



Ultra Tropics® BBQ Recipe Competition

Entry Guidelines

The aim of this competition is to encourage people to use local and tropical produce in their cooking. This is an opportunity to celebrate the many people from the Ultra Tropics® from a variety of cultures, who incorporate tropical ingredients into their traditional dishes. To enter this competition, please complete the entry form for a central dish and one accompaniment that harmonises the dish. The top 4 entries from each category will be invited to enter a cook off at the Innisfail Chamber of Commerce Market Day on Sunday March 28th with the assistance of local apprentice chefs.

There are four categories

- **Junior:** Under 18 years (co-signed by a parent)
- **Adult:** 18 – 60 years
- **Senior:** Over 60 years
- **Professional:** Working in the food industry as a chef, cook, recipe developer, kitchen hand or food writer. Please complete the Professional Entry Form.

Conditions

- The recipe should be written to serve 4, with a photo of one serve, following the format outlined on the next page.
- Submissions must be received by Friday March 12th 2010
Send to: **By email:** martinandkirsty1@bigpond.com.au
Phone enquiries: To Festival Manager, Kirsty Densmore on 0413 010 625
By mail: The Ultra Tropics® BBQ Co: PO Box 1678, Innisfail Qld 4860 or
By Hand: Jill's Stationery, 47 Edith Street, Innisfail.
- It must be your own work.
- Food professionals including chefs, foods writers and recipe developers must enter the **professional category**.
- Judging: Scoring sheet attached. In stage one, the recipes and photos will be assessed and scored by all three judges independently based on your entry form submission. The top four scores in each category will progress to the finals. If scores are tied, the judges will make a joint decision based on the judging criteria. The judges' decision will be final.
- The top four entrants from each category will be asked to prepare their recipe at the Innisfail Chamber of Commerce Market Day (with assistance from local apprentice chefs) for a cook off, to be judged by the judges on Market Day at the BBQ and Kitchen area in Edith Street.
- There is a \$30.00 budget per entry for the cook off and at least one serve large enough for 4 tastes will need to be prepared on the day.
- The majority of the ingredients must be seasonal, local produce with good use of tropical flavours.
- By entering this competition you are also authorising the *Feast of the Senses Inc. Committee* to reproduce and print the recipe in any media form. Please note the recipe creator will be acknowledged at all times.
- Entry constitutes permission for the *Feast of the Senses Inc. Committee* to use your name, recipe name and any other information provided in the entry form.
- Recipes must be suitable for a grill BBQ Kettle, gas or wood BBQ. Wok attachments may not be available but we can organise additional facilities on the day for preparing salads and sauces.
- Entries will not be returned.

Definitions

- **Local Ingredients** Grown from Cardwell to The Cape : Including Cassowary Coast, Tableland and Cairns Regional Councils
- **Tropical Tastes** and flavours of North Queensland and please use seasonal produce. (Taken from DPI Book)

Judges:

Ajay Zalte, *Executive Chef, The Rydges Esplanade Resort Cairns*
Clare Richards, *Author of Tropical Cuisine: Cooking in Clare's Kitchen,*
Jodi Phillips, *Community Nutritionist.*

Judging will be based on the following criteria. The judges scoring sheet is attached.

- **Taste:** Flavour, texture, balance
- **Innovation:** Innovative use of tropical and local ingredients
- **Presentation:** Good presentation of recipe in the photograph provided and on the plate
- **Good Recipe Instructions:** Recipes are clear and easy to follow
- **Healthy Balance:** A variety of food groups have been represented with a balance of colour and fresh ingredients

FEAST of the SENSES

Friday 19th March to Sunday 28th March 2010



2010 Feast of the Senses BBQ Recipe Competition Entry Form

Entrant Name :
Address:
Ultra Tropics® BBQ Recipe Name:
Ingredients:
Describe the different cultural influences that have inspired this creation:

Phone :	Mobile:
Email:	
Category Entered:	<input type="checkbox"/> Junior <input type="checkbox"/> Adult <input type="checkbox"/> Senior <input type="checkbox"/> Professional
Method/preparation description: Explain step by step how to prepare the dish (attach separate sheet if necessary):	
Provide a brief description your use of local and tropical ingredients and what you are trying to achieve in your dish that is innovative:	
Describe briefly the taste and texture of the final product:	

SCORING CRITERIA

Score out of 5	
Taste	
Flavour	0
Balance	0
Texture	0
Innovation	
Use of ingredients	0
Flavour combinations	0
Uniqueness	0
Presentation	
Colour	0
Distribution on the plate	0

Methodology	
Clear measures for ingredients	0
Method clear	0
Method simple to follow	0
Healthy Balance	
Several colours used	0
Majority of food groups represented in a healthy balance	0
Healthy cooking techniques used	0
Total Score	0