



# Chefs Culinary Challenge

in conjunction with **The Craft Guild of Chefs**



part of Givaudan

## Inspiring Tomorrow's Young Professionals



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[www.majorint.com](http://www.majorint.com) [www.craftguildofchefs.org](http://www.craftguildofchefs.org)



**Major**

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# Welcome

from the Chairman of the Judges

Both Major and The Craft Guild of Chefs hope that you enjoy participating in this year's competition. Since becoming the Chairman of this prestigious competition and I have enjoyed every single event that I have had the pleasure in judging. I have been impressed with standard and dedication shown not only by the students but also the colleges themselves.

The competition is a great opportunity for up and coming Chefs to showcase their skills, creating new dishes using the fantastic array of products that Major have to offer.

With support from the Craft Guild of Chefs, young chefs competing at this Competition have also progressed to national and international competitions.

We have great venues that welcome us back year on year and established colleges with their hard working lecturers encouraging their students to compete and offering them worthy advice. Without this support the competition would not function, so for this I personally thank you all.

To you, the competitors past and present, thank you for taking the time to compete in this competition, again without you this great competition would not take place. The hard work and dedication shown by you all is appreciated by all the judges, many of whom have been in your position at one point in their career.

My advice to those who may be thinking of entering is...

So go on, Pluck up courage either as individuals or as a team in our New Class, Showcase your talents and let us continue to make our great industry even greater

*Kind Regards*

**Wayne Harris**

*Chairman of Judges of the Craft Guild of Chefs*

# THE VENUE'S



31.01.2024

Deadline for entries: 10.01.2024



15.01.2024

Deadline for entries: 01.01.2024



08.02.2024

Deadline for entries: 20.01.2024



09.02.2024

Deadline for entries: 20.01.2024

✓ National Competition

✓ Open to junior and senior student chefs of varying skill levels

✓ Get first hand coaching from some of the top chefs in the industry

✓ Students may enter as many classes as they wish

✓ The winner and runner up of the Major Main Course Challenge go through to the live National Final at HRC 2024 in London.



**Chefs Culinary  
Challenge**

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

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

To order your samples email Fergus at:  
[fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)



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# CLASS 1

The Live Classes



# HOT CHICKEN CHALLENGE

**Competitors are allowed 50 Minutes to prepare, cook and present 2 Identical Portions of a Dish Suitable for a Fine Dining / Brasserie Menu All competitors MUST use a Major Product and be served with a suitable starch and vegetable accompaniment for the main course.**

Competitors Must use ONE of the Major Products as the MAIN FLAVOUR OF THEIR DISH. Choose from Major Chicken Stock Paste and/or Veal Jus Paste.

One portion must be presented for judging. The other will be kept for Photography. Detailed typed recipes must be provided for all dishes  
Pre-marination of protein, 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 protein accompanied by a suitable starch, vegetable and sauce.



Winners and the highest scoring runner(s) up from the regional heats will go through to the HRC Show, ExCel London in 2024

**Grand  
FINAL  
PRIZE**



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



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## CLASS 2

The Live Classes



# STREET FOOD CHALLENGE

**Competitors are allowed 30 Minutes to prepare, cook and present two portions of the same dish.**

**The dish must be presented in a sustainable Container/Vessel suitable for Street Food using a Major Mari Base. Pre-Marinating is permitted.**

**One portion must be presented for judging. The other will be kept for Photography. Detailed typed recipes must be provided for all dishes.**

Dishes that fail to incorporate a Major Product WILL NOT be awarded a medal. Choose from Major Korean Mari Base and/or Oriental, Piri Piri, Caribbean Jerk Mari Bases.

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 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.

ALL entrants will be given the same selection of specific Mari Bases for the competition.



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**CLASS 3**  
The Live Classes



# PRAWN VERRINE CLASS

**Competitors are allowed 15 minutes to prepare and Serve 2 Prawn Verrines  
Inspired by Major Product(s) in the Range.**

**Served Cold**

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.

Choose from Major Lobster Stock Paste and/or Mediterranean Mari Base.



