



# High School Hospitality Competition

Tuesday, April 30, 2019.

## Registration form **CATEGORIES (2)**

- **BAKING**
- **COOKING**

All applications must be received by **Friday, March 22nd, 2019**. Please complete one application for each team. Priority will be given to have representation from all schools applying. Additional teams from the same school will be selected based on space availability after March 22nd, 2019.

Name of school: \_\_\_\_\_

Address: \_\_\_\_\_

Postal Code: \_\_\_\_\_ Phone No: \_\_\_\_\_

Contact's name: \_\_\_\_\_

Contact's E-mail: \_\_\_\_\_

Signature: \_\_\_\_\_

Competition Team: (each team is comprised of 2 students. Please print names)

1. Student's Name: \_\_\_\_\_ Current Grade: \_\_\_\_\_

List high school cooking or related courses presently enrolled in or previously completed:

\_\_\_\_\_

2. Student's Name \_\_\_\_\_ Current Grade \_\_\_\_\_

List high school cooking or related courses presently enrolled in or previously completed:

\_\_\_\_\_

Please forward application form and a \$50.00 fee.

Payment options: Mail cheque and application or email application and pay online with credit card through our TouchNet system.

Email: [Heather.Cain@GeorgianCollege.ca](mailto:Heather.Cain@GeorgianCollege.ca)

Fax: 705-722-1529

Mailing: Georgian College, One Georgian Dr., Barrie, ON, L4M 3X9  
Hospitality, Tourism and Recreation Department  
Attn: H. Cain, Room E116

## Rules and regulations

### ELIGIBILITY

All full-time high school students are eligible for the competition, who are or have been enrolled in cooking/hospitality related courses during grade 9 to 12.

### TEAMS

Each team must consist of two members. Schools may enter more than one team; however, priority will be to have representation from all schools that apply.

### CATEGORIES

**Cooking** - Each team will be producing a three-course meal. Two portions of each course will be produced. The menu will consist of:

- **First Course**  
Chicken soup with brunoise of vegetables
- **Main Entrée**  
Stuffed Chicken supreme; starch and vegetables
- **Desserts**  
Crème Caramel; pastry garnish

**Baking** - Each team will produce the following items:

- **1 apple pie** – 2 portions will be presented with sauce and garnish
- **6 each éclairs** filled with pastry cream and **6 each of choux puffs** filled with Chantilly cream
- **6 banana muffins**
- **6 bread rolls** – 2 rolls of 3 different shapes

**Please note:** Open flames are not allowed in competition table settings. Candles may be used as a visual only as part of the table setting.



### **COMPETITION DURATION TIME**

Competition time will be limited to a 3 ½ hour period for preparation, cooking/baking, presentation, service and cleanup. All menu items will be created from the ingredients list.

Each team will be allocated a number and no school names or any identifying logos should be visible on these documents. For the cooking category, menus must be prepared with items on the ingredients list.

### **RULES AND TOOLS**

Ingredients, cookware, glassware, tables and china will be provided by Georgian College.

Competitors will not be allowed to bring any equipment, plates or glassware (including blenders, Chinese spoons, etc.).

All competitors must supply their hand tools including knives, wooden spoons, piping bags and similar tools.

Marks will be deducted for competition stations not cleaned or cleaned improperly.

Cell phones are not allowed in the competition area.

Complete kitchen uniforms must be worn by all cooking and baking competitors. Complete uniform consists of: long pants preferably black or Chef Checks (jeans or shorts not allowed), chef's coat, side towels, black non-slip, non-porous shoes (no open-toed or heels), apron, chef's hat, hair net. If you have any questions regarding uniform requirements, please e-mail [Heather.Cain@GeorgianCollege.ca](mailto:Heather.Cain@GeorgianCollege.ca).

Health & Safety is a priority at the Georgian College Hospitality competition. At the discretion of the judges and technical committee, any competitor can be removed from the competition site for any violations of health and safety.

### **JUDGES**

The Judging panel consists of instructors from Georgian College and industry professionals. The decisions of the judges are final.

### **PRIZES**

Top-placing teams will be awarded tuition scholarships for Hospitality, Tourism and Recreation programs at Georgian College, Barrie Campus. Scholarships will be held in trust by Georgian College's Advancement Office. Scholarships must be used within five years from date of competition.

### **SCHOLARSHIP AMOUNTS:**

- First-place winners      \$1,500. for each team member
- Second-place winners    \$1,000. for each team member
- Third-place winners      \$ 750. for each team member

## Itinerary

### AGENDA

- 7:30 – 8:00 a.m.** Arrival and Registration (E building, Room E104).  
**Please ensure that your teams arrive at the registration desk by 8 a.m.**
- 8:05 – 8:25 a.m.** Welcome, introduction of judges, and review of rules.
- 8:30 – 8:45 a.m.** Change into uniforms and set up in the competition area;

### COMPETITION BEGINS PROMPTLY AT 8:45 A.M.

Cooking competition		Baking competition	
<b>08:45</b>	<b>Competition begins</b>	<b>08:45</b>	<b>Competition begins</b>
10:45	First course presentation	11:25	Éclairs, choux puffs, muffins, bread rolls and individual portions of apple pie presented
11:05	Main course presentation	11:35	
11:25	Dessert presentation		
<b>11:30 – 12:15</b>	<b>Clean up</b> All service stations have to be cleaned and equipment put back in designated areas	<b>11:30 – 12:15</b>	<b>Clean up</b> All service stations have to be cleaned and equipment put back in designated areas

- 12:15 p.m.** **Competition ends**
- Noon – 1:30 p.m.** Lunch in Georgian Dining Room E100
- Lunch is provided at no cost for team members and one school representative
  - Additional lunch tickets for non-participants are available for purchase, on the morning of the competition (while quantities last at \$15. Per person, taxes included).
- 1:30 – 2:30 p.m.** **Awards presentations in the Georgian Dining Room**
- 2:30 – 3:00 p.m.** Judges are available for individual team feedback