



# taste of Staffordshire

Staffordshire Young Chef of  
Tomorrow Competition &  
Staffordshire Master Chef  
Competition

**Monday 14th May 2012**

sponsored by:



Young Chef 2011, Ruby Rainey,  
Keele Hall Restaurant



**LP**  
THE LEWIS PARTNERSHIP™

enjoy Staffordshire





Some of the finished dishes produced during the cook-off

## Criteria for entry

- **All entrants must be employed in the hospitality industry or in training at a college/university within Staffordshire.** Entrants to the Young Chef Competition must be aged between 16 and 21 years old on Sunday 1st January 2012. Master Chef entrants should be 22 years old and above.
- **All ingredients (other than those provided by sponsors) to be supplied by competitors and should not exceed £20** with a maximum of 3 pieces of specialist equipment being allowed for the cook off.
- **Equipment available is as follows:**
  - Own Hobart solid top gas oven
  - Own shelf in a full sized fridge and one full sized freezer between the six chefs
  - Blast chiller between six chefs
- **Other equipment available on request:**
  - Table top fryer
  - Microwave
  - Robot coupe
  - Stainless steel pots and pans of various sizes
  - Baking trays, non stick frying pans and most items of small equipment necessary for cooking

We strongly advise that competitors bring their own specialist equipment if they are unsure of what may be available.

## Prizes

- The winner will receive the title of **Young Chef of Tomorrow 2012**
    - A weeks placement at a Michelin Star restaurant, including accommodation.
    - Winner will receive free membership of the British Culinary Federation for one year.
    - 1st Prize trophy plus a cash prize of £250 and a further £250 from 3663
    - 2nd Place cash prize of £150 and a week's placement at The Lewis Partnership
    - 3rd Place cash prize of £100
  - **Food Hygiene Practice Award**  
Sponsored by the Chumley-Roberts Partnership and Chemex. This is a competition within a competition and carries a separate cash prize of £100 from Chemex for the most hygienic chef within each category.
  - The winner will receive the title of **Master Chef 2012**
    - Winner will receive free membership of the British Culinary Federation for one year.
    - 1st Prize trophy plus a cash prize of £1000 and a further £250 from 3663
    - 2nd Place cash prize of £600
    - 3rd Place cash prize of £400
- All finalists receive a presentation jacket from Ritchies Catering Equipment.
- **Food Hygiene Practice Award**  
Sponsored by the Chumley-Roberts Partnership and Chemex. This is a competition within a competition and carries a separate cash prize of £100 from Chemex for the most hygienic chef within each category.



Get the Taste of  
Staffordshire  
Accreditation Marque.

For an application form visit  
[www.tasteofstaffordshire.com](http://www.tasteofstaffordshire.com)  
or call 01785 277397



Master Chef Winner, Matthew Shropshall,  
Staffordshire University and Young Chef Winner,  
Ruby Rainey, Keele Hall Restaurant



Some of the finished dishes produced during the cook-off



Young Chef 2011 Finalists

**Cook off Venue:** Stafford College, Earl Street,  
Stafford ST16 2QR.

**Date:** Monday 14th May, 2012

**Young Chef:** 9.30am - 11.30am, arrive at 8.30am  
for set up and brief.

**Master Chef:** 1.30pm - 3.30pm, arrive at 12.30pm  
for set up and brief.

**Presentation:** Monday 14th May 2012 at the  
Moat House Hotel, Acton Trussell

**Press Call:** 6.30pm

**Drinks Reception & Canapés:** 6.45pm

**Dinner:** 7.15pm

The competitions are structured in two parts.  
The written entry will be paper judged. The second  
part of the competition will be a live cook off  
lasting two hours.

### The Young Chef of Tomorrow Competition

You will be required to produce a 3 course menu  
for 2 covers which consists of:

- A starter using filleted Sea Bass.  
*Sea Bass supplied by FISHCO*
- A main course using Duck Breast, with a vegetable  
and potato dish of your choice to garnish.  
*Duck supplied by Andrew Woolley Meats Ltd*
- A sweet course of your choice.

### The Master Chef Competition

You will be required to produce a 3 course menu  
for 2 covers which consists of:

- A starter using one whole Sea Bass.  
*Sea Bass supplied by FISHCO*
- A main course using one whole Duck with  
vegetables and garnish of your choice.  
*Duck supplied by Andrew Woolley Meats Ltd*
- A sweet of your choice.

