

ALBION PARK



**Outdoor Camp Kitchen
Challenge**

The Albion Park Outdoor Camp Kitchen Challenge

The Illawarra Light Rail Museum, Tongarra Rd, Albion Park Rail

Saturday 12 August 2017

The Albion Park Chamber of Commerce and The Illawarra Light Rail Museum are working in partnership to stage The Albion Park Outdoor Camp Kitchen Challenge 2017 as a regional promotion activity.

The purpose of the event is to showcase camp oven and outdoor cooking to the public, promote Albion Park as a vibrant, diverse community and to provide a family friendly event within the community.

Following the success of previous Albion Park Outdoor Camp Kitchen Challenges, the Committee has already had many enquiries, including some early bookings, for participation in the 2017 event.

The Albion Park Outdoor Camp Kitchen Challenge will comprise of an outdoor cooking challenge, live music, cooking demonstrations and family friendly events utilizing the Illawarra Light Rails trains. The Cooking Challenge will use camp ovens, BBQ's and other cooking apparatus. This challenge will take in participant's creativity, the use of long-established traditional cooking methods and emerging urban outdoor cooking talents.

The emphasis is on quality entertainment and food. The pricing for the event has been set so as to encourage family and seniors' participation. Even if a family decides not to enter the competition, there will be enough activities throughout the day and night to keep them entertained.

The Event Organisers will **encourage local businesses, community groups, schools and Council to participate** in the event through organising advertising campaigns, supply of food, products and equipment, sponsorship of entertainment and activities and local relevant industry stands at the event. The event Organisers will endeavor to source supplies and equipment for the event locally.

Volunteers will be sourced from the local community, community groups and organisations for this event.

Sponsors of the event will be accepted. Acceptance of sponsor applications will be at the discretion of the organizing committee. Bad taste or offensive products will not be accepted.

Activities to be held at the Outdoor Camp Kitchen Challenge

- Outdoor Cooking Challenge will include prizes in the following categories
 - Overall winner
 - Main Course 1st,
 - Entrée 1st,
 - Dessert 1st,
 - Best Damper
 - Other prizes will be awarded at the Organisers discretion
- Damper & pikelet Making Workshops and Demonstrations – demonstration of pikelet and damper making using a camp oven and griddle over heat beads
- Live music – throughout the afternoon there will be live music
- Access to the Illawarra Light Rail Museum's grounds,
- Historic train rides

Saturday

7am – 2pm	Participants arrive and assemble kitchens in allocated area and cook dishes.
10am	Public admission and participation
2pm	Participants present dishes to judges
2.30 pm	Live music and awards

OVERVIEW

The nature of the event is typical backyard cooking either by camp ovens, homemade cooking apparatuses or by barbeques and the use of heat beads as the fuel source.

The cooking areas will be restricted Walkways will be designated so as to ensure access by the cooks and assistants in each of the kitchens. General public will not be allowed access into the cooking areas, although they will be able to observe on the perimeters of the cooking area which will not have heat sources directly exposed to public walkways

The organisers of this event have considered the safety aspects of the many variables in producing a 'Heat Source' for outdoor cooking.

Some of the methods of heating will be:

- Heat Beads, BBQ briquettes, charcoal, small kindling and gas.

Some of the cooking compliances will be;

- Camp Ovens, jaffle irons, Kettle BBQ's, Gas BBQ's, Braziers, Hibachi's, homemade cooking units and small outdoor ovens.

The entrants will have many preferred methods of cooking and preferences for heating fuels. It is not our intention to limit their styles but to ensure that all appliances and fuels are relatively safe.

Each allocated Kitchen area will receive a copy of the RULES OF FIRE. A copy is attached.

Our preferred heating source is 'Heat Beads' and we have laid out the kitchen sites to best cater for this type of product.

Most of the kitchen sites will:

- Have bare earth (already existing) abutting steel rails and fencing.
- Be able to cater for having equipment (table chairs etc) to be placed between the cooking fire and the general public
- Be close to a water outlet.

