



Rotary Club of Harrogate Brigantes



YOUNG CHEF COMPETITION

Harrogate Competition Rules

1. Objectives:

The competition aims to:

- Develop cookery skills
- Develop food presentation skills
- Consider healthy eating options
- Prove the entrants organisational and planning skills
- Prove the entrant's ability to cope in a demanding situation

2. Entrants:

The competition is open to students aged 11 – 17 years.

3. Age Criteria:

Students must be aged 17 years, or under, on 31 August 2013 for the 2013 / 2014 competition. Their 18th birthday must be on or after 1 September 2013.

4. Participating Schools:

Harrogate High School, Rossett School, Harrogate Grammar School, St Aidan's High School, St John Fisher School

5. Venue: Harrogate High School Catering & Hospitality Suite

6. Number of Entrants: Maximum 10 - 2 per school but if a school does not wish to take part, the spare places will be allocated to other schools.

7. Date: TBA

8. Competition Details:

To cook a healthy, economical 2 course meal for two people using ingredients up to a cost of £7. This can either be a starter and main course or a main and dessert course.

Entrants will be encouraged to prepare an event timetable, which can be available for the judge's scrutiny.

Preparation & Setting up Time: 30 minutes.

This time is to include table setting and collecting together equipment. There should be no cooking or handling of ingredients during this time. Any ready prepared food or ingredients are to be declared to the judges before cooking.

Cooking Time: Up to 1 hour 30 minutes

Entrants will have the sole use of one cooker and preparation area. The venue has a choice of five electric and five gas cookers. Each school will be allocated 1 electric and 1 gas cooker and their entrants will have a choice of the type of cooker.

Entrants should bring their own crockery, cutlery and serving dishes etc., including any specialist equipment. Teachers should check that any additional specialist equipment is available at the venue.

Entrants must consider food safety, personal hygiene and handling of food, including food served at the correct temperature at the end of the competition.

Judging: 30 minutes

At the decision of the judges, the dishes will normally be served within the last half hour of the competition. However, judging may take place as soon as the dishes are ready and served. Points will not be deducted if the food is ready before the Cooking Time is completed.

Washing up and clearing away may be finished off after the cooking time, while the judges are marking.

Entrants must display a copy of the menu on the serving table with their name clearly visible.

9. Dress Code: Entrants should wear normal dress but with an apron. Long hair should be tied back. Chefs' whites may be worn if normally used during school lessons.

10. Judges:

The judges will be:

Bruce Gray, Lecturer in Catering & Hospitality at Harrogate College
Simon Cotton, General Manager of the Cedar Court Hotel, Harrogate and President of the Harrogate Chamber of Trade
Stephanie Moon, Consultant Chef at Rudding Park

Marking scheme:

Points will be awarded for:

- Healthy choice of dishes, planning and working to time
- Range of food skills used
- Neatness of working and hygiene
- Meal served at the correct temperature at finish
- Presentation of table (including cloth, menu, flowers etc)
- Main course - Presentation & Tasting
- Starter or dessert – Presentation & Tasting

11. Payment of Expenses:

The Rotary Club will reimburse the entrants up to £7 provided that details of purchases and receipts are supplied. Entrants should be encouraged to approach a local supermarket to provide sponsorship or provide them with their ingredients. Convenience foods may be used, but marks will be given for demonstration of cookery skills within the 1½ hours cooking time.

Every entrant will be required to complete an ingredients costing sheet.

12. Prizes:

The Mayor of the Borough of Harrogate, Cllr Bill Hoult will award the prizes.

Each entrant will each receive a framed Certificate of Entry and Lakeland vouchers of £30, £20 & £15 will be awarded to the first, second and third places.

A copy of the “Deliciously Yorkshire” Cookery Book will be awarded to every student who takes part in the individual schools’ cook off competition to select the final entrants from each school.

The winner will go forward to the North Group Cook-off in December 2010 or January 2011, at a venue yet to be agreed, within the Knaresborough, Thirsk and Northallerton area. The winner of the North Group cook-off will go forward to the District Competition at Betty’s Cookery School on 26 January 2011. The winner should also be advised that there will be a Regional Competition on 19 March 2011, at Harrogate High School, and a National Competition, on 30 April 2011 at Stratford upon Avon Catering College, Warwickshire.

13. Publicity:

Publicity will be through press and media. Photo opportunities will be given.

MB 06.10.10