



Now open for

Apprentices Chefs
Cookery & Patisserie Students
Qualified Chefs



THIERRY MARX
CAREER
DEVELOPMENT
AWARD



LE CORDON BLEU[®]
AUSTRALIA

holmesglen



2019

CATEGORY 1

Prize Value | Apprentice Chefs
\$15K | Cookery/Patisserie Students

CATEGORY 2

Prize Value | Qualified Chefs
\$15K |

TOTAL PRIZE VALUE \$30K

Introduction

The Shared Tables Thierry Marx Career Development Award (STTMCDAA) has two categories in 2019.

- **Category 1:**
 - **Apprentice Chefs**
 - **Cookery / Patisserie students**
- **Category 2:**
 - **Qualified Chefs**

The STTMCDAA gives Victorian cookery/patisserie students and qualified chefs the opportunity to travel to Paris and work for 10 days under the guidance of Thierry Marx and his team in the kitchen of the Mandarin Oriental Hotel. Winners will also be able to spend three days at the Le Cordon Bleu Paris Institute with remainder of time for travel and leisure.

The Award seeks to encourage and reward students and industry professionals who are driven, motivated and passionate about their career.



2018 Winners

Ben Higgs and Sara Cremona

Requirements

A statement of up to 200 words explaining why you deserve to be chosen as a finalist in the 2019 Shared Tables Thierry Marx Career Development Award.

Create two original Thierry Marx inspired dishes; one main course and one dessert.

Main Course

Applicants needs to feature Sher Wagyu striploin as the hero ingredient in their main course recipe.
(note - All finalists will receive 400 grams of Sher Wagyu for use on the competition day)

Dessert

Applicants may choose any dessert.

Who Can Apply

Category 1:

- **Apprentice Chefs**
- **Cookery / Patisserie students**

Any student currently enrolled at a Registered Training Organisation (RTO) in Commercial Cookery or Patisserie (as a full time student or apprentice/trainee) prior to Mon 8th July 2019.

Category 2:

- **Qualified Chefs**

Anyone currently employed as a chef.

How To Apply

- Applicants may nominate themselves
- Employers may nominate their chef / apprentice
- Employers or a member of an RTO must endorse the nomination
- Fill in the application form
- Provide recipes and photos of the dishes to Tom Milligan at TMilligan@Cordonbleu.edu by Mon 8th July 2019 as per competition guidelines.

For More Information

Please contact Tom Milligan, Australian Technical Director Le Cordon Bleu Melbourne p: 0424 887 692 e: TMilligan@cordonbleu.edu w: www.sharedtables.com.au

Please note the travel dates for Paris are from the 30th Sep to 20th Oct 2019.



Judging

The Judging Panel will consider all written applications and will select a shortlist of finalists. Finalists will be contacted on the 12th July 2019 to prepare. These finalists will be required to be available at an allotted time to prepare their dishes and be interviewed by the judging panel at Holmesglen Institute Moorabbin Campus on Mon 22nd July 2019.

Important

During the interview stage, Finalists need to demonstrate to the judging panel a thorough understanding of Thierry Marx, including his history and current food philosophy.

Prizes

The winner for each category will receive:

- Three weeks in Paris 10 days training under the guidance of Thierry Marx and his team at the Mandarin Oriental Hotel, Paris, France.
- Three-day experience at the Le Cordon Bleu Paris Institute.
- Remainder of time for travel and leisure.
- Accommodation in Paris.
- AUD\$500 to help cover out of pocket and incidental expenses.
- National recognition and publicity through multiple media channels.
- Winner's certificate.

Total value \$10, 000

Conditions Apply

The runner up for each category will receive

- Shared tables Educational Food and Wine Tour *including 5 days in Singapore staying at premier hotels (inc breakfast), all lunches and dinners provided at award winning restaurants and return airfares to Singapore.
- Degustation dinner for two at Cilantro Restaurant
- Le Cordon Bleu Patisserie School Cookbook

Total value \$3,240

The third placed finalists for each category will receive

- 2 tickets to the Shared Tables Ball, 18th Aug 2019
- Le Cordon Bleu one-day chocolate masterclass
- Estelle Kitchenware

Total value \$2,250

All finalists will receive

- A certificate and a Le Cordon Bleu and Holmesglen gift pack valued at \$100

Total Prize Value over \$30,000



SHARED TABLES
FOR HOSPITALITY PROFESSIONALS
THIERRY MARX
CAREER
DEVELOPMENT
AWARD

1. APPLICANT DETAILS

Name of Applicant:

