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THE CRAFT GUILD OF CHEFS Graduate Awards 2017

Open to chefs under the age of 23*

The awards recognise young working chefs culinary excellence, and test their knowledge and skills in a series of culinary challenges in a high pressured environment.

Closing date is Monday 8th May 2017

Find out more at www.craftguildofchefs.org



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#CGCGradAwards



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www.facebook.com/craftguildofchefs



*Chefs must be 23 or younger on 10th September 2017



The Craft Guild of Chefs Graduate Awards are a formal recognition of a young working chef's culinary excellence. Prestigious for the chef, the Award is also a credit to their mentor and employer. All working chefs aged 23 years or under on 10th September 2017 can compete for one of these coveted Awards by testing their knowledge and skills in this free, nationwide culinary challenge.

THE AWARD PROCESS

Initial Selection:	Selection based on entry form and mentor's reference Candidates qualifying for the Regional Heats notified by 19th May 2017
Regional Heat:	Takes place at University of West London and Sheffield College both Kitchen and Pastry on Thursday 15th June 2017 Test of knowledge and skills Candidates qualifying for the Final will be notified by 30th June 2017 Feedback sheets will be produced for all candidates All participants will receive a certificate
Final:	Test of knowledge and skills similar to Regional Heat plus an additional classical dish for both Kitchen and Pastry will be held at Birmingham University College on Tuesday 22nd August 2017. The pass mark for Graduate Achievers is 85% Results to be announced at the Graduate Awards Presentation at The Royal Garden Hotel London on Monday 11th September 2017

THE PRIZES

All finalists awarded:	Personalised chef's jacket One year's Graduate membership of the Craft Guild of Chefs A Robert Welch chef's Knife
Graduate Achievers also awarded:	A framed certificate Villeroy & Boch Gift Prize and lunch at a Michelin Starred Restaurant A fishing study trip arranged by James Knight of Mayfair for chef achievers and a chocolate tour and master class for pastry chef Achievers Chef achievers will be invited to compete in the Craft Guild of Chefs Young Chef of the Year 2018
Highest Achiever also awarded:	A 4 or 5 night holiday courtesy of Warner Leisure Hotels
Mentor's Award:	One year's membership of the Craft Guild of Chefs

KEY DATES & VENUES

Entry Form Deadline:	8th May 2017
Regional Heat:	Thursday 15th June 2017 - University of West London and Sheffield College. 20-24 successful candidates will participate in the exam (eligible candidates notified by 19th May 2017)
Final:	Tuesday 22nd August - Birmingham University College (eligible candidates notified by 30th June 2017)
Mentor Training Day:	20th and 21st July 2017
Awards Presentation:	11th September 2017 - The Royal Garden Hotel London

OTHER INFORMATION

All ingredients for heats and finals supplied. Bring your own knives and small equipment. Large, portable appliances will not be allowed. Assistance will be given to chefs with special needs
Entry form available online: www.craftguildofchefs.org

Twitter @craft_guild

Telephone: 0208 948 3870

Email: enquiries@craftguildofchefs.org



ENTRY FORM

Closing date is Monday 8th May 2017

Open to all working chefs under the age of 23 years on: 10th September 2017

Entering The Kitchen or Pastry Graduate Awards: _____

YOUR CONTACT DETAILS

Title: Mr/Mrs/Ms/Other: _____ Date of Birth: _____

Name: _____

Home Address: _____

_____ Postcode: _____

Home Telephone N°: _____ Mobile Telephone N°: _____

Email Address: _____

Twitter @: _____

YOUR PRESENT EMPLOYER

Name of Establishment: _____ Number of Covers: _____

Address: _____

_____ Postcode: _____

Work Telephone N°: _____ Current Position: _____

YOUR REFEREE FOR VERBAL REFERENCE

(i.e: Head Chef/Current Employer/Mentor)

Name: _____

Contact Telephone N°: _____ Mobile Telephone N°: _____

Email Address: _____

In your own words, what does it take to become a successful chef?

Rise to the Challenge... enter today!