Schools cook-off on the boil

IT wasn’t a TV show, but Junior Market Chefs had good ratings at Eumundi Markets on Wednesday.

The cooking competition brings together students from high schools and training colleges across the Sunshine Coast.

They will compete each Wednesday during terms two and three.

Good Shepherd Lutheran College at Noosaville took on students from the Look Now training organisation in Wednesday’s first round.

They competed in a cook-off in a purpose-built kitchen at the markets.

The event was themed Contemporary Australian, focusing on fresh produce from local suppliers and the best way to use it.

The students are only told the theme – not the particular dish – before each competition.

Guided by local chefs Leigh Darlington and Phil Scott, the students prepared Moreton Bay bug, fig and fennel salad.

There were plenty of nerves for some contenders.

But Louis Waller, in the Look Now team, could be his first step in a future career.

“I’ve done a bit of cooking before,” he said.

The Look Now team won the day. “They gained some extra points in teamwork,” Mr Darlington said.

However Eumundi Markets manager Peter Hotman said that all the meals were “divine”.

The other competitors are St Teresa’s Catholic College, Maroochydore State High, St Andrew’s Anglican College, Burnside State High, Unity College Caloundra, Noosa State High, United Synergies Noosa and Caloundra, and Look Now Training.