Date of Birth:

Home Address:

Mobile Phone:

Email:

Please Select Category

CATEGORY 1 (Apprentice / Cookery or Patisserie Student)

CATEGORY 2 (Qualified Chef)

CATEGORY 1 APPLICANT ONLY

Course currently enrolled in

Current enrolment status (nominate apprentice or full time student)

Course start and end date

2. EMPLOYER OR RTO DETAILS

Name of Business or RTO (apprentice or full time student):

Contact Name:

Address:

Phone:

Email:

3. I HAVE ENCLOSED THE FOLLOWING

A statement written by the applicant of up to 200 words on why they deserve to be chosen as a finalist in the 2019 Shared Tables Thierry Marx Career Development Award.

Recipes for ONE main course and ONE dessert

Colour photographs of both dishes
(scanned and emailed)

4. APPLICANT TO COMPLETE AND SIGN

I have read and agree to the terms and conditions of the 2019 Shared Tables Thierry Marx Career Development Award.

Name

Signature

Date

5. EMPLOYER/RTO REPRESENTATIVE TO COMPLETE AND SIGN

I have read and agree to the terms and conditions of the 2019 Shared Tables Thierry Marx Career Development Award and agree for my chef/apprentice/student to participate in the competition.

Name

Signature

Date



THIERRY MARX CAREER DEVELOPMENT AWARD



Terms & Conditions

- 1 The Shared Tables Thierry Marx Career Development Award is brought to you by Shared Tables, Holmesglen Institute, Le Cordon Bleu Melbourne and Sher Wagyu.
- 2 Applicants and their employers acknowledge that the STTMCD is to help apprentices/cookery or patisserie students and qualified chefs broaden their knowledge in international cuisine.
- 3 Final entries must be received by 5pm - Monday 8th July 2019
- 4 Any applicant found to have submitted recipes that are not their own or that they have had no part in creating will be automatically disqualified from the competition. Where the disqualified entrant has previously been selected as a winner of the Award, the judges reserve the right to select another applicant.
- 5 One applicant for each category will be selected to receive the STTMCD.
- 6 The successful applicant will travel to France between 30th September to 20th October 2019 to undertake 10 days work experience at the Mandarin Oriental Hotel in Paris, France, under the guidance of Thierry Marx and his team. They will also experience 3 days at the Le Cordon Bleu Paris Institute. The winner will be advised of travel dates by the organisers six weeks prior to departure.
- 7 The two recipients of the STTMCD will receive a return airfare to Paris, accommodation while undertaking the award, meals as provided while on duty at the restaurant, and an allowance of AUD\$500 to cover out of pocket and incidental expenses for the three (3) weeks whilst in Paris.
- 8 The cost of all other expenses such as passports, immunisations, travel to and from Melbourne Airport, meals not otherwise provided, remain the responsibility of the recipients. The organisers will provide comprehensive travel insurance for the winners.
- 9 Applicants must be aged 18 or over at the time of application and hold a valid passport.
- 10 Work Cover remains the responsibility of the employer and or RTO leading up to and on the day of competition final.
- 11 The award recipients agree to take direction for hospitality duties from the designated Chef and other staff responsible for their placement at the Mandarin Oriental Hotel and Le Cordon Bleu Paris, and to take instruction in regard to occupational health and safety and work procedures.
- 12 The winners must act with integrity during work hours. Should they fail to comply with this requirement, their placement is subject to termination and they will be sent home to Australia immediately at their own cost.
- 13 The reward recipients are required to commit to attending all award related functions, including promotional activities.
- 14 Any extensions to travel dates must be confirmed in writing with all parties 6 weeks prior to departure.
- 15 Award Partners shall not be liable for any costs, expenses, losses or liabilities than otherwise indicated by these terms and conditions.
- 16 By accepting the STTMCD, the organisers have the right to use the recipes submitted by the entrants, their employer's name and any images relating to this competition (inc meals) for marketing purposes undertaken by the Award Partners and sponsors.
- 17 All finalists will receive 400 grams of Sher Wagyu for use on the competition day. All other travel and food costs associated with attending the competition final on Tuesday 23rd July 2019 and the announcement of the winners on Tuesday 6th August 2019 at the Holmesglen Institute Moorabbin Campus are at the finalist's own expense.
- 18 The judges decision is final and no correspondence or appeal process shall be entered into.