

Junior Chef Information Pack for 2017

Eligibility

Who can take part?

This competition is open to all students in full time education between ages 12 and 17 on 31 August 2016 (i.e. Years 7-12). Students who are in part-time (day release) education are not eligible to take part. The qualifying criteria of all entrants will be rigorously checked; any entrant who does not meet the above conditions will not be allowed to take part.

Please note this competition is intended for amateurs; for the purpose of the competition, an amateur is considered to be a person who is not in full, or regular part time, employment in the catering trade. Eligible entrants who have been temporarily employed by restaurants during the school holidays may take part. The competition is **not open to students who are enrolled on a full time catering course who are studying for a qualification above “A” level standard.**

Prospective entrants should complete the entry form and design a proposed menu.

How to Enter

Step One - Please complete a Junior Chef 2017 Entry Form

Step Two - Revealing the ingredients

All Junior Chefs will be given a list of identical ingredients from which they will have 3 hours to produce a 2 - course meal for two people comprising of the following: Main Course **and** Dessert.

The ingredients list will be given to the competitors 4 weeks prior to the competition. The use of the free Waitrose ingredients will be compulsory and provided for you on the day. There will be a dry store larder of ingredients which competitors may choose from and a list will be made available in advance.

The 2 course menu should be presented to the organisers by Friday 10th February.

Step Three - Day of the Competition

Summary of the Day

08.15 – 08.30 - Arrival and Registration (no arrivals after 8.30am)

08.30 – Short Introduction and briefing for parents, friends and competitors

08.40 – Kitchen Safety Briefing

08.45 – Familiarisation with kitchen: equipment, ovens and hobs and dry store ingredients, etc.

09.00 – Start of Competition

10.30 – Dishes can be presented from this time

12.00 – Finish of Competition. Final Judging.

12.05 – Awards Ceremony

12.15 - Wash and clear up.

What should you bring with You?

Each Junior Chef must bring their own knives, an apron, and suitable clothes for a hot environment, a pair of sturdy shoes or non-slip shoes is compulsory.

All cooking tools and equipment will be readily available throughout the morning – any specialist equipment should be brought in by the competitor.

All service plates will be provided by the college – No external plates to be used.

Drinking water will be made freely available.

Kitchen Layout

Each junior chef will have a bench preparation area inside the venue.

Cooking Areas will be determined by ballot.

The main ingredients will be presented to each competitor on their work station prior to commencing the competition.

Presentation of Dishes

Dishes can be presented as they are finished from 10.30 onwards, but must be completed by 12.00 pm at the latest – all food presented after that time will not be judged.

Each junior chef will be required to present two portions: 1 portion of each course for judging and 1 portion for photography.

Junior chefs are responsible for the clean-up of their working area during and after the competition.

Final clearing up may be completed after the preparation time.

Judging Criteria

Cooking

Total number of points attainable is 120 per course

Menu/recipe composition/innovation/utilisation of ingredients **0-40 points per course**

Points will be awarded for the maximum use of the ingredients, creativity and menu compilation.

Hygiene, preparation and cleanliness during preparation **0-10 points per course**

Points will be awarded for demonstrating clean, safe, and hygienic methods of working and maintenance of a well-managed working environment.

Correct preparation **0-10 points per course**

Points awarded based on the correct basic preparation of food. Preparation should be practical, acceptable methods. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables

Arrangement and presentation **0-20 points per course**

Points awarded are based on clean arrangements and plating to ensure an appetising appearance.

Taste **0-40 points per course**

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour.

Judges

The jury members will be made of local foodies, established culinary professionals.

The jury will comprise of at least 3 judges.

The jury members will be independent and not linked in any way to the competitors.

The chief judge will ensure that all products are tasted and that the judges' approach and techniques are consistent for all.

The competition will be judged in an unbiased manner, to the best of each judge's knowledge and with consideration for prevailing culinary and cultural practices.

Judges will reach conclusions individually according to their own personal opinion, but at the same time, respect the opinion of the other judges. The judges' decision is final.

Awards

Junior Chef Age 12-14

Junior Chef Age 15-17

The Winner of Age Category 12-14 and the Winner of Age Category 15-17 is the Junior Chef in that Age Category, with the most points

Special awards will also be Awarded to the:

Overall Best Main Course

Overall Best Dessert

Each participating Junior Chef will receive a certificate.

Family, Friends and Supporters

Supporters will be advised of a rest area for their use during the competition. **No coaching** or advice of any description will be allowed during the competition.