

**Rotary International in Great Britain and Ireland has adopted this statement of policy in working with children, the vulnerable and those with disability.**

The needs and rights of the child, the elderly, the vulnerable and those with disability take priority. It is the duty of every Rotarian to safeguard to the best of their ability the welfare of and prevent the physical, sexual or emotional abuse and neglect of all children, the elderly, persons with disability or otherwise vulnerable persons with whom they come into contact during their Rotarian duties.

All initial enquiries regarding the competition and entries to the York Rotary Clubs final should be :- addressed to:- **Your Rotary Ambassador allocated to your school**

RI 1040 New Generations (Youth Opportunities)

Club Competition → Group Competition → Regional Competition → RIBI Final

Clubs to hold joint group events to select 8 young chefs to compete in the District Final. The winner of the District Final goes forward to compete in the Regional Final

NC Resources Team Contact: Gill Poole

- Develop cookery skills & food presentation skills.
- To Consider healthy eating options.
- The competition is planned for students in full time secondary school education.

However, students doing NVQ level 1 (or National equivalent) in catering colleges may enter. Students must be aged 17 years or under on 31st August.

Entrants prepare A3-course healthy meal for 2 people costing no more than £15.00.

Prove their organisational and planning skills and their ability to cope in a demanding situation.

[www.yoprojects.org.uk](http://www.yoprojects.org.uk)

**Your local Rotary Club organise a competition to find the Young Chef of the year in your area.**

**They would be delighted to hear from all aspiring young chefs 17 years and under.**

Rotary Ambassador .....

Contact .....

Tel .....

Email .....

Address .....

Address .....

Post Code .....

[http://www.yorkvikingsrotary.org.uk/rotary/Projects/yoprojects/youth\\_service\\_index.htm](http://www.yorkvikingsrotary.org.uk/rotary/Projects/yoprojects/youth_service_index.htm)

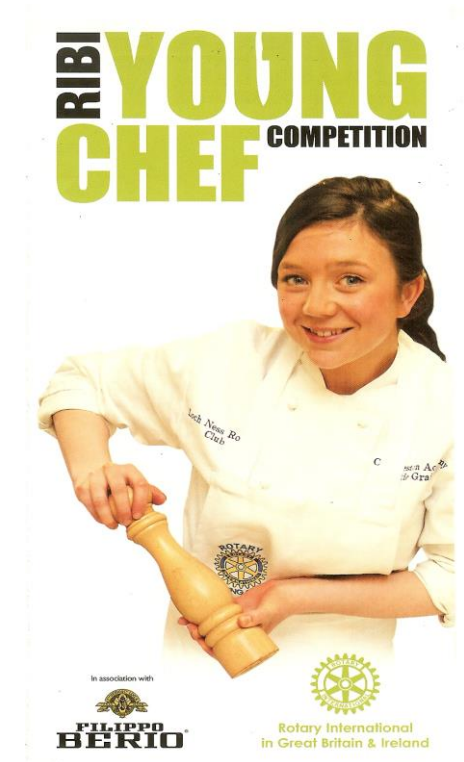


**RI District 1040**

**York Rotary Clubs**

**York, York Ainsty, York Vikings**

**Youth Service Competition**



## Competitors

The competition is planned for students in full time secondary school education.

However; students doing NVQ level 1 (or National equivalent) in catering colleges may enter Students

aged 17 years or under on 31st August in year of competition.

## Objectives

This competition aims to encourage young people prove their organisational and planning skills and their ability to cope in a demanding situation.

### To:

Develop cookery skills.

Develop food presentation skills.

Consider healthy eating options and food hygiene issues.

Prove their organisational and planning skills. Prove their ability to cope in a demanding situation.



## Competition brief

Entrants will be asked to prepare: A 3-course healthy meal for 2 people (starter, main course and dessert) costing no more than £15.00, (or Euro equivalent). Group and district events comprise of a 2 course meal, a lower price of £10 (or Euro equivalent) for ingredients is recommended.



## Competition progression

### Club/School

### Group

### District

### Regional

### National

Finalists from the Clubs/Schools competition to go forward to the Group Competition to select 8 young chefs.



## Timing

Setting up time: 30 minutes

Cooking time: 2 hours.

Timing is vital and judges will deduct marks for meals not finished within the allocated time.

## Applications for the Competition

Entry to the school/club competition is via your Rotary Ambassador. Finalists are invited to compete at the Group Final. The Group Final Winner is invited to compete in the District Final and TWO winners from the District Final will enter the Regional Final. ONE winner from each Regional Final will enter the RIBI Final. District Finals are in February each year. Regional Finals are in March each year. RIBI Final held in April.



Rotary Young Chef District 1040 Final held at Betty's Cookery School, Harrogate