



World Food Championships Australia (WFCA)

Objectives of the World Food Championships Australia Competition

1. To celebrate the everyday heroes in the kitchen – our home cooks who should take pride in their cooking skills
2. To promote a healthy and fun competition among home cooks
3. To showcase the rich flavours of Australian cuisine
4. To honour the Best Home Cook in Australia

Date & Venue

- **Sydney: May 27- 29, 2022 at Sydney Showgrounds**
- **Melbourne: Jul 8 - 10, 2022 at Melbourne Convention and Exhibition Centre**

Registration for the World Food Championships Australia

1. Anyone aged 18 years old and above can join the World Food Championships Competition.
2. All participants must fill out the official registration form, submit the recipe, along with a short story telling us why the dish is important to them.
3. The dish can be made of seafood, pork, beef, lamb, chicken, vegetables, or be plant based.
4. Entries will be shortlisted by an expert panel of judges and those competitors will be offered a place in the virtual qualifying rounds (date to be announced).
5. The registration period is open from 15 March 2021 for Melbourne and Sydney.

WFCOA Cooking Competition Mechanics

1. There will be 10 shortlisted competitors cooking in each category at the virtual qualifying rounds. The Seven (7) competition categories are: -
 - Australian Chicken Championships
 - Australian Burger Championships
 - Australian Beef Championships
 - Australian Vegan Championships
 - Australian Dessert Championships (Golden Ticket Winner Category)
 - Australian BBQ Championships (Golden Ticket Winner Category)
 - Australian Seafood Championships (Golden Ticket Winner Category)
2. At the end of the virtual qualifying rounds the judge will select 5 competitors from each category to be invited to compete in the Top 5 Round of the WFCOA event at the Live shows in their registered city (Melbourne or Sydney).
3. From the Top 5 Round, 3 competitors in each category will progress to the Super Qualifier Final Rounds where a single Champion will be selected from each category. The winners of the Seafood, BBQ & Dessert categories will be awarded a golden ticket to represent Australia in the World Food Championships (WFC) in Dallas TX, USA in November 2022 and will cook off against hundreds of competitors from around the world.

WFCA LIVE COOKING SHOW Competition Mechanics

1. The organisers will provide basic cooking tools & equipment for each workstation.
2. Competitors are encouraged to bring personal utensils & equipment to the competition.
3. All World Food Championships Australia Competitors should come in proper attire (apron, pants, and closed shoes. No open toe shoes, high heels, tank tops, crops tops or singlets).
4. Organisers will also provide a common area with storage for the competitors to store their personal ingredients, utensils & equipment.
5. Each WFCA Contestant will be given a total of one hour (2 hours for BBQ Contestants) for food preparation, cooking & cleaning.
6. Each WFCA Contestant will be able to bring along one kitchen assistant that are only there to help prep the items & clean the work area. They must not cook or plate any portion of the dish.
7. The WFCA Contestant must prepare 2 portions of their dish. One to be presented to the judges and one for the display.
8. Competitors must cook the dish according to the recipes submitted to the judges.
9. Only natural ingredients may be used, and all garnishes must be edible.
10. Each WFCA Contestant must stop their activity when the allocated cook time runs out and the judges call time.
11. The organisers will not be responsible for any loss or breakage of personal utensils or equipment.
12. The WFCA Contestant that gets the most points from the judges will be hailed as the winner of World Food Championship Australia for their category and the winners of the Golden Ticket categories will win the invitation to compete at the World Food Championships in Dallas TX USA.

Due to Limited Time, here are some guidelines for the Cooking Competition

- Salad greens may be picked, cleaned and washed, but not portioned
- Vegetables and fruits may be washed, but not peeled, pre-cut nor cooked
- Pasta & Dough can be prepared but not cooked
- Fish or Seafood or Shellfish can be cleaned, filleted but not proportioned or cooked
- Lamb or Beef or Chicken can be portioned but not cooked
- Pre-marinating proteins is permitted
- Sauces, coulis and purees must be produced during the competition, but stocks may be brought into the competition, but must be unseasoned and unreduced
- Any dressings are to be prepared during the competition
- All other ingredients should be brought by competitor in unprepared state

World Food Championships Australia Competition Judging Criteria

- Food Taste 40%
- Cooking Skills 20%
- Food preparation and workplace 20%
- Arrangement and Presentation 10%
- Originality and Creativity 10%
- Total: 100%

World Food Championships Australia reserves the right to alter the competition rules and qualifying criteria at their discretion.

In case of virtual qualifying of World Food Championships Australia Competition Judging Criteria is as follows

- Cooking Skills 40%
- Food preparation and workplace 20%
- Arrangement and Presentation 20%
- Originality and Creativity 20%
- Total: 100%

Contest Prizes

World Food Championships Australia has prepared various prizes for the winners. The selected winners of the Australian BBQ Championships, Australian Dessert Championships and Australian Seafood Championships will also win a Golden Ticket prize to cook off against hundreds of competitors at the World Food Championships (WFC) to take place in Dallas TX, USA in November 2022.