



# Canadian Culinary Federation

## Youth Team Canada Selection

### Purpose

To select a Canadian Culinary Institution that will form a Team of Junior chef competitors to compete in the National Youth Team competitions at the IKA World Culinary Olympics in Erfurt, Germany in October of 2012.

### Key Dates

Entry deadline – April 2, 2010

Selection Competition date – Tuesday June 1, 2010

Location - St. Clair College  
2000 Talbot Street West  
Windsor, ON N9A 6S4

### Format

A maximum of five teams will be selected to compete in this National competition. If more than five applications are received, final selection of the five competing teams will be based on the comprehensiveness of the application and the time in which it was received. Any such review and selection will be done by Junior competition Chair, Shawn Whalen and Junior Membership Chair, Tim Appleton.

A three person team consisting of two junior chefs and one coach will be allowed three and a half hours to develop and prepare a three course menu for five persons from a list of ingredients that will be provided prior to the start of the competition. The menu must consist of a hot or cold fish or seafood appetizer with appropriate trimmings, a hot main course of meat or game with appropriate trimmings and a dessert. Teams must ensure that the menu reflects a nutritionally and gastronomically balanced meal. Combination and/or contrast of color, texture and shapes, as well as repetition of ingredients must be taken into consideration.

The primary ingredients will be identified on Friday May 14, 2010, while the secondary and miscellaneous ingredients will be identified on Friday April 23, 2010. When composing the menu, the team can **only** use ingredients that are on the ingredient list, they **do not**, however, have to use all the ingredients.

The competition Chair will hold a debriefing for all teams the day before the competition whereby each team will be given a number. This number will correspond to a work area in the kitchen and will be the team's identification during the competition.

Teams will prepare the three course menu for five commencing with the appetizer course in exactly three hours. Subsequent courses (main course and dessert) will be expected and delivered to the tasting judges at thirty minute intervals. Each team will be given sixty minutes to set up their station and an additional thirty minutes to gather food supplies and measure dessert ingredients before their start time.

Teams will have a staggered start to facilitate proper evaluation of the entries by the tasting judges. A timekeeper will inform each team of their start time and will notify each team of their respective service times. Points will be deducted for every minute the team is late in presenting their courses.

The team coach is permitted into the kitchen area to communicate with the team members but is not permitted for any reason to participate in the set up or production of the menu. This includes the handling of any equipment and all food products. Failure to comply will result in the team's disqualification.

### **Application Requirements**

All competitors must be members of the CCFCC in good standing **prior** to applying.

All team members must be Canadian citizens and must, with the exception of the coach, be either currently enrolled in a culinary program in their institution or have graduated from a culinary program or completed their apprenticeship in the past twelve months.

A non refundable application fee of \$600 is required to participate. This fee signifies your commitment and will help offset the costs of the competition.

All teams are responsible for their own travel, accommodation and incidental expenses.

All teams must submit a portfolio listing the college's past competition experience including the relevant experience of each of the coaches.

At the time of print, the IKA rules were not available. It is expected that at the time of the IKA, the members of the National Youth Team must be no more than 25 years of age, with the exception of the coaches. This being the case, all junior chefs **must be born on or after October 31<sup>st</sup>, 1987**. Documents to support this are expected during the debriefing.

All teams are responsible for their own uniforms and must include: black or check pants, white chef jacket, white necktie, white apron, side towels and appropriate non slip footwear. Chef hats will be provided to all teams.

All teams will supply their own knives, small personal tools and specialty appliances such as ice cream makers, thermal circulators, pasta machines, hand held mixers and mandolins. It is imperative that all teams work within the footprint of the space provided including the power supply. A list of all specialty appliances must be provided to the competition Chair two weeks prior to the competition for approval. In the event that a list is not provided, the competition chair has the right to refuse use. All china will be supplied by the competition host. Detailed plate dimensions with photographs will be provided to each registered team.