**Recipes, quantities, costings and method must  
be included in your entry.** 10% of the final marks  
will be given to your written presentation.

All food is to be cooked from a raw state within  
the 2 hour time allowance and suitably plated and  
presented for 2 covers. Butchery skills will be taken  
into account.

All Judges will be members of the British Culinary  
Federation.

### Judges will mark on the following criteria:

- Presentation and content of your submitted entry
- Working methods
- Professional techniques, culinary skills shown
- Hygiene practices - Chumley-Roberts Partnership  
and Chemex Awards - a hygiene report will be  
provided for each finalist
- Timings
- Quality and balance of textures and flavours
- Presentation of finished dishes

You should consider local produce where appropriate.

### Mise en Place

- Mise en Place will be restricted to peeled and  
washed vegetables (NOT CUT).
- Basic stock (but not glaces) and demi-glace  
are permitted.
- Ingredients may be weighed in advance.
- Uncooked pastry (not rolled) is permissible.
- All ingredients will be inspected.

## Conditions of Entry

Both competitions are restricted to chefs:

- Living and training at college / university within Staffordshire
- Currently employed by a hospitality establishment paying business rates to Staffordshire

Young Chef entrants must be aged between 16 and 21 years old on Sunday 1st January 2012 and Master Chef entrants should be 22 years old and above.

Only hard copies of entry forms accepted. Entries must be submitted in typed format where possible. **Recipes, quantities, costings and method must be included in your entry.**

10% of the final marks will be given to your written presentations incorporating local produce where possible.

All entries must include an up to date CV stating your date of birth. Accompanying the Young Chef written entry should be an endorsement from your Head Chef or Tutor.

**The closing date for written entries will be Friday 9th March 2012 and all entrants will be notified by Friday 6th April 2012. No entries will be accepted after this date.**

All submitted entries must be your own work and the organisers reserve the right to publish any submitted entry material.

The judges' decision is final.

Winners of the competition will be required to act as ambassadors and to attend events e.g. Stone Food and Drink Festival and demonstrations when possible throughout the year.

Please complete the enclosed application form and return with your CV, recipes and Young Chef endorsement to:

**Freeport ST1417,  
Destination Staffordshire,  
Riverway, Stafford ST16 3BR**

Contact Jo Lloyd on telephone no. 01785 277397 or email [taste@staffordshire.gov.uk](mailto:taste@staffordshire.gov.uk) or [matt@thelewispartnership.co.uk](mailto:matt@thelewispartnership.co.uk) for further information

**Competition organised by  
Taste of Staffordshire**

**Supported by:**

The Moat House Hotel, Acton Trussell  
The Lewis Partnership  
Stafford College  
British Culinary Federation  
Chumley-Roberts Partnership  
Service Science  
Staffordshire Life  
Chemex  
Ritchies Catering Equipment  
Fishco  
Andrew Woolley Meats Ltd  
Inter-Fruit Catering  
Wells Farm Dairy  
Essential Cuisine  
3663  
Marston's Brewery  
DPS Tableware  
Piranha



## 2012 Young Chef & Masterchef Entry Form

Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 \_\_\_\_\_  
 Postcode: \_\_\_\_\_  
 Tel. No: \_\_\_\_\_  
 Mobile No: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Age on 01.01.12 \_\_\_\_\_

Please tick the relevant box      **Young Chef**            **Masterchef**     

Jacket Size: Please tick the relevant box

XS 32"-34"		S 36"-38"		M 40"-42"		L 44"-462		XL 48"-50"		XXL 52"-54"	
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Name and address of place of work/college

\_\_\_\_\_  
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Postcode: \_\_\_\_\_ Tel No: \_\_\_\_\_  
 Email: \_\_\_\_\_

### For Young Chef Competition

Employer/tutor's name and position

\_\_\_\_\_  
 Signature of Employer/Tutor \_\_\_\_\_

### For Masterchef Competition

Employer/tutor's name and position

\_\_\_\_\_  
 Signature of Employer/Tutor \_\_\_\_\_

I, the applicant, agree to abide by the conditions of the competition

Signature \_\_\_\_\_

taste of  
Staffordshire  
**2012 Young Chef & Masterchef**

**MENU**

Starter

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Main Course

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Sweet

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