**EXMOOR YOUNG CHEF COMPETITION 2024**

**Partnering with Visit-Exmoor, Butlins, Exmoor National Park, Bridgewater & Taunton College & Minehead Rotary Club**

**sponsored by**



# Information Pack

## Introduction

The Young Chef competition is to be held at West Somerset College, Minehead on Saturday 5th October 2024 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 economy and aims to inspire young people at this annual competition to live and work in the Exmoor area by improving their knowledge, skills and opportunities in all aspects of the catering industry. 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.

## 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.
* Introduce young chefs to the local food industry.

**Who can take part?**

The competition is open to all young people aged 13 to 17 years (at the date of the competition), living or at school within the Greater Exmoor area. (School years 8 to 11+) The winner will receive a first prize. All contestants will be presented with a certificate. There are also many other great prizes.

We actively invite support and encouragement from parents, schools, colleges, community and young person’s groups etc., to help young people enter the competition. Those young people who at the time of applying are working full or part-time in a food preparation/chef role within a professional kitchen are **NOT** eligible to apply.

This competition is intended for amateurs, an amateur is considered to be a person who is **not** in full, or regular part time employment in professional food preparation. Eligible entrants who have been temporarily employed by restaurants during the school holidays may take part.

**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:**

**businesssupport@visit-exmoor.co.uk**

**no later than 30th June 2024. Care should be taken to cover the aims of the competition (as above) in your entry form which can be found at** [**www.visit-exmoor.co.uk**](http://www.visit-exmoor.co.uk)

**The Finalists**

Using the entry forms and the photographs provided, **Ten** Finalists will be chosen for the competition by Butlins Group Development Chef, Werner Hartholt, and Chef Mollie Foster, of Minehead Rotary Club. Finalists will be notified of their place in the competition by 10th July 2024.

The final 10 contestants will be mentored either on-line or in person by Exmoor chefs in the weeks prior to the competition..

Finalists will be required to prepare and take part on the competition day **Saturday 5th October 2024 at West Somerset College, Minehead.**

##

##  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 £22.00 and showcasing at least two locally sourced ingredients, produced** **in the Greater Exmoor area, (**See enclosed list of suppliers of locally sourced food) **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, table cutlery, glasses, table décor, menu and competitor’s name, provided by the competitor.

###  Judges

 Judges withappropriate skills will apply the judging criteria and provide feedback to the competitors.

 The judges will not discuss marks and their decision will be final.

###  Judging Criteria

Judges will allocate marks as follows:

|  |  |  |
| --- | --- | --- |
| Costing  | 10  | points |
| Planning  | 10  | points |
| Completed Allergy chartNeatness of working area and hygiene  |  510  | Pointspoints |
| Range of skillsMeals served on time and at correct temperature  | 1010  | pointspoints |
| Healthy choice of dishes  |  5  | points |
| Correct use of equipment and knives  |  5 | points |
| Use of at least 2 local ingredients |  5  | points |
| Taste and presentation of starter  | 10 | points |
| Taste and presentation of main courseTaste and presentation of dessert | 1010  | pointspoints |
|  |  |  |

**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 before the results are announced and prizes presented at the afternoon event, after a light lunch.**

 **Prizes**

 There are many exciting prizes for the winners and runners up and some prizes will be awarded to all

 finalists. All competitors will receive a Finalist’s Certificate and be told their marks,

 All 10 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:

**businesssupport@visit-exmoor.co.uk** **no later than 30th June 2024**

 The entry form is available at www.visit-exmoor.co.uk under **Events.**

## Competition Procedure

 **Arrival and Welcome**

On arrival at 08:45am on Saturday 5th October 2024 at West Somerset College, Bircham Road, 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 a maximum of 4 places for family/supporters and places must be booked in advance.

 **Please note that photographs 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 and paper work**

Cooking areas and work tables will be pre-determined and display contestants name

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 clarification on equipment availability should be addressed to: werner.hartholt@butlins.com.

Organisers will allocate a table 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, table décor, glasses, plates, cloths, napkins and contestant name.

Prior to the Competition start time at 09:30am. 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)

* Time Plan
* Menu and ingredients form (specifying local ingredients)
* Allergy Matrix Form

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 form.

**N.B. An Allergen Matrix form containing any of the 14 allergens as shown on the enclosed Form MUST BE COMPLETED and attached to the menu and ingredients forms. 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 and Cooking Time

A 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 5th October 2024 at West Somerset College, Minehead.

Arrival and set up 08:45am to 09:15am

Judges Briefing 09:15am to 09:30am

Preparation and cooking start 09:30am to 11:30am

Clear up and Judging 11:30am to 12:30 noon.

Buffet Lunch in Reception Area 12:30 to 1.30pm

Presentation and prizes 1:30pm to 2:30pm (Finish)

Notes:

**Privacy Notice and Personal information declaration**

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

**Carers Advice**

For carers advice, apprenticeships and opportunities please refer to our partner’s websites or see our competition webpage at [www.visit-exmoor.co.uk](http://www.visit-exmoor.co.uk) Events.

**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 objective.

**Project and Funding Partners**

The competition is being organised by Visit-Exmoor, Minehead Rotary Club, Butlins Group Development Chef, Werner Hartholt and supported by Exmoor National Park and sponsored by Bidfood.

**Contact**

For any enquiries in relation to the competition please email Max Lawrence at:

**businesssupport@visit-exmoor.co.uk**

## 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 and Ingredients Form (Maximum Cost must not exceed £22 )

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

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| --- | --- | --- | --- | --- | --- |
| Competitors 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) |