

CAREERS WILL BE MADE OF CAREERS



Nestlé Golden Chef's Hat Award®

2024



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**Buondi**  
caffè

**Nestlé**  
PROFESSIONAL  
MAKING MORE POSSIBLE





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## ABOUT / THE WHY



- Support emerging talent by offering a platform to experience new opportunities to advance their careers.
- Offers young chefs an opportunity to showcase their skills in live cook-offs Judged to global recognised standards

### Why enter our culinary award competition?

Nestlé Golden Chef's Hat Award is so much more than a competition:

- It's a unique experience to inspire the next generation of chefs to take it to the next level and push themselves to see what they can do
- It's an exciting challenge for young chefs to develop their skills and knowledge
- It's about being part of a chef community, meeting new chefs and connecting with the broader industry
- It's a great way to show potential employers how passionate you are and gain credentials - the competition is judged to globally recognised standards
- It's entirely free to enter with prizes at every stage



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SHANE MIDDLETON, 2009 & 2010 WINNER  
(DINNER BY HESTON BLUMENTHAL LONDON & MELBOURNE).

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“ This award really does open doors for you. Winning got my name out there and propelled my career forward at a rapid pace. As a result, I was extremely fortunate to achieve my goal of working for Heston Blumenthal. ”





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# SUPPORTING THE CHEFS OF TOMORROW



## Connect.



## Learn.



## Create.



## Leverage.





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# EVENT OVERVIEW



- +8000 chefs have competed over 5 decades (59 years in 2024)
- Expanded to New Zealand in 2020
- Partnership with the Australian Culinary Federation and NZChefs
- Judged by World Chefs accredited judges
- 13 Regional heats across AU & NZ
- 12 Grand Finalists
- Grand finals at Fine Food Australia (Melbourne)
- Individual entry





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## WHO CAN ENTER

Apprentice and junior chefs, who are:

- Australian or New Zealand residents
- Aged from 16 and under 25 years on 31st December 2024
- Currently or recently employed (last 12 months) in the culinary industry (chef, cook, apprentice) or studying a course relevant to the culinary industry full time



## KEY DATES

<b>Entries Open</b>	Monday 18 <sup>th</sup> March
<b>Entries Close</b>	Monday 6 <sup>th</sup> May
<b>Regional Finals</b>	May, June & July
<b>Grand Finals</b>	2nd & 3rd September
<b>Awards Night</b>	4th September

<https://www.goldenchefs.com.au/entry-info>





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# HOW TO ENTER



**1**

Complete and submit the [REGISTRATION FORM](#). You'll then be directed to a page that will confirm your successful registration. As part of your entry requirements, you will need to create a maximum 45 sec video for us to get to know you better (click [the link](#) to find out what you need to do)

**YOU HAVE UNTIL 6<sup>th</sup> MAY (11.59pm AEST) TO COMPLETE YOUR REGISTRATION FORM.**

**2**

So long as you've completed the registration form, uploaded your video, and meet the entry requirements, you'll get to cook-off against other chefs at the regional heats (between May – July) and will be notified by 22<sup>nd</sup> May of your assigned regional or metro cook-off.

**3**

The top 12 winning chefs from Round 2 across Australia and New Zealand will then go on to compete in Round 3: The Grand Final Cook-off, which will be held in the ACF Culinary Challenge Arena at Fine Food Australia in Melbourne, VIC between 2<sup>nd</sup> & 3<sup>rd</sup> September 2024.

The finalists will be judged by a panel of Australian Culinary Federation & NZChefs accredited [judges](#).

The Nestlé Golden Chef of the Year & other category winners will be announced at an Industry Awards night on 4<sup>th</sup> September 2023.

Finalists need to be available from 31<sup>st</sup> August – 4<sup>th</sup> September 2024 inclusive. Reasonable travel costs including accommodation will be provided. Note: Date/location is subject to change.

**At the grand finals, one chef will take out the Nestlé Golden Chef of the Year title and be awarded an International culinary travel and work experience valued at AUD\$10,000.**



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# REGIONAL FINALS



<b>Regional Cook Offs</b>	<b>Day</b>	<b>Date</b>	<b>Month</b>
<b>NSW Regional Grafton</b>	May	Wednesday	29th
<b>New Zealand South Island</b>	June	Wednesday	12th
<b>New Zealand North Island</b>	June	Thursday	13th & 14th
<b>Australia Capital Territory</b>	June	Monday	24th
<b>South Australia- Adelaide</b>	June	Wednesday	26th
<b>Western Australia- Perth</b>	June	Sunday	30 <sup>th</sup>
<b>NSW Regional Newcastle</b>	July	Wednesday	3 <sup>rd</sup>
<b>Victoria – Melbourne</b>	July	Tuesday	9th
<b>Northern Territory</b>	July	Thursday	11th
<b>New South Wales Metro Sydney</b>	July	Tuesday	16 <sup>th</sup>
<b>Tasmania</b>	July	Thursday	18th
<b>South Queensland -Brisbane</b>	July	Saturday	20nd





