

AUSTRALIAN INSTITUTE OF TECHNICALCHEFS Inc.

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Best of the Best 2022

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The 2021 Best of the Best AITC culinary competition enjoyed remarkable nationwide industry and broader community support leading to national media coverage far exceeding expectations.

Subsequently AITC launches the 2022 refined format.

The aim of the Best of the Best Culinary Arts Industry competition is to identify, acknowledge and positively influence outstanding participants at various stages in a commercial cookery career pathway.

Much more than just a culinary competition, The **Best of the Best** is an accountable systematic process that acknowledges exceptional culinary competencies in combination with attitudinal attributes as a forerunner to success in the industry, while additionally ascertaining leading mentors and institutes by acknowledging their contribution in the participants development curve.

1922 Partners:



P D Scholarship

Humpty Doo Barramundi



Certificate IV

University Meat



Certificate III

Dilmah Tea



Certificate II

- 1. The Smoked Egg Company*
- 2. Food Futures*

AWARD NAME:

The name of this award is: (PARTNER NAME) Best of the Best Chef Award.

This is a non-exclusive agreement.

DEFINITIONS:

Nomination is defined as:

Secondary or tertiary Student – Trainee – Apprentice – In-house assessed trainee/RPL employee, chef; hereafter identified as the candidate.

COMPETITION PROFILE:

The Australian Institute of Technical Chefs in partnership with their Bronze – Silver – Gold – Platinum AITC will conduct a competition for their sponsors that aims to identify several emerging leaders from trainees in Certificate II in Kitchen Operations and Certificate III – IV in Commercial Cookery and a qualified chef who demonstrates exceptional administrative abilities.

Leadership at this level is defined by a **positive, organized, enthusiastic, with a leadership - managerial aptitude inherent in the candidate.**

CRITICAL DATES

- Nominations will open 1st October and close 31st October annually.
- The awards will be announced by AITC by the 30th of November each year.

RATIONALE:

Leaders in culinary arts require both culinary **HARD SKILLS** and **SOFT SKILLS**.

- **Hard skills** are developed through basic training and practical experience.
- **Soft skills (attitude)** are derived from attitude E.G. Positive, Confident, Enthusiastic, Work ethic, Go-getter **Etc.**

Soft skills form the most important attribute that creates and augments a professional chef

The **Best of the Best Competition** combines assessment of the two elements.

THE OBJECTIVE:

There are adequate numbers of practical culinary competitions across Australia that acknowledge culinary hard skills.

The aim of this competition is to encourage candidates who have by their nomination already achieved an exceptional competent degree of hard skills at the level of their development.

and

Demonstrate developing attitudes that indicate they may likely develop or are future leaders.

ENTRY:

Open to candidates who fulfill the following conditions.

1. Reside in Australia.
2. Currently are or have been a Secondary or Tertiary student
3. Student – Trainee – Apprentice – In-house assessed trainee/RPL employee, chef in the within the qualifying timeframes of nomination.
4. Be nominated by any of their teachers / instructors / supervisors / chef or managers (with the explicit agreement of the candidate).
5. Successfully completed the certificate level on their nomination.

NOMINATOR:

1. Nominations are welcomed from representatives or teachers from government tertiary or private providers, or secondary colleges delivering recognised kitchen and/or commercial cookery studies, or employers from commercial hospitality business, hotel, restaurant, or any catering operation that employ trainees or chefs.
2. Candidates are not permitted to nominate themselves.
3. Nominations are sent via the website to the Secretary of the Australian Institute of TechnicalChefs (or nominated representative - AITC council member)

MODUS OPERANDI:

This is an online driven selection process.

PROMOTION:

The competition is announced by AITC and promoted by AITC, it's sponsors and partners.

Competition promotion appears on the AITC, the sponsor / partner website and media.

CHOROLOGICAL PROCESS:

- Application received.
- Candidates shortlisted by a semifinal panel to select finalists.
- Interviews arranged through conferencing software.
- Decision made by a separate panel.
- Applicants informed of result.
- Certificates of participation sent to all candidates by email (PDF).
- Certificate of achievement (PDF) sent by email to winner, associated nominator/ school and if applicable the employer.
- Winner announced on websites, social and industry media.

