



Marshalling Practical Cookery Classes

Qualification

A senior member of the guild committee or someone nominated by the Guild Committee.

Primary purpose of Job

To ensure the safe and smooth running of the practical cookery classes as laid out in the Briefs of the Classes for Entry.

Job Details

- Total responsibility for the management of the kitchens and resources and competitors of the practical cooking events
- The manager of the live cooking competition will be nominated by the Chief Marshal
- Six full-time professional stewards will be available throughout, plus venue housekeeper during exhibition hours
- 1 day prior to the salon, marshals will be requested to come to the exhibition hall and assist in the set up of the salon area this happens from 11am till 8pm or as communicated by the Guild Chairman or President
- Ensure that all food items entering the kitchen area are transported in chilled CAMBRO style containers. A hygiene company will be on hand to assist with temperature control. If you are in doubt of the hygiene of certain products you are to notify the kitchen judge and he will come and take a decision.
- Ensure that the first aid box is easily accessible
- Ensure that each kitchen is fully operational
- Ensure that the protein item is available as per the competitors' requirements if sponsored and defrosted and only the portion to be given as per guidelines form VP administration
- Ensure that the kitchens are clean, tidy and ready to receive the competitors
- Ensure the ovens, fridges, water and power are working before each competition starts.
- In collaboration with the Chief Marshal and Marshals: ensure that during judging a strict 'no entry' policy is in force around the judging area. No-one apart from the judges is to be allowed in the area (this especially applies to members of the ECG committee and salon organisers) especially at the back of the kitchens.
- Ensure there is no interference from the public to the competitors or exhibits
- Ensure competitors have, within the ten minutes allocated, cleaned down and made ready the kitchen for the next group



Marshalling Practical Cookery Classes

- Prepare the judges' table and seating with water glasses napery and cutlery ready for the judges' tasting. This is done in the judges' rooms and tasting equipment is available with the Chief Steward
- Ensure that cleaning utensils and chemicals are available for use by the competitors and all kitchens are equipped with the necessary hygiene items



Marshalling Practical Cookery Classes

PRACTICAL COOKERY CLASSES

CHECKLIST

- Oven technician on Duty
- Stewards on duty
- Ovens working
- Induction tops are functioning
- Fridges Cold
- Water for the sinks
- Hygiene cleaning chemicals available to competitors.
- Available: ingredients supplied by sponsor in the state required (defrosted)
- Trash bins, clean liners
- Kitchens ready to receive competitors
- Accurate timer to time the competitors
- Numbered stickers for the competitor plated meals going to the judges
- Napkins to carry hot plates
- First-Aid kit available and that all marshals know where the first aid kit is located

IMPORTANT NOTES

- Marshalling duty commences at 0700 every morning or as per the competition schedule
- Cooking **MUST** start at the allocated time to ensure delays and knock on delays do not occur
- The classes are very heavily subscribed and the timing for competitors is very, very tight (see Practical Cookery Schedule).
- Ensure that the throughput of competitors is done in a timely manner so that no bottlenecks occur, gather the next group outside 15 minutes before they are scheduled to commence cooking, in an **ORDERLY FASHION**.
- **DO NOT ALLOW ANY COMPETITORS IN THE NEXT GROUP INTO THE KITCHEN AREA UNTIL ALL THE PREVIOUS GROUP HAS VACATED THE AREA!**
- Competitors have one-hour/as per rules in which to present their meals.
- Competitors produce 3 plates and 2 are served to the judges. IF 3 plates are not ready then **DO NOT TAKE 2 plates**. Only when 3 plates are ready do you take 2 plates.
- Competitors **MUST** vacate and clean the kitchen by their stipulated times: even if they have not finished preparing their meals.



Marshalling Practical Cookery Classes

- Ensure there is a waste oil bin outside the competition area where oil can be disposed of. Check with the Chief Marshal or Guild Chairman as to where it will be and if arrangements have been made to empty it during the competition.