

Major Series19

The UK's Premier Young Chefs Competition



the chefs base®

Supported by





Major Series19



WELCOME

from the Chairman of the Judges

As another year draws to a close, it's time to start looking forward to what I'm sure will be another fantastic Major Series. Being a part of this competition is something I never get tired of and it's great to see so many young chefs coming forward to compete each year.

This competition is a great opportunity for up and coming chefs to showcase their skills and get a taste for the competition arena, giving them the chance to compete against their peers and use products they'll come into contact with in the future.

With the competition growing year on year, it really is an invaluable experience taking part and with support from Major and the Craft Guild of Chefs, the competitors could go on to compete at national and international levels, a fantastic boost for their careers.

The 2019 competition brings with it some exciting new opportunities for our competitors in the form of our brand new Skills Class, which will test their plating techniques and workmanship in addition to their use of flavour and understanding of the Major products.

So before we begin, let me take the chance to thank the colleges and all our contestants past and present for taking the time to compete in the Major Series. Your continued support, hard work and dedication is what keeps the competition going, hopefully for many more years to come and we simply couldn't do it without you!

So go on, pluck up the courage and enter! Show us what you can do and let us continue to make a great industry even greater.

Kind regards,

Wayne Harris

Chairman of Judges for the Craft Guild of Chefs



Major Series 19



- ✓ National Competition
- ✓ Open to junior and senior student chefs of varying skill levels
- ✓ Experience first hand coaching from some of the industry's top chefs
 - ✓ Enter a range of classes (as many as you wish)
- ✓ Compete in heats held in different locations around the country
- ✓ The winners of the **Major Chicken Challenge** regional heats and the highest scoring runners up will go through to the live National Final in 2020.

THE VENUES



25th January 2019

[] South Devon College

8th February 2019



19th March 2019

Loughborough
COLLEGE est. 1909

21st May 2019

To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

Major Series19



Supported by
City Guilds
A City & Guilds Group Business

CLASS 1 The Live Classes **THE CHICKEN CHALLENGE**

Competitors will be allowed FIFTY (50) minutes to prepare, cook and present TWO (2) identical portions of a chicken dish and present it in a modern style.



LEVEL 2 & 3 STUDENTS ONLY

The dish **MUST** incorporate the Major Veal Jus Paste and/or any of the following Major products: Major Roast Chicken, Mushroom, Roast Onion, Mediterranean Vegetable or Vegetable Stock Base Paste or **ANY** Major Mari Base.

A suitable garnish **MUST** accompany the protein element of the dish.

Pre-marination of meat with the Major products, peeled vegetables and raw pastry are the **ONLY** preparation permitted.

Competitors must bring **ALL** their own ingredients and equipment.

A well balanced use of Major product(s) is vital in this competition and competitors **MUST NOT** use any other stocks or marinades. Dishes which **DO NOT** use/incorporate a Major Product **WILL NOT** be awarded a medal.

The judges are looking for perfectly cooked chicken accompanied by a suitable starch, vegetable and sauce.

Winners and the highest scoring runners up from the regional heats will go through to the National Final in 2020

**Grand
FINAL
PRIZE**



plus 1 year free membership to The Craft Guild of Chefs
Also £200 vouchers will go to the winner's college

To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

STOCK UP TODAY!

At Major we produce the finest stocks, jus, marinades, bouillons, gravies and fruit bases with unrivalled flavour giving all the performance of kitchen-made.

Request your *FREE* samples today and start practising!

See our full product range **ONLINE** @ www.majorint.com

15 varieties



7 varieties



stock base POWDERS & PASTES

just like kitchen made, the professional chefs' stock of choice

pan-asian

an aromatic base that takes you on a journey to the orient and beyond

JUS

add a touch of class to your dish, powder or paste it's your choice

mari base

delivering authentic on-trend flavours from around the globe

12 varieties



5 varieties



fruit base *Concentrate*

an intense burst of natural fruitiness for your sweets or savouries

liquid seasoning

succulent roasted notes in one simple step



Suitable for
Coeliacs



#majorecipes

Major Series19



Supported by
City Guilds
A City & Guilds Group Business



CLASS 2 The Live Classes

THE STREET FOOD CHALLENGE

Competitors will be allowed THIRTY (30) minutes to prepare, cook and present TWO (2) identical portions of a street food dish.

All dishes **MUST** be presented in suitable takeaway containers that demonstrate how it would be served on the street.

The dish **MUST** incorporate a at least **ONE** of the following Major products:

ANY Major Mari Base and/or the Major Pan-Asian Vegetable Base or Major Hickory & Applewood Smoke Liquid Seasoning.

Dishes that fail to incorporate a Major Product **WILL NOT** be awarded a medal.

NO other marinade or pre-made sauce may be used.

Competitors must bring **ALL** their own ingredients and equipment.

Pre-marination of meat with the Major products and peeled vegetables are the **ONLY** preparation permitted.

The judges are looking for a perfectly cooked dishes worthy of being served on a street food or pop-up stall with good, well balanced use of Major product(s).

