**EXMOOR YOUNG CHEF COMPETITION**

Organised by Minehead Rotary Club, Butlins Minehead and

Exmoor National Park Authority (as part of their [Eat Exmoor](https://www.exmoor-nationalpark.gov.uk/living-and-working/eat-exmoor) project)

# Information Pack for 2022

[www.exmoor-nationalpark.gov.uk/eat-exmoor](http://www.exmoor-nationalpark.gov.uk/youngchef)

## Introduction

A Young Chef competition is to be held at West Somerset College, Minehead on Saturday 2nd July 2022. The event will profile young chef’s skills and creativity using local produce. The project recognises the importance of local food and tourism to the rural economy and aims to upskill young people and inspire them to consider the opportunities in all aspects of the catering industry on Exmoor and surrounding areas. The competition aims to place the emphasis on food and drink that is grown and produced on Exmoor and is inextricably linked in production to the Exmoor area.

The event will be filmed, and along with additional content from local chefs, the film will promote the competition, encourage, and recognise young chef skills, promote local produce and the joys of the hospitality industry and career opportunities for young people, and signpost them to appropriate partners for careers’ support. The film will be shared with secondary schools and colleges, as well as within the hospitality and tourism sector to promote the local food industry.

## Aims

This competition aims to encourage young chefs to:

* learn how to cook a healthy meal using local produce
* develop food presentation skills
* consider food hygiene issues
* develop organisational and planning skills
* develop an ability to cope in a demanding situation
* consider a career within hospitality and introduce young chefs to local industry experts

**Who can take part and How?**

The competition is open to young people living or at school within the Greater Exmoor area, and aged 14 to 18 years on 31st August 2022 (School years 10-13 i.e.with a date of birth between Sept 2002 and August 2007.)

We actively invite support and encouragement from parents, schools, colleges, community and young persons groups etc., to help young people enter the competition. This competition is intended for amateurs - those young people who at the time of applying work full or regular part-time hours in a food preparation/chef role within a professional kitchen are **NOT** eligible to apply. Applicants who have only had temporary work in restaurants during the school holidays may take part.

**If you are in any doubt and would like to double check if you are eligible to apply, please email** [**exmooryoungchef@exmoor-nationalpark.gov.uk**](mailto:exmooryoungchef@exmoor-nationalpark.gov.uk)

**Entrants should complete an Entry Form, and return it online, with up to 10 photographs (self and meals they have prepared and made) to:** [exmooryoungchef@exmoor-nationalpark.gov.uk](mailto:exmooryoungchef@exmoor-nationalpark.gov.uk) **no later than 2nd May 2022.** The webpage and Entry Form can be found via [www.exmoor-nationalpark.gov.uk/eat-exmoor](http://www.exmoor-nationalpark.gov.uk/eat-exmoor)

**The Finalists & Chef Coaching**

Using the entry forms and the photographs provided, **Ten** Finalists will be chosen for the competition by Werner Hartholt, Butlins Resort Development Chef and Chef Mollie Foster, of Minehead Rotary Club. Finalists will be notified of their place in the competition by Monday 9th May 2022. They will then be allocated an Exmoor chef for some coaching and support with menu development in the weeks prior to the competition. This coaching (approx.4 hours) may be delivered online, in person or over the phone at the discretion of the chef.

Finalists will be required to prepare for and take part on the competition day **Saturday 2nd July 2022 at West Somerset College, Minehead.**

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## Competition Guidelines

### Task

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**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 and showcasing at least two locally sourced ingredients, produced in the Greater Exmoor area, along with different cooking skills.**

Competitors will be allocated a table to display their dishes and this display will be included in the competition marking.

Each table must display, besides the three-course meal, a cloth, place settings, glasses, table décor, menu and competitor’s name.

### Judges

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Judges withappropriate chef skills will apply the following judging criteria and provide feedback to finalists.