SPONSORS / PARTNERS PARTICIPATIVE CATEGORIES:

Bronze Partners are the sponsor of the award for candidates who have:

- Demonstrated a consistent positive attitude during studies in Certificate II in Kitchen Operations and intend to enroll in the subsequent level of training.

Silver Partners are the sponsor of the award for candidates who have:

- Demonstrated a consistent positive attitude during studies in Certificate III in Commercial Cookery and intend to enroll in the subsequent level of training.

Gold Partners are the sponsor of the award for candidates who have:

- Demonstrated a consistent positive attitude during studies in Certificate IV in Commercial Cookery and intend continue with a hospitality career.

Platinum Partners are the sponsor of the award for candidates who:

- Are practicing as a commercial chef, or in a career that derived from a qualified chef (E.G. Culinary Teacher, Consultant, Manager, Sales, ETC.) and demonstrating exceptional leadership attributes
- Who must have commercial cookery qualifications (Australian or Recognised international)
- They may be more than one sponsor in a category.
- They may be more than one award in a category.
- AITC reserves the right to cap the number of available sponsor packages in each category.

SELECTION PROCESS:

The selection panel comprise AITC President, AITC Secretary or delegated AITC member, sponsor representative, and a chair who schedules and coordinates the online meetings.

Where a conflict of interest occurs in a panel, and an alternative member is appointed to the panel.

The panel will interview finalist to determine the awards.

In the event of a draw the sponsor representative will have a deciding casting vote.

Interviews will take place by conferencing media.

There are six elements of questions asked during the interview:

1. How does the candidate view the future of the industry?
2. What does the candidate aim to achieve in the industry in the next 5-10 years?
3. What are your aspirational goals within their career?
4. Why did they choose a hospitality career and who inspires them?
5. What do they consider to be some of the less desirable aspects of a career in the industry?
6. What do they see as the positives in a hospitality career?

CONDITIONS OF ENTERING:

As a condition of entry into this award:

- By submitting a candidate, the nominator and the candidate have read the competition profile and agreed to be bound by these conditions
- The candidate, school / institute and employer involved, agree that only the name of the candidate, and the school and employer involved may be used in media releases. Other personal details and interviews of all candidates will remain confidential.
- The maximum number of candidates that reach the finals will be the top three from each category.
- AITC reserves the right to adjust times, and dates of the awards.
- The decision of the semifinal and final panel will be final, and no correspondence entered into.

MARKETING:

- Press releases of successful recipients may be promoted by the sponsor – employer – provider, however, should always acknowledge AITC, winner and the sponsor.

AWARDS:

1. Certificates of nomination will be issued to all participants.
2. A certificate will be awarded by AITC on behalf of the sponsor to the candidate identified as the BEST OF THE BEST FUTURE CHEF and AITC EXECUTIVE CHEF OF THE YEAR AWARD.
3. Certificates will be sent to the employer of the awarded candidate, and school – institute – provider at which the candidate completed their level of award or their nominator.
4. Certificates will be Issued by Australian Institute of Technical Chefs (AITC) on behalf of the sponsor and State the year of issue.
5. Certificates will be emailed in the form of PDF's suitable for printing in an A4 format for framing.
6. Upon completion of six years commercial cookery experience (post Certificate IV in Commercial Cookery) the winning candidates in the 'Best of the Best Future Chef' category are guaranteed induction into the Australian Institute of Technical Chefs.
7. An award of this nature on a candidate's CV will indicate to future employers' the candidates' exceptional attributes.
8. Additional to the sponsorship; sponsors may elect to provide a prize to the awarded candidate.
9. **The most valuable award is the certificate** (In addition to being nominated, selected as a finalist and a winner.) This award is the premier national culinary award, an award that money cannot buy.
10. An optional prize may be offered by the sponsor in their category. If the sponsor chooses to offer such an award it should be **experiential**.

TERMS AND CONDITIONS:

By submitting this nomination, the nominator and candidate agree that:

- Nominations are only accepted by using this online form.
- The (candidate and proposer) have read and understood the full profile of this competition.
- The nominator agrees to be a mentor and referee to their candidate in the event of clear-cut finalists.
- The (candidate and proposer) consent to personal information being provided to the Australian Institute of TechnicalChefs for the purposes of organising a candidate's participation in the Best of the Best Future Chef or AITC Executive Chef Of The Year Award.

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Further details

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- **Any AITC Council Member or competition Director**
- **or telephone George Hill 5254 5391**