The garnish should compliment and not overpower the main element of the dish.

To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org





be inspired &
go create



Super
Salads



take your menu STREETS AHEAD

With amazing on-trend street
flavours from around the globe

☒ A highly versatile
broad spectrum of
bases to transform
your menu.
The best on the
market! ☒

Mark Wetherill,
Executive Development Chef
Sodexo



Now part of Givaudan

the
chefs
base®



simply stir in the
WOW FACTOR!

Simply mix into your
mayo & dressings
for perfect results





Major Series19



Supported by
City Guilds
A City & Guilds Group Business



CLASS 3 The Live Classes

THE PASTA CHALLENGE

Competitors will be allowed TWENTY (20) minutes to prepare, cook and present TWO (2) identical portions of a pasta dish using pre-cooked pasta.

LEVEL 1 STUDENTS ONLY

Dishes **MUST** be served in two **IDENTICAL** bowls and should have a ratio of 50% pasta as a minimum.

The dish **MUST** incorporate at least **ONE** of the following Major products:

Major Fajita, Mediterranean or Moroccan Mari Bases, Major Beef, Chicken or Vegetable Stock Base Powders and/or the Major Mushroom or Cheddar Stock Base Pastes.

Competitors are **ONLY** allowed **TWO (2)** pans. Competitors must bring **ALL** their own ingredients and equipment.

NO other stock base or pre-made sauce is permitted.

Pre-marination of meat with the Major products and peeled vegetables are the **ONLY** preparation permitted.

The judges are looking for an amazing sauce made from scratch, with well balanced flavours that are in proportion with the pasta.



To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org



Major Series19



Supported by
City & Guilds
A City & Guilds Group Business



CLASS 4 The Live Classes

THE LIVE SKILLS

Competitors will be allowed FIFTEEN (15) Minutes to plate TWO (2) identical portions of a mousse based dessert with a suitable sauce and garnish.

LEVEL 1 STUDENTS ONLY

Dishes MUST be served on two identical plates.

The dish MUST incorporate at least ONE of the following Major Fruit Bases: Clementine, Cherry or Mango.

ALL components for this class should be pre-prepared. Competitors must bring ALL their own ingredients and equipment.

NO other Fruit Bases are permitted.

The judges will be looking at the plating skills and techniques, workmanship and organisational skills used to execute the dish as well as use of the Major product(s) and balanced flavours.

To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

Major Series19



Supported by
City & Guilds
A City & Guilds Group Business

CLASS 5 The Static Classes

PLATED MAIN NOT TASTED



Display TWO (2) IDENTICAL dishes using meat, poultry, game, fish or vegetables.

The dish **MUST** be suitable for service in a fine dining restaurant and **MUST** include an appropriate starch, vegetable, garnish and sauce element. A suitable aspic glaze needs to be used to enhance presentation.

The dish **MUST** incorporate at least **ONE** of the following Major products:
Major Veal Jus Paste and/or ANY Major Stock Base Paste or Powder.



For further
information on
what the judges are
looking for, please
see college
packs.



To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

Major Series19



Supported by
City Guilds
A City & Guilds Group Business



CLASS 6 The Static Classes

DECORATED GATEAU / TORTEN / ENTREMET TASTED

Present a decorated gateau, torten or entremet for 8 portions.

Competitors **MUST** use a 24cm cake tin. One portion **MUST** be removed and presented with a suitable sauce or garnish to demonstrate how it would look if served to a customer in a restaurant.

Competitors **MUST** use one of the following Major Fruit Bases: Clementine, Cherry or Mango.



**Best OVERALL
Static Winner**
out of classes 5, 6, 7 & 8 wins



To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

CLASS 7 The Static Classes **AFTERNOON TEA** **TASTED**

Present an Afternoon Tea Service

Competitors are required to present the following Items:

2 x Types of Finger Sandwiches (1 Round of Each)

2 x Individual Quiche (1 Variety)

2 x Cheese Scones (1 Variety)



For the finger sandwiches, competitors **MUST** use BOTH the Major Honey, Lemon & Mustard and Fajita Mari Bases.

For the quiche element, competitors **MUST** use ONE of the following Major Stock Base Pastes:
Mushroom, Roast Onion or Mediterranean Vegetable.

For the scone element, competitors **MUST** use the Major Cheddar Stock Base Paste.

To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

Major Series19



Supported by
City Guilds
A City & Guilds Group Business



CLASS 8 The Static Classes

BREAD TASTED



Create an assortment of 12 rolls, comprising of 4 shapes as chosen by the competitors (3 of each), which are to be presented in a suitable bread carrier

&

Create ONE fruit loaf to a maximum of 800g

LIVE FERMENTATION MUST BE USED and NOT SALT DOUGH

One variety of roll **MUST** use at least **ONE** of the following Major Stock Base Pastes:

Cheddar, Roast Onion or Mediterranean Vegetable. This roll will be tasted.

ALL other varieties of rolls must also be edible.

The fruit loaf **MUST** use at least **ONE** of the following Major Fruit Bases:

Clementine, Cherry or Mango. The loaf will be cut and tasted.



