



**A competitor's guide to the BRM National
Burger Challenge**



BRM National Burger Challenge

South Africa

Entry

Submit your recipe using the online form or post the entry before the deadline.
The choice of Burger ingredients is strictly up to the discretion of the competitors.

There is no requirement that this Burger is on any existing menu but part of the judging criteria is that it must be commercially viable. – Submit your best Burger.

There are four Categories in which to enter:

- Pork
- Poultry
- Meat
- Lamb / Mutton
- Vegetarian / Vegan
- Seafood
- Venison

Burger recipes must be original and unpublished and must be submitted prior to the deadline.
These must be submitted via the entry email address, on the recipe format sheet provided:
<https://globalpizzachallenge.com/burger-enter/>

Finalist are chosen to compete by South African Chefs Association Judges, based on their recipe submission and competitor will be notified by June the 15th 2023 if they have achieved the final cook off at the Africa Big7 exhibition - Gallagher Convention Centre, Johannesburg, South Africa 2023.

All travel, accommodation , health insurance, meals etc, for the final in Johannesburg are for the competitors account, the organisers of the National Burger Challenge only provide the platform on which to compete.

A detailed kitchen layout will be sent to all finalists closer to the event.

The competition

National Burger Challenge wants to provide you the competitor, every chance to excel and produce the best possible product on the day. They want the best Burger to win.
It is our obligation to have an area ready for you to compete in; it is your responsibility to show your best effort.



This document has been produced to give you an indication of what the judges will be looking for on the day as well as some help full hints. You will score the maximum amount of points by showing the best possible use of the sponsor's products. Above all be inventive and original.

Sponsors are an integral part of the event and the products they represent need to be used where possible.

If you use a non-sponsored product, that is available from the sponsor, you stand a chance of being disqualified.

We have listed some points below that if followed, will help you achieve your desired outcome.

What is a Burger

a dish consisting of a round patty of ground beef, or sometimes another savoury ingredient, that is fried or grilled and typically served in a split bun or roll with various condiments and toppings. The short answer is that **it came from Hamburg, Germany**. When the Tatars introduced the food to Germany, the beef was mixed with local spices and fried or broiled and became known as Hamburg steak. ... German emigrants to the United States brought Hamburg steak with them.

A burger without a bun is still a burger, a burger with cheese but no bun is still a cheeseburger.. The name burger comes from the hamburger, no ham but from Hamburg, which is just a round meat patty.

A veggie burger is a burger patty that does not contain meat. These burgers may be made from ingredients like beans, especially soybeans and tofu, nuts, grains, seeds or fungi such as mushrooms or mycoprotein.

Truth of product

A good **burger** is a well-balanced, or more likely an overbalanced mix of fats, carbohydrates, and proteins, with a variety of flavours - umami (meat), sour (...

If you name a style, technique, flavour, product or garnish, make sure that it appears on your final product.

If you name a dish as a braised mushroom , they must be the dominant products on the dish. Correct preparation and presentation is required

Cheese

Use the right cheese and the correct amount to complement your dish, too much is not good nor is too little.

Incorrect use of cheese will harm your final score.

A point of difference with effective technique is good.

Dough/ Bread/ Bun /

Home-made or commercially bought buns are acceptable , if you say home-made we require a recipe

Sauce base

Has the sauce been prepared classically?

Have you adjusted the seasoning?

Garnish

Is the garnish appropriate for the dish, or is it an unnecessary after thought, and is the garnish edible?

Portioning

Has your product been portioned correctly? Minimum 100gr max 350 gr meat mixture

Has your topping been distributed evenly to ensure every piece has the right effect on the consumer?

Is it the correct ingredient for the dish?

Topping

Has the topping been sliced evenly and correctly, does it require marinating,
Scoring a Burger

1. Overall Appearance: 5 Points. While I agree it's not the best practice to judge how a burger tastes by how its appearance, looks do matter. ...
2. Bun: 10 Points. ...
3. Meat: 30 Points. ...
4. Cheese: 15 Points. ...
5. Vegetables: 15 Points. ...
6. Sauces: 10 Points. ...
7. Messiness: 5 Points. ...
8. Burgerness: 10 Points.

