

MANGO PINEAPPLE CULINARY COMPETITION 2012

CHEFS COMPETITION

Saturday 16th and Sunday 17th June, 2012

Sponsored by the Antigua & Barbuda Ministries of Agriculture and Tourism

CALL FOR ENTRIES

This is an invitation to professional Chefs to enter The Mango Pineapple Culinary Competition 2012.

This is the 7th year of this competition for professional chefs, featuring superb varietal mangoes from Christian Valley Agricultural Station and Antigua Black Pineapples from Cades Bay Agricultural Station.

Compete for the:

- Prestigious Dame Gwendolyn Tonge Award for Winner Chef Supreme
- 2nd and 3rd Places
- Most Innovative Chef Award

Chefs will create two dishes: a Starter and an Entrée at the stage 1 level of the two day event.

The **top 6 scoring chefs** will proceed to stage 2 where they will prepare 2 main portions from a **mystery basket**. Dishes must feature fresh mango and/or fresh pineapple.

IMPORTANT: A **Health and Hygiene** short course from ‘*Chefs Helping Chefs*’ will be administered electronically by Chef Jeffery “Jeff” Rotz. This course must be completed before taking part in the competition. Further correspondence on the details of the course will be forwarded at a later date.

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Chefs Competition Rules

1. The competition will be divided into Two (2) stages. The first stage will be held on June 16th, 2012.
2. Each contestant **must** be employed as a professional chef with hotel or restaurant experience in Antigua or Barbuda.
3. Each chef will produce **2 portions of a starter and 2 portions of an entrée**.
4. The time allotted for preparation and presentation is **60 minutes**.
5. The **6 highest scoring chefs** will proceed to “**stage 2**”, irrespective of their professional title, stage 2 will be held on the second day (June 17th).
6. **Stage 2** will be the final segment of the competition.
7. **Finalists will produce 4 main course portions from a mystery basket.**
8. **Stage 2:** Dishes will be prepared and presented in 1 hour 15 minutes.
9. **Stage 2:** The first 15 minutes will be allocated to:
 - Selecting ingredients from community store
 - Reviewing the mystery ingredients
 - Planning a menu
 - Submitting a descriptive name for the dish to be created.
10. After that fifteen minutes there will be no access to the stores to pull ingredients
 - After 30 minutes the stores will close to prevent surplus pulled goods from being returned. One point will be deducted for each minute taken over the time limit, up to a maximum of 5 minutes. Chefs who finish more than 5 minutes late will be disqualified.
11. **Stage 2:** Unreturned items which are surplus will be regarded as waste and points will be deducted accordingly.
12. **Stage 1:** Advance preparation will be limited to basic stocks. Plain sliced bread may be used as an ingredient. Vegetables may be peeled in advance but not cut or diced. Lobster, crab and cockles should be

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alive and intact. Shrimp and conch should be fresh. Whole fish may be gutted and scaled only. All sauces, chutneys, jams and relishes must be prepared during the competition.

13. **Stage 1 and 2: Each recipe must significantly feature fresh mangoes and / or pineapples** which will be supplied free of charge from Christian Valley Agricultural Station and Cades Bay Agricultural Station. You are encouraged to use the fruits in more than one way in each recipe.

✓ Please state the exact number of mangoes and pineapples needed to complete all recipes for day one.

✓ The available mangoes at this time:

- ❖ Julie
- ❖ Edward
- ❖ Kidney
- ❖ Pinero/ Belly-full
- ❖ Hayden
- ❖ Bombay
- ❖ Lady Francis

14. **Stage 2:** All ingredients including mangoes and pineapples will be supplied to contestants for the mystery basket.

15. **Stage 1 and Stage 2:** All tools, ice chests or coolers, utensils, small appliances, and plates for presentation of entries will be supplied by contestants. Please note that refrigeration on site is limited.

16. Paco Jets may not be used in this competition.

17. Mangoes and pineapples provided for your use should be used in a responsible manner. Points will be deducted for unreasonable wastage of fruits.

18. *The use of cell phones during the competition is expressly forbidden.*

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Each Recipe Submission must include:

- Name of Contestant
 - Professional standing as a chef.
 - The hotel, restaurant or entity you represent, or the last one where you held the position of chef.
- **AN ENTRANCE FEE OF EC75.00 PER ENTRANT IS MANDATORY**, for the purchase of items for the pantry and mystery basket.

Recipe Information for Stages 1 must include:

- Category of entry – starter, entrée.
- The name of the dish.
- An electronic photo of the dish to be prepared
- Ingredients and quantities in the order they will be used.
- Method of preparation.
- Total number of mangoes required, and whether green or full but firm.
- Total number of pineapples required, and whether green or full but firm.

