



## **MANGO PINEAPPLE CULINARY COMPETITION 2017**

*The Competition*

*Saturday 1<sup>st</sup> July, 2017*

*Initiative of the Antigua & Barbuda Ministries of Agriculture and Tourism*

### **CALL FOR ENTRIES**

**An invitation for professional chefs to enter**

**The Mango Pineapple Culinary Competition 2017**

This is the 12<sup>th</sup> year of this competition for professional chefs featuring Seasonal Mangoes from Christian Valley Agricultural Station and Black Pineapples from Cades Bay Agricultural Station.

Compete in four new categories (meat, poultry, seafood and fish, dessert) which will each have a class winner.

The prestigious **Dame Gwendolyn Tonge Award** will be awarded for the Chef with the highest overall score.

There will also be an acknowledgement for the highest scoring past winner, who will be titled as the "Madeline McComas" Past Master".

Competing chefs will create two portions in the respective class.

## **MANGO PINEAPPLE CULINARY COMPETITION 2016**

### **Chefs Competition Rules**

1. The competition will be held on July 1<sup>st</sup> 2017.
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 their respective class entry.**
4. **The time allotted for preparation and presentation is 45 minutes, with 15 minutes for set up and 15 minutes for clear up.**
5. 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. Chutneys, jams and relishes must be prepared during the competition.
6. Each recipe must feature fresh mangoes and / or pineapple 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 your recipe. Please state the ripeness (green, medium, ripe). Due to different varieties being available at different times, the variety is subject to availability and should not be depended upon.
7. All tools, ice chests or coolers, utensils, small appliances, and plates for presentation of entries will be supplied by contestants.
8. **Please note that no refrigeration is available on site and you should plan accordingly. Failure to do so will cost you points.**
9. Paco Jets may not be used in this competition.
10. Mangoes and pineapples provided for your use should be used in a responsible manner. Points will be deducted for unreasonable wastage of fruits. 1 pineapple per contestant will be provided; you need to declare the degree of ripeness in your recipe. Mangoes will be provided; you will need

to declare the degree of ripeness in your recipe, please refer to list #6 again in regards to varieties available.

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

12. **Crab and cockles should be alive and intact.** Shrimp should be fresh.

Whole fish may be gutted only.

13. **No lobster or conch will be permitted due to the closed seasons as enforced in the Fisheries Regulations of 2013.** This is not negotiable and failure to comply will void your submission.

#### **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 EC\$100 PER ENTRANT IS MANDATORY**

#### **Recipe Information must include:**

- The category being entered (meat, poultry, seafood and fish, dessert)
- The name of the dish.
- An electronic photo of the dish to be prepared.
- Recipe presentation should fit onto A4 (8.5" x 11") paper.
- Ingredients and quantities in the order they will be used.
- Brief method of preparation.
- Total number of mangoes required, and degree of ripeness.
- Pineapple, required degree of ripeness.
- Where applicable, your recipe/method should note your target temperature (eg: beef tenderloin cooked to medium rare).

**Points will be deducted for the following infractions:**

- Sloppy cutting, cleaning and slicing.
- Improper cooking or baking.
- Poor workmanship, uneven layering, dry, cloudy or bubble-filled glazes and protective gels, inconsistent thickness of glazes and protective gels. sloppy or uneven piping and decorating skills.
- Broken or damaged entries (plates, equipment, ingredients)
- Use of artificial/ industrially processed foods.
- Disproportional entry components/failure to provide uniform entry components where required.
- Improper handling, care, storage and craftsmanship of materials.
- Impractical and-feasible presentations by today's food and labor standards.
- **Poor hygienic practice, HACCP guidelines will be used as a measure of your hygienic performance during the competition.**
- 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:**

- **Recipe submission will be used to select the competitors.**
- Recipes should be typed in an easy-to-read font, using black ink only.
- Ingredients should be listed in the order they will be used.
- 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:**

- 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 2017 are professional chefs with years of experience.
- All entries will be judged on presentation, flavor, texture, technical skills, creativity and hygiene (HACCP principles).
- Exceptional techniques and skills will earn points.
- **Judges decisions are final.**

### ***Right to use submitted Recipes:***

- All submitted recipes will remain confidential until Mango Pineapple Culinary Competition 2017 takes place.
- 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.

