



Love Cooking Live Show - World Food Championships Australia (WFCA)



Objectives of the World Food Championships Australia Competition:

1. To celebrate the everyday heroes in the kitchen
2. To promote a healthy and fun competition among Home Cooks, Kitchen Hands & Chefs.
3. To showcase the rich flavours of Australian cuisine



Important Dates:

Registration Period

Melbourne Entrants: Opens 21 Feb 2023 – Closes 21 May 2023

Sydney Entrants: Opens 21 Feb 2023 – Closes 13 Aug 2023

Virtual Qualifying Round

Melbourne Entrants: May 2023 – Exact dates to be announced at a later date.

Sydney Entrants: Aug 2023 – Exact dates to be announced at a later date.

Live Shows

Melbourne: 30 Jun – 2 Jul 2023 at Melbourne Convention & Exhibition Centre

Sydney: 22 Sep – 24 Sep 2023 at Sydney Showgrounds

Registration for the World Food Championships Australia:

1. Anyone aged 18 years old and older can join the World Food Championships Australia Competition.
2. Entry is only open to Australian Citizens and Permanent Residency Visa Holders. Unless you have gained entry from one of our automatic qualifying event partners.
3. All competitors must be available on the dates as noted above and be willing to participate at the live shows for their nominated city.
4. All participants must fill out the official registration form, nominate their signature dish/cocktail along with a short story telling us why the dish/cocktail is important to them.
5. Competitors are only permitted to register for 1 Golden Ticket category per city.
6. Entries will be shortlisted to 15 persons in each category by a panel of judges and those competitors will be offered a place in the virtual qualifying rounds (date to be announced).
7. The registration period is open from 21st February 2023.

WFCA Cooking Competition Summary

1. There will be 15 shortlisted competitors cooking in each category of the virtual qualifying rounds. The Seven (7) competition categories are:

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| <ul style="list-style-type: none">• AUSTRALIAN CHEESE CHAMPIONSHIPS• AUSTRALIAN COCKTAIL CHAMPIONSHIPS• AUSTRALIAN SEAFOOD CHAMPIONSHIPS• AUSTRALIAN VEGETARIAN CHAMPIONSHIPS | GOLDEN TICKET CATEGORIES <ul style="list-style-type: none">• AUSTRALIAN BBQ CHAMPIONSHIPS• AUSTRALIAN BURGER CHAMPIONSHIPS• AUSTRALIAN DESSERT CHAMPIONSHIPS |
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2. At the end of the virtual qualifying rounds the judge/s will select 10 competitors from each category to be invited to compete in the 1st Round of the WFCA event at the Live shows in their registered city (Melbourne or Sydney).

3. From the 1st Round, the top 5 competitors in each category will be selected by the judging panel and they shall progress to the Championship Rounds where a single Champion will be selected from each category. The winners of the BBQ, Burger & Dessert categories will be awarded a golden ticket gaining them automatic entry to represent Australia in the World Food Championships (WFC) in Dallas Texas, USA later in the year (date to be announced) and will cook off against qualifying competitors from around the world.

4. Organisers will provide category specific competition rules to all 10 live show qualifiers within ample time prior to the live show date and will allow time for any questions to be raised and answered.

Prizes:

Prizes will be awarded to the Top 3 competitors in each category.

All live show competitors will receive a commemorative apron & participation certificate.

The 1st Place winners of the BBQ, Burger & Dessert categories will be awarded a golden ticket gaining them automatic entry to represent Australia in the World Food Championships (WFC) in Dallas Texas, USA later in the year.

Note: *The Golden Ticket prize is for automatic entry to the USA competition only, it does not include airfares, accommodation or travel costs to the USA.*

WFCA Competition Mechanics

1. The organisers will provide basic cooking tools, pantry staples & equipment for each workstation.
2. Competitors must provide all their own ingredients.
3. Competitors are encouraged to bring their own personal utensils & equipment to the competition.
4. All World Food Championships Australia Competitors competing in the live show rounds must come in proper kitchen attire. No open toe shoes, high heels, tank tops, crops tops or singlets.
5. Organisers will also provide a common area with storage for the competitors to store their personal ingredients, utensils & equipment.
6. Each WFCA Contestant will be given a total of one hour (2 hours for BBQ Contestants) for food preparation, cooking & cleaning.
7. Each WFCA Contestant will be able to bring along one kitchen assistant that are only permitted to help prep & clean the work area. They must not cook or plate any portion of the dish. They must also be dressed in proper kitchen attire and be over the age of 18 years.
8. The WFCA Contestant must prepare 2 portions of their dish. One to be presented to the judges for tasting and one for display.
9. Only natural ingredients may be used, and all garnishes must be edible.
10. Each WFCA Contestants must have their plates placed on the turn in table before the judges call time. Once placed the plates cannot be removed from the table nor can a contestant make any changes to their plate. Any plate not turned in within the allocated time will be penalised.
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 judging panel 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 the USA.
13. The judge's decision is final and no further correspondence will be entered in to.

WFCA Competition Mechanics

World Food Championships Australia - Live Show 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.

Due to the limited cook time, below are some helpful guidelines for the Cooking Competition

- Salad greens may be picked, cleaned and washed, but not portioned.
- Dry Ingredients such as flour, sugars etc. may be brought to the competition pre-weighed and individually packaged.
- Vegetables and fruit 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 raw state.

WFCA VIRTUAL QUALIFYING Competition Mechanics

1. Contestants will be required to set up a suitable camera with microphone and stable internet connection in their home or industrial kitchen.
2. Each WFCA Contestant will be able to have one assistant that is only permitted to help prep & clean the work area. They must not cook or plate any portion of the dish and they must be over the age of 18 years.
3. Each WFCA Contestant will be permitted to have another person assist them with the camera operation during the qualifying round should they wish to.
4. Competitors will be sent a Zoom link prior to the qualifying date giving them access to the qualifier.
5. Each contestant will only be required to prepare one (1) dish of their choice, but it must remain in the same category they have been accepted for. i.e., you cannot cook a Dessert if you are competing in the Seafood category.
6. The cook time for the virtual qualifier is 1 hour. There will be a 15-minute group meeting prior to the commencement and 15 minutes at the end of the round, this will allow the judge/s to ask any questions they may have or request a close up of your dish. Late arrivals will attract penalties.
7. If you complete your dish prior to the 1-hour completion time; you may raise your hand and announce, "Chef I am done" and the judge/s will commence their judging of your dish.
8. In an effort for all competitors to hear when the judge is talking, we do ask that all competitors remain quiet during the cook time, unless spoken to.
9. If you should lose connection during the cook, please rejoin the competition once the connection has resumed. It will be at the judge's discretion to allow you any additional time at the end of the cook.
10. Competitors must have their plates placed in front of their cameras before the judge calls time.
11. Please refer to the cooking guidelines on the previous page (page 4) which also applies for the virtual qualifying round.

World Food Championships Australia – Virtual Qualifying Judging Criteria

World Food Championships Australia – Virtual Qualifying Judging Criteria

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