



Rotary Club of Grays Thurrock

Rotary
YOUNG
CHEF **COMPETITION**

2019

Information pack



rotarygbi.org

Rotary
Great Britain & Ireland 

Closing date for entries Friday 8th November 2019

Information Pack for 2019 - 2020

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Information Pack for 2019-2020

Introduction

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

There are four stages to the competition each designed to support and encourage the 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?

Students should enter the Thurrock Borough competition organised by the Rotary Club of Grays Thurrock through their school, college or youth organisation.

This competition is open to all schools and college communities and those who are home educated, along with any other young peoples' community organisations, for example, Scout Groups, Girl Guides, etc. Students must be between ages 11 and 17 on 31 August 2019. [Students in part-time (day release) education are **not** eligible to participate.] The qualifying criteria of all entrants in the national final will be checked rigorously; any entrant who does not meet the above conditions will not be allowed to take part.

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-time, 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 studying for a qualification above "A" level (or equivalent) standard.**

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

Prospective entrants should complete the attached entry form below. Competitors must include their age on the application form.

The Four Stages of the Competition

Local Thurrock Borough Heat

This is organised by the Rotary Club of Grays Thurrock and hosted at the South Essex College in Grays during the afternoon of Monday 25th November 2019. Competitors will be provided with a chef's jacket and cap prior to starting the event which they will be able to keep. The winner of each local heat is entered into the Rotary District 1240 competition.

The District 1240 Competition

This will take place at Chelmsford College between 9am and 1pm on Saturday 22nd February 2020. 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

These are organised by Rotary on the weekends of either 7/8 or 14/15 March 2020. Age group winners of regional finals are entered into the National Final.

National Final

Venue details and date - to be confirmed.

Competition Guidelines

Task

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

Judges

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

Judging Criteria

Judges will allocate marks as follows:

Costing	5 points
Planning	5 points
Healthy choice of dishes	5 points
Correct use of knives & equipment	5 points
Meal served on time & at correct temperature	5 points
Neatness of working area and hygiene	5 points
Range of skills used	5 points
Taste and presentation of starter	5 points
Taste and presentation of main course	5 points
Taste and presentation of dessert	5 points
	Possible Total 50 points

Allocation of Points

- 5 points: Outstanding
- 4 points: Distinction
- 3 points: Commendable
- 2 points: Reasonable
- 1 point: Passable (OK)

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

Only in exceptional circumstances and 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 and all other data collected, **will 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.

How to enter

To enter the local Thurrock heat, interested parties should complete the entry form below and return it to the organiser, Corin Whymark, at Youngchef@rotaryclubofgraysthurrock.co.uk by Friday 8th November 2019.

Competition Procedure

Arrival

On arrival competitors will be shown where to deposit their equipment, ingredients.

Introduction

Competitors and supporters will be welcomed and competitors advised of the location of the judging and table display areas. Competitors will then be briefed by the judges. Judges should explain what they are looking for in terms of the proper use of knives and cooking equipment.

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.

Organisers will allocate a table covered with a cloth for presentation for the competitors to display their three dishes for supporters to see. Competitors should provide a menu for display purposes only.

Prior to the start of the time for table-setting, 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 at the time for table-setting. Food preparation must not start until the preparation time begins.

Competitors must not commence any food preparation before advising 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. Their menu should be displayed on their display table.

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 or 'free' ingredients are used these 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.

If a dish contains nuts of any type, 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

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 and adult supporters are encouraged to help with this task.

Results

After the judges have decided the result of the competition, one or more judges 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 for 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'.

Other Youth competitions

The Rotary Young Chef competition is one of several competitions organised by the Rotary Club of Grays Thurrock for young people in Thurrock. Among the others are Young Artist, Youth Debate, Young Environmental Project, Young Filmmaker, Young Musician, Young Photographer, Young Writer, Young Citizens Awards, Technology Tournaments and Athletics. To find out more about these competitions and other opportunities please contact admin@rotaryclubofgraysthurrock.co.uk

SCHOOL ENTRY FORM

2019/2020

TO BE COMPLETED BY THE RESPONSIBLE MEMBER OF STAFF

Please read the Rotary Young Chef Information Pack (above) and Privacy Notice (below) before completing this form. By signing this form, you confirm you have read, understood and agreed to the contents of the Information Pack and Privacy Notice. Please return this form by email to the competition organiser, Corin Whymark, by the **8th November, 2019**, at youngchef@rotaryclubofgraysthurrock.co.uk