### **Contact Persons for MANGO PINEAPPLE CULINARY COMPETITION 2017:**

- For information on food preparation facilities and available kitchen equipment, contact:
- Annette Aflak: 464 8995. Email: [aaflak@gmail.com](mailto:aaflak@gmail.com) [annette.aflak@ab.gov.ag](mailto:annette.aflak@ab.gov.ag)
- Joycelyn C Lindsay: 725-8959. Email: [jlindsay64@hotmail.com](mailto:jlindsay64@hotmail.com)  
[joycelyn.lindsay@ab.gov.ag](mailto:joycelyn.lindsay@ab.gov.ag)

### Register Your Entry in Mango Pineapple Culinary Competition 2017

Fill out the attached Mango Pineapple Culinary Competition registration form and submit it to Ms. Joycelyn Lindsay at the Ministry of Tourism Building, located at Govt. Complex on Queen Elizabeth Highway.

**DEADLINE FOR REGISTRATION AND RECIPE SUBMISSION: THURSDAY 15<sup>TH</sup> JUNE, 2017.**

***Date and Start Time:***

Mango Pineapple Culinary Competition 2017 will take place on Saturday 1st July, 2017. The first class of the event will commence at 0900, and as such, the first class will gain access at 0845 to set up. Late arrivals will not be granted extra time in the kitchen.

Competitors will follow their allocated set up and start time based on the table, and are requested to be on site 1 hour before the scheduled set up time.

| category      | Set up    | Start | Finish | Clear up  |
|---------------|-----------|-------|--------|-----------|
| meat          | 0845-0900 | 0900  | 0945   | 0945-1000 |
| poultry       | 1000-1015 | 1015  | 1100   | 1100-1115 |
| Seafood/ fish | 1115-1130 | 1130  | 1215   | 1215-1230 |
| dessert       | 1230-1245 | 1245  | 1330   | 1330-1345 |

\*points will be deducted per minute for late finishes up to 5 minutes, after which time, your entry will be disqualified.

***Venue for the Competition:***

Mango Pineapple Culinary Competition 2017 will be held at the Antigua and Barbuda Hospitality Training Institute (ABHTI), Dutchman's Bay, Coolidge, Antigua.

***For more information contact:***

Joycelyn C Lindsay

725-8959, [jlindsay64@hotmail.com](mailto:jlindsay64@hotmail.com) or [joycelyn.lindsay@ab.gov.ag](mailto:joycelyn.lindsay@ab.gov.ag)

# MANGO PINEAPPLE SAVOURY CULINARY COMPETITION 2017

*Saturday 1st July, 2017*

*Sponsored by the Antigua & Barbuda Ministries of Agriculture and Tourism*

## **Chefs Registration Form**

Contestant's Name.....  
Professional Standing (Chef, sous chef, chef de partie, etc.....  
Hotel or Restaurant employed by.....  
Name of direct Supervisor.....  
Telephone number where you can be reached.....  
Email address for sending further information.....

### **Registration Deadline:**

Registration forms must be submitted by **Thursday 15<sup>th</sup> June, 2017.**

Fill in this registration form, save, and email to Joycelyn Lindsay at:

[jlindsay64@hotmail.com](mailto:jlindsay64@hotmail.com) , [joycelyn.lindsay@ab.gov.ag](mailto:joycelyn.lindsay@ab.gov.ag)

Or deliver a printed copy of the completed registration form to

“MANGO PINEAPPLE CULINARY COMPETITION 2017” to Ms. Joycelyn Lindsay  
at The Ministry of Tourism Building, located on Queen Elizabeth Highway.

**Attention Hotel Management:** Forward this Mango Pineapple Culinary  
Competition 2017 Call for Entries/Chefs Registration Form to your Executive  
Chef.

**Contact:** Joycelyn C. Lindsay – Tel: 725 3254/725 8959 or [jlindsay64@hotmail.com](mailto:jlindsay64@hotmail.com) or  
[joycelyn.lindsay@ab.gov.ag](mailto:joycelyn.lindsay@ab.gov.ag)