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# COMPETITION MECHANICS



- **Entry** - Chefs submit an on-line form to qualify for the regional finals (must be aged b/w 16 - 25 years old, student, or currently/recently employed (within past 12 months) in a culinary profession
- **Regional Finals** - To produce a main and dessert within 2.5 hours\*
- **Grand Finals** - To produce entrée, main and dessert within 3.5 hours.\*  
*\*Must include 3 compulsory Nestlé ingredients*





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# PRIZES – REGIONAL FINALS



SOLIDTEKNICS equipment package of  
winner's choice valued at \$499

**SOLIDTEKNICS**



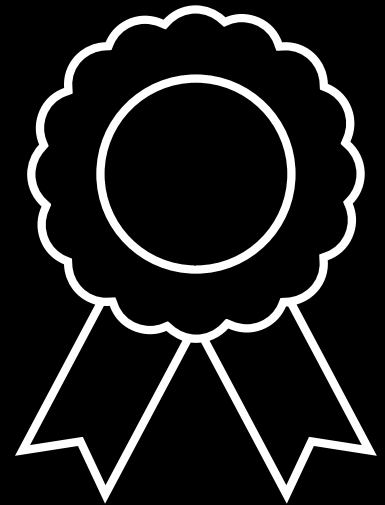
21cm Gyuto - 21cm chef's Knife by Koi Knives  
valued at \$295





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# PRIZES – MOST SUSTAINABLE PRACTICE AWARD



**SUSTAINABILITY PRIZE**  
Chefs invited to submit a 90  
sec video for the most  
innovative sustainable  
practice or 'hack'

\$1.2K SolidTeknics  
equipment package





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# PRIZES – GRAND FINALS



## **Golden Chef of the Year:**

World Chefs Congress in Singapore, October 20-25, 2024, plus a culinary work experience placement. \$10,000 prize

## **MAGGI Best Savoury Dish:**

\$2.500K prize to cover tuition of winner's choice

## **NESTLÉ Docello Best Dessert Dish:**

\$2,500K prize to cover tuition of winner's choice

## **Most Creative Use of Nestlé Product:**

\$1,200 SolidTeknics equipment package

## **BUONDI All Rounder Award :**

\$1,000 prize

## **Most Sustainable Menu Approach:**

\$1,295 KOI Knife set

Over  
\$30K in  
prizes to  
be won





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Dylan Sanding  
2008 & 2009 National Finalist  
Executive Chef, Melbourne Cricket Ground (MCG)

Kim Tang  
2021 Golden Chef National Winner  
Sous Chef, Chef's Table (Azabu Group)



THANK YOU

#GOLDENCHEFS

Enter via QR code



ENTER NOW

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Important Information: Entry open to individuals who are 18 or 19 months working (or meet an exempt) in the culinary industry or are a current industry student until 31st August 2024 or 30.11.2024 (if <18 unless previously exempt) in the culinary industry. Entry is limited to 1000 and closes 31st August 2024. All eligible entrants will be invited to cook at the final, National Golden Chef, which will occur between 2024 - July 2024. Winner prizes (one per region) will be awarded with a Regional and Media Cook off Prize and invited to participate in the Grand Final cook off which will occur in Sydney between 4-12 September 2024. Applications to be entered by email. There are 4 prizes to be won during the Grand Final cook off. For full entry requirements, check all details, prize categories and inclusions see <https://bit.ly/289y3d0>. Promoted by Nestlé Australia Ltd.







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# UTILIZING SPONSOR PRODUCT



- Make sure to read the Competition / criteria well
- When using a sponsor product, it must be integral to the dish
- When writing your recipes make sure to indicate the use of sponsor product (how it is used ). IE: LUMINA Lamb loin dry brined in a BUONDI Steady State Coffee Beans rub served on ..... With a MAGGI Mashed potato tuile / Akaroa Salmon with a .....
- When writing dish descriptions also make sure that the sponsor product is included and the explanation of how you used it gets presented correctly
- Keep in mind that in most competitions the sponsors fund the competition, so they don't want to see just a token use. (token use is rude and can get the dish disqualified)





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# UTILIZING SPONSOR PRODUCT EXAMPLES



The following products will be available for selection on a communal table on competition day. Please note, it is mandatory for competitors to use BUONDI Coffee Beans & a minimum of three (3) Nestlé products, not including Dariole Moulds on the menu.

- BUITONI Sugo al Pomodoro (Tomato Coulis)
- MAGGI Instant Gluten free Mashed Potato 4kg
- MAGGI Coconut Milk Powder Mix
- NESTLÉ Royal Chocolate Couverture
- NESTLÉ DOCELLO Snowcap buttons (compound)
- NESTLÉ DOCELLO French Vanilla Mousse
- NESTLÉ DOCELLO Dariole moulds
- Carnation Creamy Evaporated Milk
- NESTLÉ Sweetened Condensed Milk
- UNCLE TOBYS Traditional Oats
- BUONDI Steady State Coffee Beans
- MAGGI Gluten Free Gravy Chicken
- MAGGI Vegetable Booster

