
HEAT 2019 APPLICATION FORM



HEAT is unique. It's one of the best culinary competitions out there that gives your students an opportunity like no other. It is a competition that equally judges the kitchen and front of house. The reason we hold Heat in March is to allow you to build the competition into the curriculum.

If you qualify as a finalist you will have the incredible opportunity to spend 4 days in Jersey in the Channel Islands in the 4 star St Brelade's Bay Hotel! You will taste and see the island's famous local produce at source, cook for and be judged by some of the biggest names in the industry and celebrate at the prestigious HEAT gala celebration hosted by a celebrity chef all for FREE. All you will have to fund is your flights to and from the island and there are bursaries and funding options available.



[▶ Watch last year's highlights video](#)

SO HOW DO YOU QUALIFY FOR HEAT?

The first step is to fill in this application form. Our esteemed judging panel will choose the best menus and you will be notified if you are shortlisted to take part in a qualifying heat for HEAT. If you are shortlisted you will be required to cook for two of the Craft Guild of Chefs judges at your college. If you are chosen as one of the finalists, you will go on to compete in the HEAT 2019 final in Jersey hosted by Highlands College.



APPLY TODAY

Fill in our online application





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YOUR QUESTIONS ANSWERED

Where will qualifying take place?

Qualifying heats for HEAT will take place in the UK in November 2018. The main event will take place in Jersey.

When is the main competition event?

March 4th to the 8th inclusive. For planning purposes teams will need to arrive on the island by lunchtime on the 4th March, with the final element of the competition happening on 7th March.

Who should be on the team?

Your team must be led by an accomplished well-known chef.

Your team must be composed of 11 people:

Kitchen: Chef lecturer, commis chefs x 4 full time students - age 16/19 (up to and including level 3).

Restaurant: Food and Beverage Lecturer. Food and Beverage trainees x 4 full time students (up to and including level 3).

Which chefs have led the college teams previously?

Previous chefs from Michelin starred restaurants have included Mark Jordan, Frances Atkins and Lee Smith.

What does our lead/head chef have to do?

They must create the menu in collaboration with your college team. Their time commitments should be taken into account as a number of practice sessions are highly recommended. They must cook at the qualifying heat event and must join you in Jersey From March 4th-8th.

THE COMPETITION RULES

Competition Theme: Classical skills with a modern twist / seasonal and sustainability. Both the kitchen and front of house will be judged as part of this competition.

A set menu consisting of:

- Fish course: Seasonal Jersey Seafood of your choice incorporating freshly made pasta
- Main course: To include either Venison (Primal or Non Primal Cuts) or a Whole Corn Fed Chicken incorporating all parts within the dish.
- Dessert: Classic Fruit Dessert with a Modern Twist
- Your menu must also include at least one bread.
- The budget is £12 per person.

Please note that you may have guests with dietary requirements that will need consideration on the night and therefore you may need to plan accordingly when ordering your ingredients.

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THE COMPETITION RULES

Teams will cook for 40 covers

Please note the following time allocations that need to be adhered to, depending on whether it is a lunch service or a dinner service.

Lunch Service

Kitchen Timings

8.30am	prep and set up
9.00am	start
12.30pm	service begins
3.00pm	vacate the kitchen leaving it as you found its

Restaurant Timings

9.30am	prep and set up
10.00am	start
12.30pm	service begins
3.30pm	vacate the kitchen leaving it as you found its

Dinner Service

Kitchen Timings

3.00pm	prep and set up
3.30pm	start
7.00pm	service begins
9.30pm	vacate the kitchen leaving it as you found its

Restaurant Timings

4.00pm	prep and set up
4.30pm	start
7.00pm	service begins
10.00pm	vacate the kitchen leaving it as you found its

TERMS AND CONDITIONS

The process for choosing the college is each college will be expected to submit your application form, confirm your lead/head chef and your paper based menu by 15th October 2018.

If you are shortlisted you will be required to hold a HEAT night at your college between November 1st-30th 2018 when you will be required to produce and serve a 3-course dinner for 40 guests at £12 food cost in their college. At this dinner the Craft Guild of Chefs will then judge the meal being cooked and served. This dinner should be at zero-cost option to the college.

Once all the shortlisted colleges that have been shortlisted have cooked and been judged, the top three finalists who will go forward to the Jersey event will be announced by December 10th 2018.

Finalists will be given free accommodation for the duration of your stay in Jersey at St Brelade's Bay Hotel. Transport will also be arranged for you during your stay and you will only need to cover the cost of incidentals (2 lunches and drinks). Gala dinner tickets are given to you free of charge. All students will need to bring a smart outfit for the gala dinner.



**IF YOU HAVE ANY QUESTIONS
PLEASE [CLICK HERE](#)**