Should be completed when competitor’s guests depart.

**Task 4 – Completion**

Restaurant setting should be left clean and tidy for the next day and all cutlery cleaned and replaced.

**Further Guidance with the judging criteria**

Participants should refer to *The Waiters Handbook* by Graeme Brown and Karen Hepner for further guidance and details of current practice in waiting.

Detailed judging criteria will be provided to all participating training colleges no later than four weeks prior to competition. Judging criteria will be sourced from *The Waiters Handbook*

**Judging score**

<b>SECTION</b>	<b>POSSIBLE SCORE</b>
<b>A.</b> Restaurant Preparation	20
<b>B.</b> Food Service Skills	25
<b>C.</b> Beverage Service Skills	25
<b>E.</b> Social Skills, Personal Presentation & Communications	30
<b>TOTAL</b>	<b>100</b>



**australian  
culinary  
challenge  
victoria**

*showcasing culinary excellence*

# Front of House Competition Australian Culinary Challenge

## 13 - 16 september 2010

melbourne convention & exhibition centre

**entries close monday 2 august 2010**



Presented by  
**Australian Culinary  
Federation Victoria**

Please complete the fields below in CAPITAL LETTERS.

### HEAD OF DEPARTMENT DETAILS

Title	<input type="text"/>	First name	<input type="text"/>
Family name	<input type="text"/>		
TAFE/RTO name:	<input type="text"/>		
Job title	<input type="text"/>		
<b>Address</b>			
No. and Street	<input type="text"/>		
Suburb/City	<input type="text"/>		
State	<input type="text"/>	Post code	<input type="text"/>

### CONTACT DETAILS

Home Phone	<input type="text"/>	Mobile	<input type="text"/>
Fax	<input type="text"/>		
Email address	<input type="text"/>		
<b>ACF Member</b>			
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
State or Chapter	<input type="text"/>		
Member No.	<input type="text"/>		

### REGISTRATION FEES

Entrants must submit correct fees with entry form to be eligible to compete.  
Front of House Competition  
Australian Culinary Challenge  
\$25.00 fee per team, maximum two teams.

Non members must include a completed membership form and full membership payment with their entry.  
The membership form can be downloaded from  
<http://www.austculinary.com.au/vic/acf-members/how-to-join>

### TEAM MEMBERS

TEAM ONE	
	Team Captain
	<input type="text"/>
	Team Members (including two reserve members)
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>

TEAM TWO	
	Team Captain
	<input type="text"/>
	Team Members (including two reserve members)
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>

### ADDRESS DETAILS

Please send a self addressed envelope to:  
Australian Culinary Challenge Victoria  
48 Retreat Road  
Hampton Vic 3188

### PAYMENT

Cheques or Money Orders ONLY  
(Please do not send cash)  
Made Payable to Australian Culinary Federation Vic.  
Competitors must include a copy of entry form and fees  
Competitors will receive notice of payment received