



# COMPETITIONS FOR EVERY TASTE ON THE MENU AT FINE FOOD

Food industry professionals keen to prove they are the best in their field, will be competing live in front of 27,000 of their peers at Australia's premier trade exhibitions Fine Food and Hotel Australia.

The competitions involve top restaurants, TAFE colleges, small and large bakeries, chefs, pastry cooks, apprentices, State teams, up and comers, new names competing head-to-head for titles, thousands of dollars and even the right to represent Australia overseas.

**The Australian Culinary Challenge Victoria** (formerly Melbourne Culinary Challenge) is set to be bigger and better than ever, according to organisers the Australian Culinary Foundation. It will once again comprise an artistic display arena as well as a hot, live arena for both individual and team events plus some interesting new competitions and is sure to arouse the creative spirit in talented chefs, apprentices and front-of-house personnel.

Top billing in the 'Challenge' is the 2008 Fonterra Victorian Open Kitchen. This competition will involve 12 restaurant teams competing live in 3 kitchens over the four days for \$10,000 in prizes.

New this year will be the **Tabasco Hottest Chef** competition and the intriguing **Dilmah HighTea Competition**.

When you add the artistic display arena and the **Australian TAFE Culinary Trophy competition**, visitors can be assured of an action packed program that is sure to educate and entertain.

**The Great Aussie Meat Pie Competition** is recognised as the most prestigious competition on the baking industry calendar. It really is the BIG one and attracts enormous media attention from all over Australia. This year over 1,500 entrants from Australia and New Zealand will submit their best pies to the judging panel.

The competition is divided into the 'Good Old Aussie Meat Pie' and the 'Gourmet Pie' competition. The gourmet section comprises red meat, poultry, game, seafood and vegetarian. Pie-makers will compete for the right to the titles 'Best Aussie Meat Pie Maker in Australia' and 'Best Gourmet Pie Maker in Australia'.

**The Dairy Farmers Best of the Best**

**National Pizza Challenge** is Australia's only national premier pizza competition and is open to every independent pizza making establishment.



**What:**

Fine Food Australia

**Where:**

Melbourne Exhibition & Convention Centre, Southbank

**When:**

Monday 22nd to Thursday 25th September, 2008

**Time:**

10am – 5pm Monday, Wednesday and Thursday 12noon – 9pm Tuesday

**Admission:**

Trade visitors are advised to register on [www.finefoodexpo.com.au](http://www.finefoodexpo.com.au) prior to 15th September. If you are not registered, entry will cost \$30 at the door.

(Entry is restricted to members of the retail, hospitality and foodservice industries. Persons not in this category, including children, will not be admitted.)

For further information: [www.finefoodexpo.com.au](http://www.finefoodexpo.com.au)

Leading Edge is proud to be the Official Bakery Media Publication for Fine Food Australia



"The Catering Equipment Specialists"

## Bertoldos Bakery Griffith NSW.

When it comes to cooking pie fillings, custards, sauces, jams, chutneys, pickles, casseroles, potato mash, the JoniFoodline Multimix Steam Jacketed Kettles, can handle all of these tasks.

Bertoldos Bakery, in Bana Avenue Griffith NSW, have been using a JoniFoodline Multimix Kettle for the past 3 years. John & Steven Bertoldo, proprietors of this award winning bakery, say that since purchasing the JoniFoodline Multimix Kettle from Maurice Kemp & Associates, the texture and flavour of their pie fillings has improved. Stephen Bertoldo, says the mince pie filling is smooth where previously, with their manual stirred kettle, meat lumps were at times hard to eradicate.

The Multimix kettle has a unique stir in stir out mixing tool, with a variable speed from 0 to 160 beats per minute. Six mixing actions, which ensures that the preparations are mixed gently, in the kettle. The mixing tool has removable scrapers, which allows the food being processed to be lifted and folded, and also prevents food from sticking to the sides and bottom of the kettle. Unlike some kettles, which are 2/3rd jacketed, the JoniFoodline Multimix kettles are fully jacketed and fully insulated. The self-generating steam generator provides steam at 1 Bar (14.5 PSI). With Auto Temp 31 control panel the steam jacket is automatically filled with water, which is maintained at the correct level at all times.

A hinged polycarbonate lid with an inspection hatch, electric motor tilting & water metering are all standard features of the JoniFoodline Multimix Kettle.

Draw off valves for the fitting of pump systems, strainer plates etc., are all available. Sizes start from 20 Lt through to 500 Lt. Kettles can be set up into multiple batteries.

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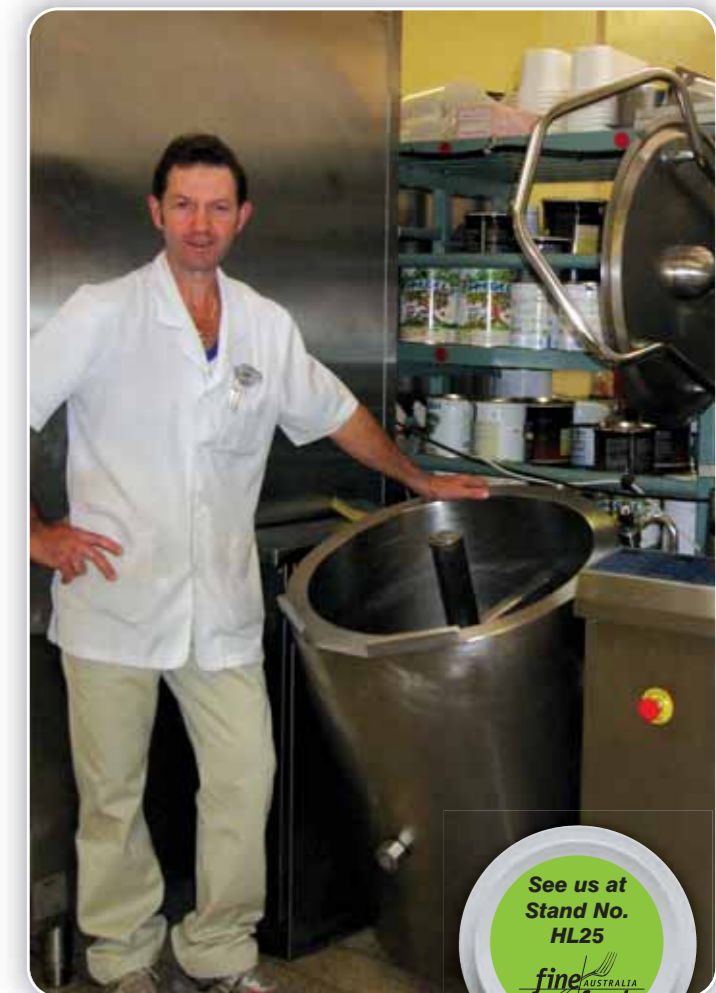
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**QUALITY PRODUCTS AND PROFESSIONAL ADVICE FROM THE EXPERTS**



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