



Chartered
Institute of
Environmental
Health



Food Safety Challenge 2012 Competitors' Briefing

La Parade des Chefs and Live Theatre

Salon Culinaire is the UK premier showcase for excellence in food and food safety.

All competitors are automatically eligible for the Food Safety Challenge, sponsored by The Chartered Institute of Environmental Health.

Food Safety Challenge Awards will be granted by Food Safety Challenge judges to teams or individuals (depending on the competition) who demonstrate the highest standards of hygiene and careful working practices.

Each day will see the Live Theatre and La Parade des Chefs classes' winners receive medals and certificates as well as the Best of Day winner who will receive a certificate, a chef jacket and a salver.



Live Theatre

In addition to daily winners, prizes for the three main challenge categories will be awarded on the final day of the competition.

Best Senior • Best Junior • Best Team

The Best Senior winner will receive a quality large knife set in a wallet, a salver and a trophy.

The winner of the Best Junior category will receive a medium knife set in a wallet, a salver and a trophy.

The Best Team members of the Live Theatre and La Parade des Chefs challenges will each receive a certificate and boxed presentation knife. A trophy and a salver will also be awarded to both teams.

Please see overleaf for full competition brief

Competitors' Briefing

La Parade des Chefs and Live Theatre

Please read these carefully.

To help you achieve these standards and to ensure you are considered for the Awards, you should follow this brief closely.

Before your team arrives:

- Prepare a detailed HAZARD ANALYSIS (HACCP) related to the foods you will be handling. Identify, monitor and control the critical points you have identified.
- Brief your team thoroughly on the hazards identified, and the critical points to be monitored. During the competition your control and monitoring standards will be observed.
- The written HACCP requirement is for La Parade des Chefs competitors only. It is not a compulsory requirement for Live Theatre Competitors.
- Ensure any equipment, knives and implements you bring with you are immaculately clean. Knife-rolls and boxes should be clean and fresh, with no sign of soiling and no absorbent liners (e.g. foam).
- If you bring wooden implements or those with wooden handles, ensure they are in good order, clean and not split.
- Ensure all foodstuffs, in particular perishable and high-risk foods, are transported, delivered and stored correctly, throughout the competition.
- Ensure any special electrical equipment you bring is clean both inside and out; that the blades, cables and plugs are clean and safe. Check all equipment is clean, non carbonised.
- Ensure that you and/or your team's turnout, whites, headgear and shoes are impeccable.



The CIEH have been protecting public health for over 125 years by encouraging environmental health best practice and offering a variety of food hygiene and health and safety qualifications in the UK and overseas.

Before the competition starts:

Ensure you and/or your team:

- Remove watches and jewellery (except wedding rings).
- Hair/beards are properly restrained; wear toques/hats and use nets/snoods as necessary.
- Wash hands thoroughly and continue to do so throughout the competition.
- Clean and sanitise the work surfaces.
- Ensure any non-competing 'assistants' are clean and tidy before you allow them near the kitchen, ensure they wear protective clothing.
- Ensure you have a First Aid kit with blue plasters.
- Consider your waste management to prevent cross contamination.

During the competition:

Ensure you and/or your team:

- Use a suitable sanitizer. Use it carefully while working and ONLY when it is needed.
- Ensure that its use does not contaminate the food being prepared.
- Make full use of the refrigeration units and ensure they are kept tidy with food properly separated.
- Observe colour coding if appropriate.
- Clean as you go.
- Do not store work-in-progress, even temporarily, in an area or section that is unsuitable.
- Do not wear cloths hanging off aprons.
- Do not put packaging and other containers that have been on the floor onto work surfaces.
- Do not touch face or hair unnecessarily. If this occurs, ensure hands are washed before continuing work.
- Do not use the same wiping cloth for different uses, risking cross-contamination.

Key points to remember:

- **The judges will be observing from set up to finish. A thorough cleaning at the end of your competition is essential.**
- **La Parade des Chefs only – a genuine understanding and demonstration of hygiene throughout the competition is vital, a folder including a HACCP plan is only part of the competency.**
- **The practical application and control of food safety standards are what the judges are looking for.**

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