

Australia's Best Burger Competition: Guidelines

TIMES & DATES

Competition Dates: 25th-26th May, 2026, ICC Sydney

Applications Open: W/C 15th Dec, 2025

Applications Close: 10th April, 2026

Competitors Notification: 17th April, 2026

Day 1: 25 th May		Day 2: 26 th May	
HEAT NO.	TIME	HEAT NO.	TIME
Heat 1	10:30 AM	Heat 11	10:30 AM
Heat 2	11:00 AM	Heat 12	11:00 AM
Heat 3	11:30 AM	Heat 13	11:30 AM
Heat 4	12:00 PM	Heat 14	12:00 PM
Heat 5	12:30 PM	Heat 15	12:30 PM
Heat 6	1:00 PM	Heat 16	1:00 PM
Heat 7	1:30 PM	Heat 17	1:30 PM
Heat 8	2:00 PM	Heat 18	2:00 PM
Heat 9	2:30 PM	Winner Announcement: 3:30-4:00pm @ Burger Competition Area	
Heat 10	3:00 PM		

*No. of Competitors: 36

CATEGORIES & ENTRY

The competition is open to any chef across the restaurant, QSR, pub, hotel and street food sectors.

Finalists are required to compete in **both** of the following categories:

SIGNATURE BURGER

A uniquely crafted burger that reflects your personal culinary style and creativity. It should represent your strongest work - a memorable burger that defines your brand and keeps customers coming back.

1. Competitors must bring all their own ingredients, this includes buns, sauces and fillings, sufficient for four burgers.
2. Competitors must make four identical Signature Burgers to be presented to the judges for tasting.

CREATIVE BURGER (SPONSOR ROUND)

Competitors are required to make a burger that will be judged on their inventiveness & creativity with using provided sponsor ingredients.

1. Competitors will be given a list of provided sponsor ingredients pre-event that they will need to include in their Creative Burger. These ingredients will be provided on the day of the competition.
2. Competitors must bring any additional ingredients (outside of the provided sponsor ingredients) that they would like to include in their Creative Burger.
3. Competitors must make four identical Creative Burgers to be presented to the judges for tasting.

GENERAL REQUIREMENTS

1. All burgers must be prepared and cooked on-site.
2. Each contestant will be expected to arrive 30min before their allocated heat. Competitors will not have access to the competition area before their heat time commences.
3. Competitors will have 30minutes to compete (10mins prep, 15mins cook, 5mins clean)
4. Competitors are required to make four identical burgers for each category, 'Signature Burger' and 'Creative Burger', in their allocated 30minute heat time. Total of eight burgers.
5. Contestants are responsible for cleaning their workspaces after completion and will be judged on the cleanliness of their station.

6. All ingredients must be transported in labelled containers and comply with Australian Food Safety standards. Correct food handling must be adhered to.
7. Ingredients must be brought in insulated coolers to maintain temperature control prior to your heat. Improperly chilled products will lead to disqualification. On-site refrigeration will be available.

LOGISTICS & SUPPORT

1. Finalists will be assigned a competitor number, and cooking order will be determined by a random draw.
2. Start times will follow a sequential order based on competitor numbers. Each contestant will be assigned a preparation station before their start time.
3. Only the competitor is allowed in the preparation and competition area.
4. Coaching or advice from others in the preparation or competition area is strictly prohibited.
5. Travel, accommodation, meals, health insurance, and burger ingredients are the responsibility of the competitors (sponsor products will be provided for the Creative Burger).
6. A competition apron will be provided. Competitors must wear an appropriate, clean uniform consisting of t-shirt, pants and appropriate footwear.

JUDGING, SCORING & PRIZES

The competition will be point-based, participants will accumulate points across all criteria for both the 'Signature Burger' & 'Creative Burger' rounds, with their total score determining who is the overall winner.

Prizes

1. Best Signature Burger: Winner (\$1,500)
2. Best Creative Burger: Winner (\$1,500)
3. Australia's Best Burger: Winner (\$2,500)

- Burgers will be graded by an esteemed panel of judges using a universal score sheet.
- The judges' decisions are final.
- For all non-judging matters, the Competition Coordinator's decision is final.
- Prizes are non-transferable and cannot be substituted.

Judging Criteria

Taste – Balance of flavour & ingredients

Execution – Technically sound, assembled well, cooking precision, food safety, commercial viability

Appearance – Visually appealing and appetising

EQUIPMENT

Competitors will be allocated one of two stations. Each station will have access to the following equipment:

Flat Grill (Gas)	Char Grill (Gas)	Conveyor Toaster	Induction Cooktop
Deep Fryer	Trays	Chopping Boards	Chefs Knife
Bread Knife	Gloves	Tongs	Kitchen Spoons
Dessert Spoons	Grill Brush	Grill Scraper	Grill Lifter
Containers	Mixing Bowls	Sauce Bottles	Oil – Spray & Bottle

*Anything not included on this list will need to be provided by the competitor.