A comprehensive and detailed food requisition must be submitted to the competition Chair **on or before Monday May 24, 2010.**

At the debriefing, each team must present the competition Chair with the following –

- a) Menu – six copies. It must be written in proper format using proper terminology for each course.
- b) Work Plan – three copies. The work plan details each preparation step including the estimated time to complete the task. It must be clear enough so it can be easily followed and understood by the judges.
- c) Recipes – three copies. Must be written in metric format with specific amounts for each ingredient and the corresponding method of preparation.

### **Judging**

The Teams will be evaluated by kitchen judges and tasting judges. All judges will be appointed by the Junior Culinary Competition Chair. Evaluation will take place on the following elements:

#### **Kitchen**

- a) Safety, sanitation and proper storage of foods (10 points)
- b) Mise en place and organizational skills (10 points)
- c) Correct use of culinary techniques and equipment (10 points)
- d) Menu composition and adherence to work schedule (10 points)

#### **Tasting**

- a) Flavour/Taste (30 points)
- b) Appropriate cooking doneness (20 points)
- c) Presentation (15 points)
- d) Workmanship and degree of difficulty (15 points)

Each judging Team will discuss and tabulate their respective scores. All judges will then review all scores to establish if the timekeeper's tally of points for lateness is required to be applied to establish a clear winner. The Team with the highest point score will be declared the winner.

### **General**

This competition is being held during the 2010 CCFCC National Conference. As such, each Team is encouraged to register and participate in the activities of the conference. The winner of this competition will be announced at the President's Gala on Thursday June 3, 2010.

The successful Team must be fully committed and prepared to fulfill their responsibility as CCFCC Youth Team Canada. These responsibilities include but are not limited to:

- a) raise the funds required to compete at the IKA in Germany in October 2012.
- b) provide budgets and accounting of all related costs to the CCFCC National Board of Directors quarterly.
- c) work with CCFCC Culinary Team Canada and be receptive to their coaches' input and guidance
- d) regular communications to the National Board of Directors and general membership on the status of the Team to ensure that each member of the Federation feels involved and can support the team's initiatives.

The Team/College must make a formal written commitment to the CCFCC National President on or before Friday October 1, 2010. Failure to do so will result in the second place Team being appointed as CCFCC Youth Team Canada.

Interested Culinary Institutions must complete the enclosed application and forward to –

Shawn G. Whalen, CCC, CEC  
Owner/Director  
Liaison College Toronto West  
2974 Lakeshore Blvd West  
Etobicoke, Ontario  
M8V 1J9

All applications must be received **no later than Friday April 2, 2010**, and must be submitted with the non refundable application fee.

For additional information, please contact either –

Shawn Whalen (Junior Culinary Competition Chair) - [swwschef@rogers.com](mailto:swwschef@rogers.com)  
Tim Appleton (Junior Membership Chair) - [TAppleton@rrc.mb.ca](mailto:TAppleton@rrc.mb.ca)  
Jud Simpson (National President) – [simpsj@parl.gc.ca](mailto:simpsj@parl.gc.ca)



# Canadian Culinary Federation

## Youth Team Canada Selection

### Application Form

Please complete the following form and send, with application fee, prior to Friday April 2, 2010 to:

#### **2010 CCFCC Youth Team Canada Selection Competition**

c/o Shawn G. Whalen, CCC, CEC  
Liaison College Toronto West  
2974 Lakeshore Blvd West  
Etobicoke, Ontario M8V 1J9

Email confirmation will be sent upon receipt of this application. Late entries **will not** be accepted. Applicants must be born on or after October 31, 1987 (Team Manager/Coach excluded). Appropriate documentation must be included with the application.

#### **PLEASE PRINT CLEARLY**

**Culinary Institution:** \_\_\_\_\_

**Coach/Manager:** \_\_\_\_\_

**Telephone:** (\_\_\_\_) \_\_\_\_\_

**Email Address:** \_\_\_\_\_

**Mailing Address:** \_\_\_\_\_

**Team Member:** \_\_\_\_\_ **DOB: D** \_\_\_ **M** \_\_\_ **19**\_\_

**Team Member:** \_\_\_\_\_ **DOB: D** \_\_\_ **M** \_\_\_ **19**\_\_