



National prizes

\$2000
Gift Voucher

+ School membership



The school with the national winning entry will receive a \$2000 gift voucher plus an HEIA one-year school membership (for up to 6 teachers at the school) valued at \$400. Visit heia.com.au for full membership benefits.

State prizes

The winning entry from each state/territory (ACT/NSW, NT/SA, QLD, VIC/TAS, WA) will receive following Tupperware prize pack valued at \$1037:

- Tupperware U-Series™ Knife Set
- Tupperware Extra Chef™
- Tupperware Smooth Chopper™
- Tupperware Turbo Chef®
- Tupperware Herb Chopper Seal
- Tupperware Kitchen Preparation Tool Collection
- Tupperware Grate 'N Measure™
- Tupperware Twistable Peeler
- Tupperware Ergologics Can Guru
- TupperChef™ Spatula Thin
- TupperChef™ Spatula Medium
- Tupperware EZ Prep Cooks Maid
- Tupperware EZ Mix 'N Pour
- Tupperware EZ Shaker
- Tupperware adjustable rolling pin and cookie cutters
- TupperChef™ Kitchen Scissors
- Tupperware Time Savers Cookbook 2016
- Tupperware Extra Chef Cookbook 2016

In addition, each state/territory winner will receive a supply of McCormick herbs and spices for the classroom (valued at \$500).

Tupperware®



There are also student prizes and each entrant receives a participation certificate.

McCormick Foods Australia and the Home Economics Institute of Australia Inc. (HEIA) invite you to involve your Year 9 and Year 10 home economics students in a national, education-focused recipe challenge.

McCormick Foods Australia and the Home Economics Institute Australia Inc. (HEIA) are excited to announce the launch of the Years 9 & 10 Flavour Forecast® 2017 Student Recipe Challenge.

Each year, McCormick releases the Flavour Forecast report, a highly anticipated look at emerging culinary trends expected to drive flavour innovation over the next several years. This report is created by a team of McCormick chefs, home economists, sensory scientists, dietitians, trend trackers, marketing experts and food technologists from around the world. The global report showcases trends and flavours taking root in Asia, Australia, Europe, Africa, Latin America and North America.

Now in its fifth year, the McCormick/ HEIA Student Recipe Challenge provides an opportunity for Year 9 and Year 10 home economics students in Australian schools to explore these flavours in more detail and develop a series of recipes based around the 2017 trend-setting themes.

The challenge is for students, individually or in teams, to develop three original recipes that support the McCormick® Flavour Forecast® 2017. Entrants are required to submit:

- school and student details
- three original recipes inspired by the Flavour Forecast 2017 report (see overleaf)
- two or three supporting images of each dish
- a costings breakdown for each recipe
- for each recipe a justification of, and reflection on the resolution to the recipe challenge.

Judges will be looking for:

- adherence to the design brief
- appeal of the recipes
- point of difference
- justification of, and reflection on the resolution to the recipe challenge
- presentation of final food product.

Schools can submit multiple entries and any number of students can be part of a team; however, any one student can be part of only one team. If a student enters individually, he/she cannot also be in a team.

Each team/individual can only submit one school entry.

Schools must obtain written consent from the parent/guardian of each student prior to entry.

HEIA has worked closely with McCormick Foods Australia to develop a design brief that is grounded in the curriculum. As a result, the recipe challenge has a real-world context, modelling some of the key features of the Australian Curriculum, including critical and creative thinking and ICT capability. This is a great opportunity for students to learn about the real demands of the food industry, have some fun whilst being creative, and potentially win some fabulous prizes.

The competition closes on 20 October 2017 and winners will be announced on 8 November 2017.

To register your interest, please email Neredith at neredith@marketmaker.com.au and request your Competition Entry Pack, which contains full entry requirements. Your school must obtain a Competition Entry Pack prior to entering as the pack contains the design brief and additional supporting materials, including a spice pack, a copy of the Flavour Forecast 2017 report, a glossary of all flavour ingredients, tips on food styling and photography, tips on writing a recipe, background on how food trends are identified, and some key information on storing and selecting herbs and spices.

* This challenge is subject to terms and conditions, which are available in the competition pack.

Request a copy from Neredith at neredith@marketmaker.com.au



McCormick Brings Passion to Flavour™



McCormick flavour trends (select three from the four listed below)	Instructions	Set ingredients /techniques
<p><i>Rise & shine to global tastes</i></p>	<p>No more excuses for the same boring breakfast! Think outside the box and try a bowl brimming with new ingredients and captivating flavours to help you power through the day. From exciting ancient grains and rice varieties, to a Middle Eastern-inspired breakfast hash topped with a spicy sauce, these are the global tastes worth getting out of bed for.</p>	<p>Students are to develop a one-bowl breakfast that reflects a breakfast cuisine from an African country, a Far Eastern country or a Middle Eastern country. The breakfast should include:</p> <ul style="list-style-type: none"> • an ancient grain • a plant-based milk • a skhug sauce. <p>The breakfast bowl must be nutritious and sustain until the next meal.</p>
<p><i>Sweet on pepper</i></p>	<p>Pepper's tongue-tingling, bold edge can be tempered by naturally sweet ingredients like syrups and exotic fruits. After hiding in plain sight for so many years, pepper is finally capturing the spotlight. Its up-front bite and lingering sensation offer the next wave of spicy flavour.</p>	<p>Students are to develop a dessert that includes:</p> <ul style="list-style-type: none"> • two types of pepper: <ul style="list-style-type: none"> - one of the peppers must be used in a pepper-based syrup made from one of the following: brown rice, sorghum, barley, malt, yacon or coconut. - the other pepper should be used in a separate component of the dish. • at least one tropical fruit chosen from the following: banana, dates, dragon fruit, durian, guava, jackfruit, lychee, mango, papaya, passionfruit, or pineapple.
<p><i>Egg yolks: The sunny side of flavour</i></p>	<p>Egg yolks leave breakfast behind! These golden gems add richness and indulgence in a surprising fashion to a wide range of lunch and dinner menus. Taking on the different tastes and styles of each dish, yolks add excitement, protein and exceptional flavour.</p>	<p>Students are to develop a lunch or dinner dish whereby the egg yolk is the hero of the dish and the yolk must remain whole and intact. Students are to create their own spice blend to enhance the dish. The egg white must be incorporated separately into the dish.</p>
<p><i>Modern med</i></p>	<p>Discover the new Mediterranean cuisine of the 21st century. Melding Eastern Mediterranean ingredients with Western European classics, cooks can create homey dishes with a fresh take.</p>	<p>Students are to choose a classic Western European dish from: Austria, France, Germany, Italy, Sweden or the UK. Without losing the classic features of the Western European dish, they are to create their own unique Baharat seasoning and introduce it into one or more elements of the dish. One of the elements must be a pasta, bread, pastry or spätzle made from scratch.</p>

