

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 flavors of Australian cuisine
4. To honor the Best Home Cook in Australia

Date & Venue

- Melbourne: Jul 9-11, 2021 at Melbourne Convention and Exhibition Centre
- Sydney: Oct 22-24, 2021 at Sydney Showgrounds

Registration for the World Food Championships Australia

1. Anyone ages 18 years old and above can join the World Food Championships Competition.
2. All qualified participants must fill out the official registration form, submit the recipe, picture, and video of their dish, along with a short story telling us why the dish is important to them. There is a \$50 registration fee.
3. The dish can be made of seafood, pork, beef, lamb, chicken, vegetables, or be plant based.
4. Organiser's will only allow a limited number of competitors, 20 for each category. Registrations will be short listed by an expert panel of judges and invited to compete for a place in the qualifying round at the WFCA event at Love Cooking Live show in Melbourne and Sydney.
5. The registration period is open from 15 March 2021 for Melbourne and Sydney.

Cooking Competition Mechanics

1. All World Food Championships Australia Contestants should come in proper attire (apron, pants, and closed shoes. No open toe shoes, high heels, tank tops, crops tops or singlets).
2. There will be 20 competitors cooking in each category
 - Australian Chicken Championships
 - Australian Burger Championships
 - Australian Beef Championships
 - Australian Dessert Championships (Melb and Syd finals will determine golden ticket winner)
 - Australian BBQ Championships (Melb and Syd finals will determine golden ticket winner)
 - Australian Seafood Championships (Melb and Syd finals will determine golden ticket winner)

3. There will be 3 semi-finalists selected from each category that will be invited to cook off in Melbourne and Sydney to be crowned winner in their category. Two competitors (one from Melbourne and one from Sydney) will be selected from the Seafood, BBQ and Dessert categories, as qualifiers, 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.
4. The organisers will provide the cooking tools and equipment for each workstation.
5. Organisers will also provide a common area with all the storage for competitors ingredients that the WFC Contestants.
6. Each WFC Contestant will be given a total of one hour for food preparation, cooking, and cleaning.
7. Each WFC Contestant will be able to bring along two sous chefs (kitchen assistants) that are only there to help prep the items but not cook them.
8. The WFC Contestant must prepare 1 portion of his or her dish which will be presented to the judges. And a second dish for display
9. Competitors have to cook the dish according to the recipes submitted to the judges.
10. Only natural ingredients may be used and all garnishes must be edible.
11. Each WFC Contestant will stop his or her activity when the time runs out.
12. The organisers will not be responsible for any loss or breakage of personal utensils or equipment.
13. The WFC Contestant that gets the most number of points from the judges will be hailed as the winner World Food Championship Australia for their category and go through to Dallas TX USA World Food Championships (WFC) qualifiers for their category plus take home the prizes and bragging rights.

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 portioned 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 the most amazing prizes for the winners. The selected winners of the Australian BBQ Championships, Australian Dessert Championships and Australian Seafood Championships will 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.