



BRITISH COLUMBIA
CHEFS' ASSOCIATION

&

CONNECT
FOOD + DRINK + LODGING

3rd ANNUAL

BC **Junior** Top Chef Competition &
BC **Iron Chef** Competition
2015

Registration and Information Package
At the **CONNECT Show**

Vancouver Convention Center West

For clarification on any of the information in this package
please

Contact: info@bcchefs.com

Deadline for all entries

October 1st 2015

NO EXTENSIONS FOR LATE ENTRIES!
**(SPACE IS LIMITED. Up to 16 competitors for each
category)**

BC **Junior** Top Chef Competition & BC **Iron Chef** Competition **2015**

@ THE VANCOUVER CONVENTION CENTRE WEST

GENERAL INFORMATION

The British Columbia Chefs' Association will present the Annual BC **Junior** Top Chef Competition & BC **Iron Chef** Competition in Vancouver at the Convention Center as part of the **CONNECT** Show on October 18th and 19th, 2015.

Sunday October 18th is the Junior Competition
Monday October 19th is the BC Iron Chef Competition.

All applications must be typed on the official application form included in this package. Deadline for receipt of applications is Thursday **October 1st 2015.**

The schedule for all competitors will be made up the week of October 5th, 2015.

This information will be posted on the BC Chefs Website www.bcchefs.com and e-mailed to all competitors. Requests for specific times will not be handled. It is up to each competitor to make him/herself available at the assigned specific time that is drawn.

Rescheduling of competitors will not be done.

Awards are given out at the end of competition on October 18th & 19th 2015.

All awards, prizes, medallions and certificates must be picked up at the **CONNECT** show site.

They will not be mailed out under any circumstance.

GENERAL RULES FOR ALL CATEGORIES

All competitors must supply the following:

- All cooking utensils, pots, and pans, small appliances, etc.
- Any cutting boards, cloths, dish soap, hand towels
- All china, flatware and stemware
- Anything else not covered below



The Hot Competition Committee will supply the following:

- A four burner propane converted US Range Oven
- One sink with running water
- One six foot counter
- One electrical outlet
- One refrigerator to be shared by one other competitor
- Food Condiments, spices, and proteins.
- All cleaning supplies

All competitors must leave their competition site clean and free of debris after their heat. Failure to do so may mean disqualification from being judged. All stove tops must be spotless after each heat and any and all other areas, including the sinks and fridges, will be inspected for cleanliness after each and every heat. This will be strictly enforced!

All individual categories will have 45 minutes in which to prepare, cook and serve their three plates.

JUNIOR COMPETITION: SUNDAY, OCTOBER 18th

Heat 1	11 am to 11:45 am	First 4 Compete	Winner A
Heat 2	12 pm to 12:45 pm	Second 4 Compete	Winner B
Heat 3	1 pm to 1:45 pm	Third 4 Compete	Winner C
Heat 4	2:30 pm to 3:15 pm 4:00 pm	Finalists Compete Winners announced.	

BC IRON CHEF COMPETITION: MONDAY, OCTOBER 19th

Heat 1	10 am to 10:45 am	First 4 Compete	Winner A
Heat 2	11 am to 11:45 am	Second 4 Compete	Winner B
Heat 3	12 pm to 12:45 pm	Third 4 Compete	Winner C
Heat 4	1 pm to 1:45 pm	Winner A, B, C + Wild Card	Winner D + E
	2:00 pm to 2:15 pm	Black Box opening & Menu Writing	
Heat 5	2:15 pm to 3:30 pm 4:00 pm	Finalists Compete Winner Announced	



WINNER WITH THE MOST POINTS OVERALL:

JUNIOR CHEF:

1st place: TRIP FOR 2 TO WHISTLER, Trophies & Gold Medal

2nd place: \$300, Trophies & Silver Medal.

IRON CHEF:

1st place: TRIP FOR 2 TO LAS VEGAS, Trophies & Gold Medal;

2nd place: \$500, Trophies & Silver Medal.

All ingredients will be inspected before competitor's setup. Unfinished stocks will be allowed. Judges will not judge items that they feel have been too prepared.

Competitors must utilize all ingredients provided in the box. And will make three plates of one dish. One plate is for tasting by the judge, other plate will be used for visual display for judges and one plate will be used for public visual display.

Judging will be done on creativity, presentation, composition, taste, appropriate use of products and seasoning and the timing of the dish. You will lose 1 point per minute for late plates. As well, other factors taken into consideration include organization, professionalism and skill in the kitchen, level of difficulty and cleanliness. The judge's decision is final. There will be no appeals.

Competitors will be given a 5 minute setup time as well as a 10 minute clean-up time. Competitors will be penalized if they go beyond this time.

Competitors are only allowed to use the 6' table provided to you. No carts or rack and rolls will be allowed on the competition stage once timing has begun.

Competitors must arrive at least 15 minutes before the start of their heat and sign in at the competition table. This is important, as we will be giving you important information about your heat.

This is a black box competition. There will be secret ingredients allowed.

1. Competitors are required to supply all cooking utensils, pots, pans, and small appliances
2. After each round some competitors will be eliminated
3. The competition will be run as follows:
 - **First Round -- Entree, Three plates required**
 - **Second Round -- Entree, Three plates required**
 - **Third Round -- Entree, Three plates required**
 - **Fourth Round -- Entrée, Three plates required**
 - **Fifth Round -- Appetizer, Entrée & Dessert Three plates required (Only for BC Iron Chef Final)**

TERMS OF COMPETING:

Conditions of returning a registration form. Space is limited for competitors. Return your complete registration form to ensure your space.

1. Any indication that an individual is under the influence of drugs or alcohol at any time prior to, during or after their participation in this event while at Vancouver at the convention center will result in disqualification.
2. At no time will the BC Chefs' Association be responsible for any loss or damage to any competitor's products or property or for any physical harm that any competitor may incur during the competition.
3. All competitors will act in as professional a manner as possible before, during and after their heat. Failure to act in as professional a manner as possible may end up in disqualification.





BC **Junior** Top Chef Competition & BC **Iron Chef** Competition **2015**

REGISTRATION FORM

October 18th & 19th, 2015 at the Convention Centre WEST.

Please use a separate form for each category entered:

BC Iron Chef Competition & Junior Top Chef Competition.

Complete the form in block letters or type

IRON CHEF _____ JUNIOR CHEF _____ (check one)

First Name:		Last Name:	
Address:			
City:		Postal Code:	
Work Phone:		Home Phone:	
Email:			
Name of Employer:			
Address of Employer:			
City:		Postal Code:	
Signature of Applicant:			

Completed forms are to be sent to:

Chef Dean McClernon, CCC
British Columbia Chefs' Association
P.O. Box 2007 Main Post Office Vancouver, BC, V6B 3P8
fourwillows@telus.net C. 604 319-6665

Closing date for applications: October 1th 2015