



# Rotary Club of Grays Thurrock

## ROTARY **YOUNG CHEF** COMPETITION

Information pack



Sponsored by



[rotarygbi.org](http://rotarygbi.org)

Rotary   
Great Britain & Ireland

Closing date for entries **Friday 2<sup>nd</sup> November 2018**

# Information Pack for 2018 – 2019

## Content

<u>Introduction</u>	<u>Page 3</u>
<u>Aims and Objectives</u>	<u>Page 3</u>
<u>Who Can Take Part?</u>	<u>Page 3</u>
<u>The Four Stages of the Competition</u>	<u>Page 3 - 4</u>
<ul style="list-style-type: none"><li>• Local Heats</li><li>• District Finals</li><li>• Regional Finals</li><li>• National Final</li></ul>	
<u>Competition Guidelines</u>	<u>Page 4 - 5</u>
<ul style="list-style-type: none"><li>• Task</li><li>• Judges</li><li>• Judging Criteria</li><li>• Prizes</li></ul>	
<u>How to Enter</u>	<u>Page 5</u>
<u>Competition Procedure</u>	<u>Page 5 - 6</u>
<ul style="list-style-type: none"><li>• Arrival</li><li>• Introduction</li><li>• Cooking Areas</li><li>• Equipment</li><li>• Table Setting / Preparation Time</li><li>• Results</li></ul>	
<u>Working with Children</u>	<u>Page 6</u>
<u>Youth Competitions</u>	<u>Page 6</u>
<u>Time Planner</u>	<u>Page 7</u>
<u>Menu and Ingredients Forums</u>	<u>Page 8</u>

# Information Pack for 2018 – 2019

## Introduction

The Rotary Young Chef Competition is a well-established and successful competition organised and promoted by Rotary International in Great Britain & Ireland and sponsored by Filippo Berio.

It is a four-stage national competition to support and encourage development of cookery skills. Some stages may have more than one round.

## Aims

This competition aims to encourage young people to:

- Learn how to cook a healthy meal
- Develop food presentation skills
- Consider food hygiene issues
- Develop organisational and planning skills
- Develop an ability to cope in a demanding situation

## Who can take part?

This competition is open to all students in full time education between ages 11 and 17 on 31 August 2018. Students who are in part-time (day release) education are not eligible to take part. The qualifying criteria of all entrants in the national final 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 (or equivalent) standard.**

Competitors, schools, colleges and organisations can participate in a Rotary district that is outside of their boundary but may compete in only one club/district event.

Students should enter the competition organised by the local Rotary club through their school, college or youth organisation.

**Prospective entrants should complete an entry form** (copy accompanying this information pack) available from [www.graysthurrockrotary.org.uk](http://www.graysthurrockrotary.org.uk) or via email from [youngchef@rotaryclubofgraysthurrock.co.uk](mailto:youngchef@rotaryclubofgraysthurrock.co.uk) .

## The Four Stages of the Competition

### Local Heats

These are organised by local Rotary clubs and hosted by schools or colleges between September and December. The winner of each local heat is entered into the district finals. **The Thurrock local Young Chef will take place on Monday 12<sup>th</sup> November at the South Essex College in Grays commencing at 1pm.**

Local Rotary clubs can be found by using the club finder facility in the top right hand corner of the Rotary International in Britain and Ireland (RIBI) home webpage – [www.rotarygbi.org](http://www.rotarygbi.org).

### District Finals

Organised by Rotary at schools or colleges between January and mid-February. When there are a high number of entrants, it may be necessary to hold preliminary rounds prior to a district final. The winner and runner up from each district final will be entered into a regional final.

### Regional Finals

Organised by Rotary at schools or colleges between mid-February and March. The winner of each regional final is entered into the national final.

### National Final

The 2019 national final: **Saturday, 27<sup>th</sup> April 2019** – Venue: **Leeds City College, Printworks Campus, Hunslet Road, Leeds, LS10 1JY**

The dates for local heats, district finals and regional finals may have local variations. Interested parties should check dates with their local Rotary club.

**RIBI does not fund any expenses of the regional winners to attend the national final;** however, a regional winner should receive assistance with travel expenses from their sponsoring district.

### Competition Guidelines

#### Task

To prepare in two hours, a three-course healthy meal comprising starter, main course and dessert for two people costing less than £20.00 or euro equivalent.

The task for local heats and district finals may have local variations. Interested parties should check the task with their local Rotary club.

#### Judges

Judges with appropriate skills appointed by Rotary will apply the judging criteria and provide feedback to all competitors with particular advice to the winners for the next round. The judges will not discuss marks and their decision will be final.

A Rotarian will not be appointed as a judge for regional or national finals.

#### Judging Criteria

Judges will allocate marks as follows:

Costing	5 points
Planning	10 points
Healthy choice of dishes	10 points
Presentation of table including flowers, cloth etc	10 points
Meal served at correct temperature	10 points
Neatness of working area and hygiene	15 points
Range of skills used	20 points
Taste and presentation of starter	20 points
Taste and presentation of dessert	20 points
Taste and presentation of main course	30 points

**Total 150 points**

Judges will deduct marks for courses presented outside the allotted time.

