Highliner Appetizer Jr. Competition 2012
Rules & Guidelines

Eligibility:

- Must be a Canadian resident or student over the age of majority in your province.
- Must be registered in a recognized culinary program or have completed within the past 1 year.
- Must fill in an application form and submit a photo by the deadline February 25th 2011.
- Your dish must include Highliner 10-20 iqf scallops as its center of the plate item.
- Must pay the registration fee $20 by the same date by cheque or money order to CCFCC Ottawa Branch. Jr. Members of the CCFCC are excluded from the fee with proof of paid up dues.
- Must be able to provide required ingredients & vessels aside from your protein to execute your entry.

Rules:

- Uniforms must include an apron, hat, side towels, kitchen shoes
- Judging will be a 40 point system. Plating 10pts, creativity 10pts, taste 20pts.
- Deductions for poor workmanship in the kitchen ie. poor sanitation, hygiene or cooking techniques will be given in the kitchen if necessary up to a max of 10pts.
- All ingredients aside from scallops must be brought according to your recipe; you can not pre-make any item aside from a stock or leading sauce. The judges will inspect your items and if any processed or prepared items are found you will lose 10 points.
- You must present your 2 plates to the judges and prepare the 4 for the guests all for inspection at the deadline.
- Finalists will be announced March 1st 2012.
- You will have until March 5th to sell your 2 meals @ $30 per plate if not we reserve the right to sell any unsold tickets.
- You will have 65min. to complete plating.
- A deduction of 2 pts per min. thereafter will be given.
- You must arrive 45min prior to your start time for inspection & orientation.
- You must clean your station **IMMEDIATELY** following your plating and turn over your station in the spotlessly clean condition with in 15 min.

Jr. Application Form 2012

Name:

Address:

Qualification detail: (Ie. work history, cooks training etc…)

CCFCC member #

Signature Dish Recipe:
***attach photo**