



The CCFCC Bocuse d'Or National Qualifying Competition 2010

Applications to select the candidate representing Canada at the 2013 edition of the Bocuse d'Or will be accepted from October 1st, 2009 and will close on December 1st, 2009. The finals competition will take place in Toronto in April 2010.

Applications will be accepted from October 1st, 2009 and will close on December 1st, 2009. Successful applicants will be notified by January 5th, 2010.

Application Process

In order to be considered for selection the applicants must

- Be over 23 years of age as of January 23rd, 2013
- Be a member in good standing of the Canadian Culinary Federation
- Be a Canadian citizen

The following must be included with the application

- Current resume including details of all competition experience.
- Three letters of reference to support your application by accredited Chefs de Cuisine. The letters of reference must include current contact information of the individual making the reference. The sponsors can only recommend a total of one candidate.
- A short essay (approximately 250 words) describing why you wish to represent Canada at the Bocuse d'Or 2013 and why you should be selected.
- Completed and signed official Bocuse d'Or Canada 2013 entry form
- CCFCC Membership Number
- Proof of citizenship
- Proof of age

All submissions must include separate recipes for the following fully garnished proteins based on 6 portions. Recipes for each of the accompaniments must also be included. Additionally, a 5x7 colour photo showing each individual plated dish is required.

- Lobster
- Roast pheasant
- Braised veal breast
- One free choice (this will not be cooked at the finals)

Entries will be judged on the basis of presentation originality, creativity, and accuracy of the recipes.

National Competition

All finalists will be required to travel to Toronto and compete on the assigned dates.

On Day 1 of the competition, the finalists will be required to cook 5 individually plated portions of the following dishes with appropriate accompaniments, for a total of 20 plates within 6 hours. The finalists will need to use the recipes submitted in the initial application. Dish #1 will be served at the 5 hour time, dish #2 at 5 hour 20 minute, dish #3 at 5 hour 40 minute and the final dish at 6 hour mark.

- Lobster
- Roast pheasant
- Braised Breast of Veal
- Mystery ingredient served with acceptable accompaniments. Finalists can use any cooking style using only ingredients supplied by Bocuse d'Or Canada. Finalists will have time to plan this item.

The entries will be judged on

- Taste 30 points
- Presentation 15 points
- Originality 5 points

On Day 2 the finalists will be required to cook and prepare the following within 5 hours:

- A fish platter, served hot with three appropriate accompaniments/garnishes for 5 persons, 4 portions on the platter and 1 plated portion.
- A meat platter, served hot with three(3) appropriate accompaniments for 5 persons, 4 portions on the platter and 1 plated portion

The proteins will be announced at a later date.

The fish platter will be presented after 4 hour 30 minutes and the meat platter at the 5 hour mark.

The entries will be judged on

- taste 30 points
- presentation 15 points
- originality 5 points

Helpful information for the finals competition.

- Contestants will **not** be permitted to bring an assistant into the competition kitchen on either of the two days of competition.
- Food brought into the kitchen must not be prepared. Stocks will be permitted, as are trimmed and peeled vegetables. All food will be inspected prior to competing.
- The food presented on Day 1 of the competition must use the recipes as submitted in the original application package but the presentation can be altered.
- A student will be supplied by the college to assist the candidates on both days.
- Plates will be supplied by Bocuse d'Or Canada
- Platters will be supplied by Bocuse d'Or Canada. Candidates will **not** be permitted to use their own platters
- Only principal proteins will be supplied by Bocuse d'Or Canada. Other ingredients will be supplied by the candidate.
- Readily available cookware will be supplied at the facility, specialized equipment will be provided by the candidates themselves.
- A coach will be allowed in the kitchen, however, all related expenses of the coach will be the responsibility of candidate. (the coach can only offer spoken advice and cannot come in contact with equipment or any food products. Failure to comply will result in the disqualification of the candidate)
- Media will have full and open access to the kitchen during the competition
- Members of the public may view all or part of the Day 2 competition from a designated viewing area.
- All submitted recipes will become the property of CCFCC Bocuse d'Or Canada.
- All final candidates must be available and accessible to members of the press.
- Incomplete applications will be disqualified.
- Members of the jury, their employees, family members and affiliates will be ineligible to enter.
- The decision of the judges cannot be appealed.

The announcement of winner, who will represent Canada at the 2013 will be made a dinner fundraising event following Day 2 events.

Please forward all completed applications on or before December 1st to:

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