Marking criteria for the national final will be determined by the judges and advised to the competitors in advance.

Only in exceptional circumstances, at the sole discretion of the competition organiser, will correspondence or discussions be entered into following the event.

At all stages of the competition competitors will receive a certificate of participation.

At the end of the competition, the organiser will collect the judges score sheets. These will be retained by the competition organiser for a minimum of 3 months after the date of the National Final, after which they must be destroyed to comply with GDPR and the competition Privacy Policy.

**A Rotarian with no interest in the participating teams will review the scores to ensure accuracy before the results are announced.**

After the judges have determined the result of the competition one or more judges will comment on their observations of the competition before announcing the result.

### Prizes

Chef aprons will be provided and must be worn in the Local Heat and National Finals

The winner, second and third in will receive trophies and prizes.

## How to enter

To enter a local heat interested parties should complete the accompanying application form and return to [youngchef@rotaryclubofgraysthurrock.co.uk](mailto:youngchef@rotaryclubofgraysthurrock.co.uk) or contact their local Rotary club at [www.graysthurrockrotary.org.uk](http://www.graysthurrockrotary.org.uk) .

## Competition Procedure

### Arrival

On arrival competitors will be shown where to deposit their equipment, ingredients, table settings and decorations.

### Introduction

Competitors and supporters will be welcomed and competitors will be advised of the location of the judging and table display areas. Competitors will then be briefed by the judges.

Supporters will be advised of a rest area for their use during the competition.

### Cooking Areas

Will be determined by ballot.

### Equipment

Standard cooking equipment will be available at the venue. Competitors must bring their own specialist and electrical equipment with an appropriate Portable Appliance Tested (PAT) certificate. Any clarifications on equipment availability should be addressed to the competition stage organiser.

Competitors should bring table settings, including plates and serving dishes, cutlery for two people and table decorations.

Prior to the start of the setting table time, supporters may assist with the unpacking and organisation of the cooking area. Supporters may not assist with any food preparation or table settings. Supporters must leave the cooking area before the competition starts with the setting table time. Food preparation must not start until the preparation time

begins.

### Setting Table Time

A maximum of ten minutes setting table time is allowed for setting the display table for two people. The display table should include a menu with the name of the competitor.

During setting table time competitors must not commence any food preparation but should advise the judges of any ready or pre-prepared food or ingredients e.g. marinated food that they are using.

They should also make available their completed time plan (see below) and their completed menu and ingredients form (see below) for the judges to review.

The menu and ingredients form should include all ingredients and the purchase cost of the quantity of ingredients to be used.

- If home grown produce is used the ingredients should be valued at retail cost.
- Small amounts of herbs, spices and seasonings need not be included on the menu and ingredients form.
- Receipts with the items clearly marked should be attached to the menu and ingredients form. An electronic version of this form is available from the competition organiser.

If a dish contains nuts of any type then this must be made clear on the menu and ingredients form. The competition organiser must be made aware of this on arrival so that appropriate separation can be arranged. All utensils and surfaces must be thoroughly cleaned to avoid residue contamination.

### Preparation Time

After the setting table time a preparation time of two hours will commence when competitors prepare, cook and serve their meal.

During the last 45 minutes of preparation time, competitors should stagger serving their courses in the correct order and at the correct temperature. One serving of each course should be placed in the judging area and the other serving on the display table.

Clearing up may be completed after the preparation time.

### Results

After the judges have decided the result of the competition, one or more judge will comment on their observations of the competition before announcing the result.

### Working with Children

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 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.

### Youth Competitions

The Young Chef Competition is one of five competitions organised by Rotary International in Great Britain and Ireland.

The others are Young Musician, Young Photographer, Young Writer, Youth Speaks and the Technology Tournament. To find out more about these competitions and other opportunities please contact your local Rotary club at [www.graysthurrockrotary.org.uk](http://www.graysthurrockrotary.org.uk)







## Menu and Ingredients Form (Maximum Cost must not exceed £20 or Euro equivalent)

Competitors should bring a completed copy of this form to the competition. Only cost the quantity of ingredients used not the quantity purchased. An electronic version of this form is available from your competition organiser.

<b>Competitor's Name</b>								
<b>Starter</b>			<b>Main Course</b>			<b>Dessert</b>		
Description			Description			Description		
<b>Ingredient</b>	<b>quantity</b>	<b>cost £</b>	<b>Ingredient</b>	<b>quantity</b>	<b>cost £</b>	<b>Ingredient</b>	<b>quantity</b>	<b>cost £</b>
<b>Total</b>		<b>0.00</b>	<b>Total</b>		<b>0.00</b>	<b>Total</b>		<b>0.00</b>
<b>Cost of starter + cost of main course + cost of dessert</b>								<b>0.00</b>