Points will be deducted for the following infractions:

Professional Techniques and Skills (avoid the following)

- Incorrect or sloppy cutting, cleaning and slicing.
- Improper cooking or baking.
- Poor workmanship.
- Uneven layering.
- Broken or damaged entries.
- Use of artificial or industrially processed foods.
- Dry, cloudy or bubble-filled glazes or gels.
- Inconsistent thickness of glazes and protective gels.
- Disproportional or repetitious entry components.

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Failure to provide uniform entry components where required.

- Improper handling, care, storage and craftsmanship of materials.
- Sloppy or uneven piping and decorating skills.
- Impractical and non-feasible presentations by today's food and labour standards.
- Poor hygienic practice.
- Failure to comply with category requirements.

First Impression (avoid the following)

- Unattractive props and support materials.
- Soiled or smudged serving ware.
- Unappetizing food presentation.
- Incorrect, misleading or unattractive descriptions.
- Improper use of culinary terms and spelling errors in recipes.
- Failure to comply with category requirements and judging criteria.

Presentation and Service (avoid the following)

- Inconsistent portioning.
- Disproportional garnishing.
- Inedible garnishes.
- Direct plagiarism from culinary publications.
- Unappealing presentations.
- Disproportional carvings and sculptures.
- Inappropriate serving ware.
- Failure to comply with category requirements.

Recipe Format for use by Judges:

- Recipes should be typed in an easy-to-read 12 point font, using black ink only.
- Ingredients should be listed in the order they will be used.

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- Recipes should be written using correct culinary terminology, should be clear and precise, and should be no more than 2 pages long.

Substitution of Important Ingredients:

Stage 1: During the competition you are expected to follow exactly the recipes you submitted in advance. However, if an important ingredient cannot be found and you are forced to substitute another ingredient, **PLEASE ADVISE THE ORGANIZERS 24 HOURS BEFORE THE COMPETITION**, so that the substitution can be noted on your recipe for the judges to see. Substitutions not advised in advance will cost you points.

Judging Criteria:

- Judges of Mango Pineapple Culinary Competition 2012 are professional chefs with years of experience. All entries will be judged on presentation, flavour, texture, technical skills, creativity and hygiene. Exceptional techniques and skills will earn points. Judges decisions are final.

Right to use submitted Recipes:

- All submitted recipes will be kept secret until Mango Pineapple Culinary Competition 2012 is over. All recipes remain the intellectual property of the contestants; however, the organizers reserve the right to use each recipe for promotional purposes.

Media for such purposes may include, but are not limited to, television, radio, newspapers, magazines, the Internet, and a proposed Culinary Competition cookbook.

Contact Persons

For information on food preparation facilities and available kitchen equipment, contact Roxanne Warner-Payne
Telephone: 784 8118. Email: marketing.pr.abhti@gmail.com

Register Your Entry in Mango Pineapple Culinary Competition 2012

Fill out the attached Mango Pineapple Culinary Competition registration form and email it to

mangopineapplemenu@gmail.com

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DEADLINE FOR REGISTRATION: **Monday 21st May, 2012**

Submit Recipes in Advance

Submit your recipes by Monday 28th May 2012. See competition rules for recipe submission information.

Date and Start Time

- Saturday 16th and Sunday 17th June, 2012.
- Start time is 8.30 am.
- Late arrivals will not be granted extra time in the kitchen.

Venue for the Competition

Mango Pineapple Culinary Competition 2012 will be held at the Antigua & Barbuda Hospitality Training Institute (ABHTI), Dutchman's Bay, Coolidge, Antigua.

For more information contact

Tameka Wharton. Telephone: 562-7600/4647602

Email: mangopineapplemenu@gmail.com

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Saturday, 16^h and Sunday 17th June, 2012

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Chefs Registration Form

Contestant's Name: _____

Bar, Hotel, Resort, or entity you are employed by: _____

Name of direct Supervisor: _____

Telephone number where you can be reached: _____

Email address for sending further information: _____

Dishes entered (Please SELECT) ___ Starter and ___ Main dish

Registration Deadline

Registration forms must be submitted by **Monday, 21st May, 2012**. Fill in this registration form

SUBMIT

Please save the completed form and email it to mangopineapplemenu@gmail.com OR deliver a printed copy of the completed registration form to "MANGO PINEAPPLE CULINARY COMPETITION 2012, c/o Chefs World, Gambles Terrace, and Friars Hill Road".

Attention Hotel Management

Please forward this Mango Pineapple Culinary Competition 2012 Call for Entries/Chefs Registration Form to your Executive Chef.

Contact

Tameka Wharton - Tel: 562-7600 or 4647602

Cecelia Thwaites- Tel: 462-0194

Email: mangopineapplemenu@gmail.com