To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

Major Series19



Supported by
City & Guilds
A City & Guilds Group Business



CLASS 9 The Static Classes

RESTAURANT SKILLS

Competitors will be allowed THIRTY (30) minutes to create a themed table layout for a prize giving ceremony.

Competitors are required to present the following items:

A suitable theme

Themes should be imaginative and carried through to the accompanying menu and wine list. Entrants must also demonstrate and good understanding of glassware and table layout.

2 types of linen napkin folds;

1 suitable for fine dining and 1 suitable for banqueting

The judges will be looking at the complexity of the napkin folding, the techniques used as well as if any additional napkin folds are used within the table layout.

A non-alcoholic cocktail

Cocktails **MUST** be presented for 2 people and incorporate at least **ONE** of the following **Major Fruit Bases: Clementine, Cherry or Mango**. The judges will be looking at whether any measuring is used in the creation of the cocktails and how well the Major Fruit Base is used.

Competitor's table layouts **MUST** also include a 3-course menu that includes wine choices and details of the cocktails being presented. (Additional) pre-folded napkins are allowed. You can find additional information related to this class and examples of napkin folds at www.napkinfoldingguide.com.

Competitors must bring **ALL** their own ingredients and equipment.



Major Series19



Supported by
City & Guilds
A City & Guilds Group Business



CLASS 10 The Static Classes

ASSORTED COFFEE CHALLENGE



**Competitors will be allowed 15 minutes to
produce the following Coffees:**

Iced (1 Portion)

Floating (1 Portion)

Cappucino/Latte/Hot Chocolate (1 Portion)

Each coffee MUST use at least ONE of the following
Major Fruit Bases: Cherry, Clementine or Mango.

Competitors will be advised on the day
as to which order they are required to do the
elements in.

SUBJECT TO FACILITIES AVAILABLE.



To register your interest in the Major Series call the Craft Guild of Chefs on:
020 8948 3870 or email: enquiries@craftguildofchefs.org

THE AWARDS

GOLD SILVER BRONZE MERIT

IMPORTANT NOTE: All entrants MUST use appropriate Major Products as specified in the briefs. Failure to do so will result in disqualification.

- All food must, where possible, be presented in keeping with current restaurant trends.
- All cold exhibits must be finished and ready for the judges at the time specified in the schedule provided nearer the competition date.
- All the classes are open to Junior and Senior entrants.
- Dishes should be appetizing, tasteful and aesthetically pleasing and be presented in a practical portion size.

Points will be awarded for the following:

- ✓ Professional Techniques
- ✓ Skills
- ✓ Hygiene (including set up and cleaning down of stations)
- ✓ Timing (Late finishes may incur penalty points/deductions)
- ✓ Seasonality & sustainability
- ✓ Balance, quality of flavours & textures
- ✓ Presentation
- ✓ Effective use of **Major Products** in application



Major Series19

The UK's Premier Young Chefs Competition

inspiring tomorrow's professionals



www.craftguildofchefs.org



the chefs base[®]

www.majorint.com



A City & Guilds Group Business

www.cityandguilds.com

Major Series19

The UK's Premier Young Chefs Competition



THE ORDER FORM



25th January 2019

[] South Devon College
8th February 2019



19th March 2019

Loughborough
COLLEGE est. 1909

21st May 2019

Please send this entry form together with your remittance of £6.00 PER CLASS/VENUE. Cheques made payable to 'The Craft Guild of Chefs' to:

THE CRAFT GUILD OF CHEFS,
1 Victoria Parade, By 331 Sandycombe Road,
Richmond, Surrey TW9 3NB

Call: T: 020 8948 3870

E: enquiries@craftguildofchefs.org

Name:

Contact tel. no: (Required)

E-mail Address:

Date of Birth: (Required)

Address:

Postcode:

Please state which class or classes you are entering:

Please state which venue you will be attending:

City & Guilds Qualified: Please tick: ☐ Yes ☐ No

PLEASE NOTE: Each entry to a class/venue must be made on a separate entry form. Payment must be made in full prior to the event or you will not be entered. Extra forms can be downloaded from www.craftguildofchefs.org and www.majorint.com/competitions

ENTRY FEE(S) £6.00 PER CLASS

Important note: All entrants must use at least one Major Product where specified. Failure to do so will result in disqualification

PRODUCTS TO BE USED

Request your **FREE** samples today and start practising!



stock base
POWDERS & PASTES

just like kitchen made, the professional chefs' stock of choice



pan-asian

an aromatic base that takes you on a journey to the orient and beyond



JUS

add a touch of class to your dish, powder or paste it's your choice



mari base

delivering authentic on-trend flavours from around the globe



fruit base
Concentrate

an intense burst of natural fruitiness for your sweets or savouries



liquid seasoning

succulent roasted notes in one simple step



the chefs base®

View ALL our products at www.majorint.com

To order your samples call Clare at Major on 01933 352826 e: clare.robinson@givaudan.com

stock bases | bouillons | broths | marinades | glaces | fruit bases | demi-glacé | jus' | gravies