The Organisers of this event have responsibility to ensure adequate safety exists for the participants in the cooking competition and the visitors who will be observing the processes. However, this is a Community Event and though all care will be taken the Albion Park Chamber of Commerce and the Illawarra Light Rail Museum will not be held responsible for any damages resulting from the negligence, inaction or deliberate act of its members, volunteers or paid employees

COOKING FIRE/HEAT POLICY

Please abide by these rules during the day and best of luck for your efforts.

1. ONLY HEAT BEADS OR SIMILAR PRODUCTS CAN BE USED IN THE CAMP KITCHEN COOKING SITES.
2. FIRE STARTERS ARE THE PREFERRED OPTION TO IGNITE THE HEAT BEADS. KINDLING IS PERMITTED TO BE USED IN COOKING APPLIANCES IF THEY HAVE BEEN DESIGNED FOR THAT.
3. ENSURE THAT YOUR IMMEDIATE HEATING SPOT IS CONTAINED BY BRICKS OR THE USE OF AN APPLIANCE. A HOLLOWED-OUT SPOT IN THE EARTH IS ALLOWABLE. NO LARGE HOLES ARE ALLOWABLE
4. REMOVE ALL FLAMMABLE CARTONS / PACKAGING MATERIAL FROM THE IMMEDIATE AREA OF THE FIRE AND PLACE IN THE BINS PROVIDED.
5. NO RUBBISH IS TO BE BURNT IN THE COOKING SPOTS.
6. COOKING SPOTS SHOULD BE SITUATED WHERE POSSIBLE BEHIND YOUR TABLE AND CHAIRS TO PROVIDE A BARRIER TO PEOPLE ENTERING OR LEAVING THE COOKING AREA.
7. GENERAL PUBLIC WILL BE DETERRED FROM ENTERING INDIVIDUAL COOKING AREA. OBSERVATIONS CAN BE MADE FROM THE BOUNDARIES.
8. NO BONFIRES. - COOKING FIRES ONLY.
9. ENCLOSED FOOTWEAR MUST BE WORN BY EVERY PERSON IN THE COOKING AREA.
10. ANY COOKING FIRES NOT IN USE ARE TO BE DOUSED. A MINIMUM OF ONE BUCKET OF WATER IS TO BE POURED ON EACH OF THE COOKING SPOTS WHEN THE KITCHEN AREA IS BEING VACATED
11. HEAT BEADS OR SIMILAR PRODUCTS AND FIRE STARTERS WILL BE AVAILABLE FOR PURCHASE FROM THE ORGANISERS.
12. ORGANISERS WILL HAVE FINAL SAY IN ALL MATTERS OF SAFETY AND COOKING FIRES ON THE DAY.
13. NO MOVEMENT OF IGNITED MATTER – HEAT BEADS OR KINDLING IS NOT TO BE MOVED FROM ONE COOKING SITE TO ANY OTHER SITE WHILST ALIGHT.

RISK ASSESSMENT FOR HEAT ISSUES

POSSIBLE RISK	RESOLUTION
Entrants injured by heat	Kitchen Bays large enough to allow freedom of movement by cooks and assistants
	Designated walkways to and from cooking areas. Allows entrants to deliver hot plates of food to judge's area without congestion of public observers
	Heat source in each cooking area allocated to rear of Kitchen site and no access from behind heat source possible due to cattle fence or other barriers
	All entrants and visitors to kitchen areas will be supervised by monitors as to protective footwear
	Adults to be in supervision of all kitchen areas at all times. Children entrants under direct supervision if entering cooking challenge
	Kitchen Bays left vacant during event will be inspected for remaining live embers. Cooking fire monitors will have duty to saturate any immediate area of cooking fire with water.
Risk of Fire outbreak	Each of the cooking areas will be thoroughly raked clear of all leaf litter and branch combustible material. All heat sources will be situated on bare earth or in entrants cooking appliance.
	NO naked Flames – Cooking heat is directly sourced to HEAT BEADS or similar product. Starting of heat either 'Firestarters' or small kindling.
	Fire monitors providing supervision constantly throughout tenure of event.