Entrant's Name: (please type or use CAPITAL letters)	Age on 31 st Aug 2018:
School/College/Organisation:	
Entrant's Allergies (e.g. nuts etc.):	

Parent/Guardian Contact Details

(Only to be completed by Parent/Guardian if Entrant is a minor, under the age of 18 years of age at the time of signing this form)

Parent/Guardian's Email:	Parent/Guardian's Tel No:
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Rotary Details

Sponsored by Rotary Club of: The Rotary Club of Grays Thurrock		District Number: 1240	
Rotarian Contact Name: Corin Whymark		Email: youngchef@rotaryclubofgraysthurrock.co.uk	
Entry Stage	<input checked="" type="checkbox"/> Club ✓	<input type="checkbox"/> District (preliminary round)	<input type="checkbox"/> District

It is assumed that the member of school staff signing the entry form below has sought the permission from the parents/guardians of the student entrant under the age of 18 for the following:

- For the named Entrant to take part and be identified in the competition.
- For the information on this form to be used for all stages of the competition (should the entrant progress), and shared in accordance with the Privacy Notice with appropriate competition organisers at each stage.
- For Rotary, District or Club Public Relations Officers to make contact with the parent/guardian/entrant (where over 18 years of age) to discuss public relations opportunities.

By signing this form, you are also acknowledging that you have read and agree to the Privacy Notices referred to within the Information Pack in respect of the use of personal information. In addition, you have the parent/guardian's agreement for photographic/video records to be taken and used by Rotary Club of Grays Thurrock for publicity purposes in printed, electronic and online formats.

Member of School/Club Staff (Print Name):	**Signature:	Date:
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PRIVACY NOTICE

[For the purpose of this privacy notice, Rotary International in Great Britain & Ireland (RIBI) also includes Rotary clubs and districts and their members. The use of the term 'you', 'your' also means that of your child where the competition Entrant is a minor, i.e. under the age of 18 years].

Members of Rotary International in Great Britain and Ireland (“we”) value the trust you put in us to process your personal information and will always be open and honest about the information we collect and how we will use it. We will never do anything with your personal information that you wouldn’t reasonably expect us to in relation to the Youth Competitions and we will always take every effort to protect your privacy.

The RIBI Privacy Notice is available on our website graysthurrockrotary.org.uk and explains how we collect, process and share personal information. This ‘Privacy Notice – Youth Competitions’ is supplementary to the general RIBI Privacy Notice and explains in more detail how you can expect your personal information to be specifically used in relation to the Youth Competition events.

How we use your personal information for Youth Competitions

1. We are collecting your personal information (and that of your child if a minor) for the organisation and administration of the youth competitions only, it will not be used for any other purpose.
2. Club, District or Rotary Public Relations Officers may use your personal information to make contact with you to discuss public relation opportunities and will gain your specific consent at that time for the use of your information, such as photographs/interviews for newspaper articles, club or district websites etc. Where the entrant is a minor only the parent/guardian will be contacted.

Providing your personal information to others for Youth Competitions

3. The personal information will only be shared with others that require it for their role/the services they provide for the organisation and administration of the youth competition events. Initially, this will be at club level competitions but should an entrant progress to district or national levels of the competition, the information will also be shared with those relevant organisers.
4. Depending on the Youth Competition, it may be necessary to share some of your information with third parties such as providers of venue hire and catering services. Under such circumstances only the minimum amount of information for the third-party service will be provided, i.e. for caterers, only the name and allergy/special dietary requirement will be disclosed, no other information.
5. Those individuals and organisations that have access to the personal information are also bound by the RIBI Privacy Notice.

Retaining and deleting your personal information

6. All reasonable steps will be taken by those concerned to ensure the personal information they have access to is kept securely and will not be shared with anyone who does not have a legitimate reason to have access to it in relation to the organisation and administration of the competitions.
7. For all youth competitions, personal information will be kept on file for 3 months after the date of the National Final for that specific competition. After this date, the information will be securely destroyed (either by shredding, incineration or deletion from electronic devices) at club, district and national level. This timeframe is necessary to allow for any disputes to be settled before the personal information is destroyed.

Menu and Ingredients Form (Maximum Cost must **not exceed £20**)

Competitors should bring a completed copy of this form to the competition. Only cost the quantity of ingredients used not the quantity purchased.

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