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**CLASS 4**  
The Static Classes (Tasted)



# COFFEE SHOP ROULADE

**Competitors must present a decorated a Roulade for 8 portions to be used in a Coffee Shop Service.**

**One portion of the Roulade must be presented.**

**The individual portion must be presented with a suitable sauce or garnish to show how this would look to a customer in a Coffee Shop.**

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



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**CLASS 5**  
The Static Classes (Tasted)



# BAKERY CLASS

**Competitors are Required to Present the Following An Assortment of 8 Rolls, Comprising of 4 Shapes (2 of Each)**

**One of the Variety of Rolls Must Use a Major Mediterranean or Caribbean Mari-Bases. This Roll will be Tasted.**

**The Other Rolls Must Be Edible  
Rolls to Be Presented in a Suitable Bread Carrier.**

**In Addition**

**2 Cheese Scones Flavoured with Major Cheese Base**

**and**

**2 Sausage Rolls using a Major  
Mediterranean or Caribbean Mari-Base**



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**CLASS 6**  
The Static Classes (Tasted)



# PETIT FOUR TEAM CHALLENGE

## Macaron & Sweet Treats

A team of Two Chefs will be Required to Make and Present the Following

x8 Macarons (1 Variety)

x8 Florentines Petit Four Size Dipped in Tempered Chocolate

x8 Piped Shortbread

Cost Per Class - £10 per Team



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**CLASS 7**  
The Live Classes



# RESTAURANT SKILLS

Competitors are allowed 30 minutes to complete the following THREE elements:

**2 Types of Linen Napkin Folds (2 of Each type Required) TO BE MADE ON THE DAY**  
Some examples of Napkin Folds are on [www.napkingoldingguide.com](http://www.napkingoldingguide.com)

To Prepare a themed table lay up for two covers.

The theme is to be suitable for a theme prize giving ceremony with a menu (Including a Cold Salad Starter which will be dressed with Stage 3) and wine choices for a 3 course dinner (Starter, Main Course and Dessert). The Salad can be Prepped in advance and served to the Judges along with the Salad Dressing Being Made on the Day.

Extra marks are available for competitors who incorporate another napkin fold in this timeframe.

To prepare a Flavoured Salad Dressing to Be Used in the Cold Salad Starter (TASTED)

The Dressing should be presented in two shot glasses and be an ideal accompaniment to the salad identified in the Competitors Menu.  
The dressing must include one of the following Major Mari Bases: Korean, Caribbean, Piri Piri or Mediterranean

Competitors Can Complete in the any order they wish.

The judges will discuss the theme, menu, wine choice and the use of the Major product in the Salad Dressing with the competitor during the class.

If competitors have any questions the Judges will be on hand to give advice before the class.



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**Chefs Culinary  
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**CLASS 8**  
The Static Classes (Tasted)



# COFFEE SHOP CHALLENGE

**Competitors Are Allowed 15 Minutes to Produce the Following.**

**Either a Cappuccino, Latte OR Mocha**

**An Espresso Martini**

**And also**

**One Hot Panini or Toasted Sandwich of the Competitors Choice**

**Using one of the following:**

**Major Mari Bases: Korean, Caribbean,  
Piri Piri or Mediterranean**



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# COMPETITION GUIDELINES

**Participating Colleges to Collate Competitors Entry Forms and Send These Along with Payment to the Craft Guild of Chefs for their Records.**

**All Participating Colleges to Compile a list of Samples Required for their Students to practice their entries with and for the competition itself to be submitted to their Major Representative or Major HQ a Minimum of 6 Weeks before the Competition Date**

**This Year All Participating Colleges to Collate Competitors Entry Fees and Send to the Craft Guild of Chefs before the Competition Date. From this Year any Entries Paid for that do not show on the Day will be unable to be refunded.**

**Competitors who do not use a Major Product in their Entry will be unable to receive an Award for their Efforts**

**Major**

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& GO CREATE

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



**stock**

PASTES & POWDERS

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.



**mari base**

delivering authentic on-trend flavours from around the globe



**gravy**

Why not combine with other Major flavours to create your own twist

To order your samples email Fergus at: [fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)

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