

FOOD PREPARATION GUIDELINES NT FOOD ACT REQUIREMENTS

1. High Risk Ingredients

High risk ingredients e.g. raw eggs, dairy, meat, poultry or seafood may not be available for public tasting. Competitors can still use these ingredients, but the dishes will only be tasted by the judges.

2. Food Preparation

At competition site: The cooking of dishes at location (HUB, Anzac Oval/EcoFair) with prior notification is possible on the day of the heat.

The following equipment will be available:

Cold storage facility, Hand wash facilities, 2 small gas burners, Tables and covers, Entrant to provide utensils for serving, Paper plates will be provided (entrants should bring their own if they prefer)

In a registered kitchen: Entrants can approach registered food business owners about using their kitchens and facilities for this competition. **For information about food safety and a list of registered kitchens, please contact the Environmental Health Office on 8955 6119 or visit www.nt.gov.au/health/envirohealth.**

At Home: If you are preparing your entry at home, the following applies:

- Only persons engaged in food preparation are to be allowed in the preparation area
- The cook must wear clean clothing at all times and observe strict personal hygiene
- Smoking is not permitted in the food preparation area.
- Entrants 12 years and under must be accompanied by an adult whilst cooking

3. Food Temperature

Hot dishes must be maintained at least 60 degrees centigrade after preparation (including during transport). Cold dishes must be maintained at a temperature of less than 5 degrees centigrade after preparation (including during transport). All dishes must be protected from direct sunlight, from flies, dust and contamination.

In signing below I hereby release photos and interviews (taken of, with, or about, me and my entry) in relation to my entry in the Wild Bushfoods Recipe Competition to be used in the media for promotional purposes in relation to the Alice Desert Festival.

I have read, understood and accept the terms and conditions of entry into the Wild Bushfoods Recipe Competition:

Signature: _____ Date: _____



BUSHFOODS RECIPE COMPETITION

ENTRY FORM

Heat ONE

11am

12 August

DesertSMART EcoFair,
Olive Pink Botanic Garden



Heat TWO

11am

26 August

Venue: Quondong Farm
Bucks Rd, Ilparpa



Final

7pm, 10 October
Bushfoods Gala, Desert
Park



alicedesertfestival.com.au/event/bushfoods



ENTRY DETAILS



SAVORY

Entrée, main course, salad, baked item etc.



SWEET/DESSERT

Sweet dishes, including cakes, treats, puddings etc.



BUSHFOOD PLATTER

Minimum 3 items per platter - groups, families and schools are encouraged to create and enter a platter of Bushfood recipes.



Name: _____

Email: _____

Phone: _____

Recipe Name: _____

Will you need cooking facilities on the day? YES / NO

(Please see the back page for items provided for cooking and the NT Food Act Requirements)

Heat 1 12 August Heat 2 26 August

(Dates, times and venues for heats are on the front page)

Terms and conditions of entry

- If you are a chef you are encouraged to enter Alice on the Menu. No one currently employed as a chef is permitted to enter.
- Only one dish per category per entrant. You may only enter each category once in either Heat #1 or Heat #2.
- Entries will be judged on presentation, flavour and creative use of bush foods and/or wild foods. See website for more information.
- Winners will be judged and awarded prizes on the day of the event. The judging panel's decision is final.
- All entries must be accompanied by a signed, completed Entry Form and submitted by Wednesday August 8, or 22.
- Entrants must follow Food Preparation Guidelines (PTO).



Application entry due dates:

Heat 1: 08 August
Heat 2: 22 August

Forms can be lodged:

In person: Red Hot Arts Central Australia, 67 Bath St, Alice Springs

Via post to the Bushfoods Coordinator,

PO Box 2338, Alice Springs NT 0871

Online at www.alicedesertfestival.com.au/bushfoods

For further information about the Bushfoods Program and Events

Please contact Program Coordinator Clare Woods

email: Bushfoods@redhotarts.com.au or

call: 0438 821 491