

# TEAM CHALLENGE

**Class : The MLA Golden Bull Culinary Team Challenge @Food Hotel Myanmar,  
6-8 June 2018**



**The Golden Bull Culinary Challenge** is owned by MLA and it is a first-ever Australian beef and lamb culinary team competition that features the versatility of Australian beef and lamb for Asian and Western Cuisine to be competed by professional chefs. This challenge format strongly reflects the Western and Asian cuisine and culture focusing on the 'Joy of Sharing' & 'Blissful of Taste'.

## **TEAM COMPETITION**

- 1 team captain
- 3 participants

Note: Team captain is not allowed to hands-on but can assist in supervising the team during the competition.

## **Preliminary Round**

### **Appetizer**

**4 individual** either hot or cold portions with appropriate garnishes to be served on a platter.

Each individual portioning of meat serve should be and not more than **60gm**.

Team has to prepare 2 platters:

- 1 platter – for judging
- 1 platter – for display

**Important Note:** Platter size is strictly being guided not exceed **36cm**.

### **Soup**

Team has to prepare **5** individual soup cups with appropriate garnishes.

Each individual soup cup serve with appropriate garnishes should be and not more than **160ml**.

- 4 individual soup cups - for judging
- 1 individual soup cup - for display

**Important Note:** Soup cup should be standard size to serve **160ml** with appropriate garnishes.

## **Main Course**

**4** individual portions of 2 individual portions of Western flavour and **2** individual portions of Asian flavour with appropriate garnishes to be served on a platter. Each individual portioning of meat serve should be and not more than **80gm**.

Teams have to prepare 2 platters:

- 1 platter – for judging
- 1 platter – for display

**Important Note:** Platter size is strictly being guided not exceed **46cm**.

## **TEAM COMPETITION**

- o 1 team captain
- o 3 participants

Note: Team captain is not allowed to hands-on but can assist in supervising the team during the competition.

## **Final Round**

### **Appetizer**

18 individual either hot or cold portions with appropriate garnishes to be served on a platter.

Each individual portioning of meat serve should be and not more than 60gm.

Team has to prepare :

- 1 platter – for judging (4 portions)
- 1 platter – for display (4 portions)
- Individual plate/ platter – for guests (10 portions)

**Important Note:** Platter size is strictly being guided not exceed 36cm.

### **Soup**

Team has to prepare 15 individual soup cups with appropriate garnishes.

Each individual soup cup serve with appropriate garnishes should be and not more than 160ml.

- 4 individual soup cups - for judging
- 1 individual soup cup - for display
- 10 individual soup cups for guests

**Important Note:** Soup cup should be standard size to serve 160ml with appropriate garnishes.

## **Main Course**

18 individual portions of Western flavour with appropriate garnishes to be served on a platter. Each individual portioning of meat serve should be and not more than 100 gm.

Team has to prepare 3 platters:

- 1 platter – 4 portions for judging
- 1 platter – 4 portions for display
- 1 platter – 10 portions for guests to sample

Important Note: Platter size is strictly being guided not exceed 46cm.

## ***TEAM CHALLENGE***

### **The MLA Golden Bull Culinary Team Challenge**

#### **COMPETITION CRITERIA**

There will be total of **2 rounds** in the competition:

- Preliminary: 9 Teams
- Final: 3 Teams

#### **Preliminary round**

Australian Meat provided for this round will be:

- Beef Striploin : 1.2 kg per team
- Lamb Chump/Rump boneless & denuded : 2 no. of about 400 gm per team

#### **Final round**

Australian Meat provided for this round will be:

- Beef Ribeye – 1 no. of about 3.2 kg per team
- Lamb Rack – 3 whole standard racks of about 3 kg per team

**Important Note:** Strictly no wastages and any excess meat provided have to be hygienic wrapped and to be kept in the fridge at all times pending to be collected by organizer for other usage.

## **PRIZES**

1<sup>st</sup> Prize – US\$800 with gold trophy

2<sup>nd</sup> Prize – US\$600 with silver trophy

3<sup>rd</sup> Prize – US\$400 with bronze trophy

Note: **The MLA Golden Bull Culinary Team Challenge** Souvenir Medals will be awarded to the rest of the participants.

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