

Kirklees College “Young Chef of the Year” 2023

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 Years 7 & 8

- This is an online competition,
- Students should create a restaurant style dessert
- Competition entries should be emailed to sturec@kirkleescollege.ac.uk complete with **A)** a picture of the recipe, **B)** picture of student making the dish **C)** a picture of student with the dish and **D)** students’ final dish
- Please do not use a stock images from the internet. All ingredients must be cooked from fresh – no pre-prepared sauces to be used and no pre-made pastry is permitted
- Entries must be received by the Student Recruitment team by **12noon on Friday 17th March 2023**
- Winners will be announced by the **Friday 26th May 2023**
 - 1st place – Chefs jacket, with the winner’s name embroidered on it
 - 2nd place - £30 voucher
 - 3rd place - £20 voucher

Competition Guidelines for Years 9 to 11

- This competition is open to students in Years 9 to 11. You therefore must be at least 14 years old by 31st August 2022 and not over the age of 16 on 31st August 2023.
- **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 practice dish (not an image from the internet), food order and equipment requirements must be received by the student recruitment team by **12noon on Friday 17th March 2023**. You must include a photo of your practice dessert with your entry. Please be clear about what equipment you will require.
- Once entries are submitted contestants cannot make any amends or substitutions.
- During the heats, 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 Wednesday **3rd May 2023** further dates may be added, depending on number of applicants
- Eight finalists will be selected and invited to compete in the final. They will have the opportunity to take part in a masterclass on Wednesday **24th may 2023** from **4pm** 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 take place at **4pm** on **Wednesday 14th June 2023**.

- 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.
- 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 student recruitment.
- For further information please contact sturec@kirkleescollege.ac.uk or call 01484 437092