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Camp Oven Cooking at the 2023 festival

Saturday is cooking demonstration day, while competitions take place on the Sunday.

Food cooked on Saturday and on Sunday morning (Breads, Dampers & Scones) is sold to festival-goers via the Big Shed kitchen.

Food cooked on Sunday afternoon (Evening Meal) is only available to judges and People's Choice ticket holders.

All cooks must supply a food handling certificate and comply with NSW food authority regulations. Please read the cooking demonstration and competition guidelines. The Food Handling Certificate (Hospitality & Retail) online course costs \$65 and only takes a couple of hours: <https://www.trainingonlinefs.edu.au/food-safety-level-1>

Saturday – cooking demonstrations and sampling

Morning session 7.30am to 11.30am – 8 slots available – mains & desserts to be sold for lunch

Afternoon session 1.30pm to 5.30pm – 8 slots available – mains & desserts to be sold for dinner

Cook whatever you like – limited to 1 main and 1 dessert per cook per session.

All meals will be sold via the servery in the big shed kitchen. Cooks may keep all proceeds from the sale of food.

Sunday – cooking competitions and People's Choice

1st Competition – Breads, Dampers & Scones

- There are 8 cooking stations, allocated in the order in which valid applications are received.
- There are 2 categories – SWEET / SAVOURY.
- Judges' prizes will be awarded in each of the 2 categories.
- Cooks may enter 1 dish in each category (thus 2 dishes in total).
- Entry fee: \$5 per dish entered.
- Cooking times 7:30am to 11:30am and your entry/s must be ready for judging by 11:45am.
- Competition entries will then be sold from the Big Shed kitchen with soup or jam & cream provided by the Festival.

2nd Competition Evening Meal

- There are 8 cooking stations, allocated in the order in which valid applications are received.
- There are 3 categories - WET (eg. stews, casseroles) / DRY (eg. roasts, bakes) / DESSERT.
- Judges' Prizes and People's Choice prizes will be awarded to each of the 3 categories.

- Cooks/Teams may enter any 2 dishes from the 3 categories – wet, dry and dessert – and not two of the same.
- Entry fee: \$10 for each dish entered.
- Cooking opens at 12:30 pm and meals must be completed at staggered times from 5:30 pm onwards, ready to serve the guest judges.
- Each cook/team will be given a specific time at which their food will be served. Any variation to this time can only be agreed with the Cooking Competition Coordinator.
- Festival organisers will supply serving dishes and wait staff. Wine is served with meals at the Festival's expense.

Judging

- 25 festival patrons will be seated at tables in a marquee, served a small portion of each dish and asked to vote for the People's Choice.
- 3 guest judges will also cast their votes for the Judge's Choice.
- Winners will be announced and prizes awarded on the John Spencer Stage on Monday morning – check print program for details.
- Prize monies are comprised of proceeds from competition entry fees and People's Choice voting tickets.

General rules and requirements for all cooking

1. Health regulations and cleanliness must be adhered to at all times – a valid Food Handling certificate must be supplied prior to participation in any cooking activities at the Camp Oven Festival. Please head to <https://www.foodauthority.nsw.gov.au/retail/fss-food-safety-supervisors/training-for-food-handlers> for more information.
2. Cooks are responsible for the cost and supply of all ingredients. All meat and dairy ingredients (ie. all temperature-controlled perishables), must be traceable to their supplier (keep your receipts) and stored in temperature-controlled conditions throughout the event. Contact us if you wish to store food in the Big Shed kitchen cool room. Chilled ingredients removed from the cool room must be kept cool in an Esky kept in the food prep area.
3. No commercially pre-packed ingredients can be used in the cooking competition, including but not limited to: gravy powder, pastry sheets, cake mixes... Ingredients that may be used include: packaged flours, baking powder, rice, curry powder, dried / tinned and frozen fruit, & dry herbs & spices.
4. All entries are to be prepared and cooked on site (ie. no food prep or pre-cooking at home) and in the designated food preparation and cooking area using the fires provided by the Festival Organisers.
5. Cooks are requested to submit the name of their dish(es) in advance.
6. Entry fees are to be paid before competitions commence.
7. Contestants can enter as individuals or teams of up to 4 people.
8. Judging will be at the discretion of the Judges whose decisions will be final. Winners will be decided on presentation, taste and cleanliness.
9. Strictly no animals in the cooking area unless they are being cooked.
10. Enclosed footwear must be worn in cooking area at all times.
11. Entrants to supply their own camp ovens, leather gloves, shovels and any other tools required.
12. No alcohol in the cooking area unless it is for cooking purposes.
13. All participants enter this event at their risk, no responsibility will be taken by the Festival Organisers for injury, or loss of property.