Each entry will be judged on three key evaluation criteria: **Execution, Appearance and Taste.**

The judges will give a score out of ten for each criterion, 1 being inedible, 10 being excellent.

EXECUTION: Did the dish come together?

1. All burgers must be made with ground Meat, Poultry or Vegetables. Burgers must be served



on a bun or other bread product. Burgers may include any combination of condiments, sauces, cheeses and toppings. Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product.

2. All competing burgers must be created and assembled on the day of competition. No Pre-assembled burgers may be brought into the competition. Sauces may be pre-mixed, vegetables can be pre-cut, but all assembly and any cooking of patties must be done on competition day, 4 (Four) identical burger of the submitted recipe to be assembled on the day of competition.

Have you used and identified sponsors product?

Hygiene

Keep your work area clean and hygienic- if something hits the floor it then hits the bin. If the product is to be chilled keep it under 4°C degrees, if it is hot then over 74°C

Personal hygiene is equally important: your uniform should be clean and free from stains, hair nets if required and remove excess jewellery. Nails and hands are of the utmost importance as they constantly in contact with food.

If you use the rest room wash your hands if you touch any part of your body wash your hands!

Competition Day

Please note, that all our judges are all qualified South African Chefs Association Judges. The National Burger Challenge organizers do not select the finalist they are independently select by suitably qualified industry personal. You will probably never produce a dish that has not been replicated somewhere in the world. Therefore secrecy, to the point of ridiculous, is not necessary. In the spirit of good sportsman ship, if needed, assist your fellow competitor if they are in need of help. It may be you one day!

Arrive one hour before your heat, this allows you to register and familiarise yourself with your surroundings. We understand that a competition before the public can be daunting. This time also allows you to attend the pre-competition briefing.

- Competitor must bring own buns or use or similar, sauce, and toppings for 4 Burgers.
 - Transport products in plastic containers. **Glass containers will not be allowed in the competition area.**
 - Bring all products in an insulated cooler to maintain cold chain. Products not suitable chilled will result in disqualification. -On site refrigeration will be provided.
 - You must prepare and cook Burger in competition area.
 - All contestants will be assigned numbers and a drawing will determine order.
 - Contestants will remove finished Burger from oven/stove and place either on a wooden peel/plate etc. with nothing else. The pizza will then be escorted to the judging area by a runner who then will describe their creation. The runner will then cut the Burger and allow each judge to choose a slice (piece).
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- The judges will grade, score sheets picked up and table cleared, and the judge's decision is final.
- Advice or direction (coaxing) either in the make-ready preparation area or in the immediate vicinity of the competition stage is not allowed.
- The competitor is the only one allowed in the preparation area and on the competition stage.
- Judges decision is final in all matters during the competition.
- In all other matters relating to National Burger Challenge, on the day of the competition, the Competition Coordinator's decision is final.
- All recipes and event photography of contestants, and Burgers become the property of National Burger Challenge and may be used in future promotions and advertising.
- The winner of the National Burger Challenge South Africa will be announced on the last day of Africa's BIG7 Show on the 20th June 2023 around 15h00.
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Recipe card

Please use the Official Recipe Card for your submission.

Specify all recipes in the metric system in other words: grams and millilitres and not cups and spoons.

This template can be downloaded from the website: www.nationalburgerchallenge.com

Follow the instructions on the template and save as word document and email back to the organisers.

Do not change fonts, page size, or any font size on the document.

Please take note that what is specified in your entry recipe must be produced on the date of the competition, including but not limited to garnishes, seasonal ingredients and flavourings such as oils.

No substitutions will be allowed on the day of the competition.

Conclusion

This is your opportunity to showcase your talent and originality.

Be the one to represent South Africa on the international stage.

All competitors who reach the finals in Johannesburg will receive a certificate.

