

Kirklees College “Young Chef of the Year” 2019

Kirklees college Hospitality department is inviting budding chefs from all our surrounding schools to take part in the Kirklees College “young chef of the year” competition. The competition aims to find aspiring young chefs, give them guidance and encouragement in their chosen career and allow them to showcase their culinary skills.

Competition Guidelines

- This competition is open to student in Years 9 to 11. You therefore must be at least 14 years old by 31st August 2019 and not over the age of 16 on 31st August 2019.
- **Each contestant will create and serve 4 portions of a restaurant style plated dessert and sweet sauce of their choice which must cost no more than £6 for the 4 portions.**
- Competition entries complete with recipe, photo of dish, food order and equipment requirements must be received by the school’s liaison team by **12noon on Friday 8th March 2019**. You must include a photo of your dessert with your entry. Please be clear about what equipment you will require.
- Once entries are submitted contestants cannot make any amends or substitutions.
- Entries will be judged on taste, appearance, originality, seasonality, cost, use of local produce, working practices and cleanliness.
- All ingredients must be cooked from fresh – no pre-prepared sauces to be used, no pre made pastry is permitted and ice cream is only permitted if made by the contestants during the dessert challenge.
- Contestants must provide their own specialist equipment and utensils, **all other equipment and ingredients will be provided by Kirklees College**
- Applicants will be selected to compete in the heats starting at **4pm** on the **2nd April 2019** further dates may be added, depending on number of applicants
- Eight finalists will be invited to compete in the final they will have the opportunity to take part in a masterclass on **8th April 2019** where our expert tutors will be on hand to help with improvements and recommendations to develop competitor’s dishes prior to the final.
- The final will include a technical challenge, starting at **1pm** on the **18th June 2019**.
- All contestants must conduct themselves in accordance with the highest standards of health, hygiene and safety during their time in the professional kitchens. Kirklees College reserve the right to ask any contestant to leave who does not observe such standards or is guilty of unreasonable or improper conduct.
- All contestants must wear appropriate clothing, low-heeled and no-scuff shoes (not open toed or canvas pumps / trainers) in the kitchens. All long hair must be tied back
- All contestants are responsible for cleaning down their own section and washing up within the 2 hours
- For health and safety reasons only contestants are allowed in the kitchens, no school teachers or family members. Kirklees College will ensure that appropriate staffing is in place to cover supervision.
- All sessions will take place in Kirklees College training kitchens, students need to be ready to start working in the kitchens from 4pm when health and safety briefings will take place.
- The finals will take place at Kirklees College with the winners presenting their dishes to the judges and invited audience in the college restaurant Landings 72
- Each contestant that makes it through to the heats will receive a young chef of the year apron and certificate.
- Each finalist will receive an embroidered chefs jacket and certificate with the Winners (1st, 2nd, 3rd Place) also receiving a trophy.
- Photos will be taken during the heats & final and used within college to promote the competition, should you not want to be included in any photos, please inform schools liaison.

- For further information please contact schoolsliaison@kirkleescollege.ac.uk or call 01484 437092