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### Judging Criteria

Judges will allocate marks as follows (up to X points):

|  |  |  |
| --- | --- | --- |
| Costing | 10 | Points |
| Planning  Completed allergy chart | 10  5 | Points  Points |
| Neatness of working area & hygiene | 10 | Points |
| Range of skills used | 10 | Points |
| Meal served on time & at correct temperature | 10 | Points |
| Healthy choice of dishes | 5 | Points |
| Correct use of equipment & knives | 5 | Points |
| Use of at least 2 local ingredients | 5 | Points |
| Taste and presentation of starter | 10 | Points |
| Taste and presentation of main course  Taste and presentation of dessert | 10  10 | Points  Points |
|  |  |  |

**Maximum available Points: 100**

**Judges’ decision will be final. Mark sheets will be available for contestants to view. After the competition the judges will comment on their observations and the results are announced and prizes presented after lunch.**

**Prizes**

There are many exciting prizes for the winner and runner up and some prizes will be awarded to all finalists. All competitors will receive a Finalists’ Certificate and be told their marks.

The winner will receive an engraved Trophy from Minehead Rotary, which the winner will retain along with winner’s certificate. In addition, they will receive a period of work experience day, with Chef [Mark Dodson](https://www.masonsarmsdevon.co.uk/this-is-mark/this-is-mark.php), owner of the [Masons Arms](https://www.masonsarmsdevon.co.uk/), Knowstone, Devon – a 1 Michelin Star gastro pub.

The runner up will receive a period of work experience at Butlins, Minehead.

More details of all prizes including personal appearances with chefs, part in a chef’s YouTube video, vouchers, local produce and catering equipment can be found via:

[www.exmoor-nationalpark.gov.uk/eat-exmoor](http://www.exmoor-nationalpark.gov.uk/eat-exmoor) .

All ten finalists will receive a free buffet lunch on the day of the event.

## How to enter

Prospective entrants should complete an entry form on-line, and return it on-line, with up to 10 photographs (self and meals they have prepared and made) to:

[exmooryoungchef@exmoor-nationalpark.gov.uk](mailto:exmooryoungchef@exmoor-nationalpark.gov.uk) no later than **2nd May 2022**.

The Entry Form is available via [www.exmoor-nationalpark.gov.uk/eat-exmoor](http://www.exmoor-nationalpark.gov.uk/eat-exmoor) .

## Competition Procedure

**Arrival & Welcome**

On arrival at 08:45am on Saturday 2nd July 2022 at West Somerset College, Bircham Rd, Minehead TA24 6AY, each competitor will be assigned their own workstation in the large training kitchen and shown where to deposit their equipment and ingredients.

Family members and supporters will not be allowed in the kitchen area during the competition but are welcome to wait in an adjacent reception room where refreshments will be available.

Finalists will be invited to reserve up to max 4 places for family/supporters and places must be booked in advance. Details of lunch will be shared in due course.

### Please note that filming and interviews of young chefs, judging etc. will take place throughout the day.

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

**Cooking, Equipment & Paperwork**

Cooking areas and tables will be determined by ballot.

Standard cooking equipment will be available at the venue. Competitors should 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 organiser, [Werner.Hartholt@bourne-leisure.co.uk](mailto:Werner.Hartholt@bourne-leisure.co.uk).

Organisers will allocate a table covered with a cloth for presentation for the competitors to display their three dishes for supporters to see in the Reception Area. Competitors should provide a Menu for display purposes, along with table cutlery, décor, glasses, plates, cloths, napkins.

Prior to the competition start time at 9:30am, supporters may assist with the unpacking and organisation of the cooking area. Supporters may not assist with any food preparation. Supporters must leave the cooking area before the competition starts. Food preparation must not start until the competition time begins.

Competitors should advise the judges of any ready or pre-prepared food or ingredients e.g. marinated food that they are using.

They must also supply the judges with a printed copy of the following completed forms (Blank forms are available at the end of this Information Pack).

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* Time plan
* Menu & Ingredients form (specifying local ingredients)
* Allergy Matrix Form

The Menu & 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 & Ingredients form.
* Receipts with the items clearly marked should be attached to the form.

The Allergen Matrix Form containing any of the 14 allergens as shown on the enclosed form MUST BE COMPLETED and attached to the Menu & Ingredients form. The competition organiser must be made aware of any allergens on arrival so that appropriate separation can be arranged. All utensils and surfaces must be thoroughly cleaned to avoid residual contamination.

* Competitors must be suitably dressed for the competition, ideally apron, jacket and cap.

### Preparation & Cooking Time

Preparation time will commence at 09:30am. Competitors will have **2 hours** to 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 in the Reception Area for the supporters, press and others to view.

Clearing up may be completed after the preparation time.

### 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 to the finalists and their supporters in the Reception Area.

**Date and Timing**

The competition will take place on Saturday 2nd July 2022.

Arrival and set up 8.45 am to 9.15 am

Judges’ Briefing 9.15 am to 9.30 am

Preparation and Cooking Start 9.30 am to 11.30 am

Clear up & Judging 11.30 am to 12.30 pm

Buffet Lunch in Reception Area 12.30 pm to 1.30pm

Presentation and Prizes 1.30pm to 2.30 pm (finish)

**Notes:**

**Reimbursement of Expenses**

Reimbursement of competition ingredient costs and some mileage/travel will be made available for each finalist to claim (up to a fixed maximum amount) following their attendance and participation on the competition day. These applications will be handled by Minehead Rotary Club. Further details will be provided to the ten finalists upon selection. If you would like to discuss this at an earlier stage, please send an email to [exmooryoungchef@exmoor-nationalpark.gov.uk](mailto:exmooryoungchef@exmoor-nationalpark.gov.uk) .

**Privacy Notice & Personal Information Declaration**

All entrants are reminded to read the Privacy Notice and Personal Information Declaration on the Entry Form.

**Careers’ Advice**

For careers’ advice, apprenticeships and opportunities please refer to our partners’ websites (below) or see our competition webpage via [www.exmoor-nationalpark.gov.uk/eat-exmoor](http://www.exmoor-nationalpark.gov.uk/eat-exmoor) for all relevant links.

**Competition Prizes**

We are very grateful to all the chefs and businesses who have kindly donated their time and/or prizes in support of our objectives.

**Project & Funding Partners**

The competition is being organised by Minehead Rotary Club and Butlin’s Chef & Trainer Werner Hartholt and supported by Exmoor National Park Authority.

Other partners include:

**West Somerset Opportunity Area**

**North Devon Council**

West Somerset & Taunton Council

Visit Exmoor

[Skill up Somerset](https://skillupsomerset.org.uk/)

[West Coast 360](https://www.westcoast360.co.uk/)

[Somerset Skills](https://www.sslcourses.co.uk/)

West Somerset College

**Contact**

For any enquiries in relation to the competition please email Katrina Munro at:

[exmooryoungchef@exmoor-nationalpark.gov.uk](mailto:exmooryoungchef@exmoor-nationalpark.gov.uk) or call 01398 332665.

## Time Planner

Competitors should bring a completed copy of this form to the competition.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Competitor’s Name:** | |  |  |  |
| **Time** |  | **Activity** |  | **Reminders** |
|  | *e.g. wash fruit* |  | *e.g. wash hands* |  |
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## Menu & 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. **Receipts should be attached**.

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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Competitor’s Name: | | | |  |  |  |  |  |
| Starter | | | Main Course |  |  | Dessert |  |  |
| Description | | | Description |  |  | Description |  |  |
| Ingredient | Quantity | Cost £ | Ingredient | Quantity | Cost £ | Ingredient | Quantity | Cost £ |
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| Total | | £ |  | Total | £ |  | Total | £ |
|  | | | |  |  |  |  |  |
| Cost of starter + cost of main course + cost of dessert | | | |  |  |  |  | £ |

**DISHES AND THEIR ALLERGEN CONTENT - [INSERT YOUR NAMEHERE]**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| DISHES | Celery | | Cereals containing gluten | Crustaceans | Eggs | | Fish | | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | | Sesame seeds | | Soya | Sulphur Dioxide |
|  | **Celery** | | **Cereals containing gluten** | **Crustaceans** | **Eggs** | | **Fish** | | **Lupin** | **Milk** | **Mollusc** | **Mustard** | **Nuts** | **Peanuts** | | **Sesame seeds** | | **Soya** | **Sulphur Dioxide** |
| Tuna Salad [example] | **✓** | |  |  | **✓** | | **✓** | |  | **✓** |  | **✓** |  |  | |  | |  |  |
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| Review date: | |  | | | | Reviewed by: | |  | | | | | | | Food Standards Agency food.gov.uk | | You can find this template,  including more information [at www.food.gov.uk/allergy](http://www.food.gov.uk/allergy) | | |