The British Culinary Championships 28th-29th May 2025

Brought To You By

The Craft Guild of Chefs



This Competition is also kindly sponsored by: Worshipful Company of Cooks

Gourmet Classic Essential Cuisine

Delphis eco Professional Cleaning Central Bedfordshire college




## Introduction

The British Culinary Championships is one of the UK’s largest live culinary competitions. The competition will take place at Central Bedfordshire College in Dunstable, Bedfordshire. From

Wednesday 28th May 2025 until Thursday 29th May 2025.

 **Where?**

Central Bedfordshire College Kingsway Campus Dunstable Bedfordshire

LU5 4HG 01582 477 776

Parking is Free

Located in the heart of Bedfordshire, The Salon, managed by Central Bedfordshire College in association with the Craft Guild of Chefs is fast becoming one of the top salons in the country. This popular event, is fastly growing in stature as well as being a fantastic platform all chefs. Especially for those chefs who wish to get a first taste of competition experience.

The salon will be split into the following sections, each section will be comprised of a series of competition classes.

Salon Display **(D)-** these categories can be entered on either the Wednesday or Thursday but will only be judged and awarded once. All Items must be out on Display ready for Judging by 10am.

Live Hot **(LH)-** Please register at least one hour before your competition is due to start Live Cold **(LC)-** Please register at least one hour before your competition is due to start

Restaurant service **(RS)-** Wednesday Only-Please register at least one hour before your competition is due to start

# COMPETITION RULES AND REGULATIONS

All competitors must carefully read the rules, conditions, and specifications for those classes in which they wish to compete.

**Entry Forms:**

A separate entry form must be completed for each competitor, and submitted by post to reach the Craft Guild of Chefs. The closing date is **Wednesday 14th May 2025**. Each entry must be accompanied by the appropriate fee. This is also payable by cheque or Debit/Credit card. Each entry costs **£10**. Cheques and postal orders are to be made payable to The Craft Guild of Chefs (sterling only please) and sent to The Craft Guild of Chefs

**Postal Address**

 1 Victoria Parade, by 331 Sandycombe Road, Richmond, Surrey. TW9 3NB.

**Discounted membership:**

 Student competitors also have the opportunity to join the Craft Guild of Chefs at a discounted rate of £10. Those wishing to take advantage of this offer may do so at the Salon at the Craft Guild of Chefs Stand during the show.

**Closing Date:** The closing date for all entries is **Wednesday 14th May 2025** but entries should be submitted as soon as possible. Entries into some classes may be limited, and it is in the competitor’s best interest to apply early.

**Registration:**

Competitors for live classes must register their attendance at the college at least **one hour** prior to the timed start for the class. All equipment and ingredients must be in the space allocated, as quickly as possible and cleared when instructed.

**Professional Integrity:**

It is the responsibility of competitors to assure the judges that their work is unaided and is completed within the spirit of fair competition.

**Timings:**

All exhibits must be presented at the time stated, on the day specified. Competitors must arrange for their entries to be placed for judging in the position allocated.

**Dress:**

Standards of dress for competitors in all live hot, cold or restaurant classes should be professional and adhere to health and safety standards.

**Judging:**

All judges are qualified and experienced and will mark independently on merit and without bias. Competitors are encouraged to seek feedback from judges once results are known. Judge’s decision is final.

**Contact Details:**

Details will be supplied to sponsors post event to enable them to contact you to maximise future PR opportunities.

**Results:** Results will be displayed as soon as possible after judging is completed and on the award cards in display alongside exhibits.

## Awards

All competitors who reach the required standard will be presented with a BCC Salon Culinaire medal and certificate. Awards will be made to the standard achieved. If a standard is not reached, no award will be made.

Gold Award - 90% or more Silver Award - 75% or more Bronze Award - 65% or more

Certificate of Merit - 55% or more

# RULES FOR CLASSES IN THE LIVE HOT & LIVE COLD CATEGORIES

## Live Classes:

* All competitors must bring a description of the dish to be displayed on the work station during the competition.
* All competitors are to be dressed in a clean chefs jacket and chefs trousers. Chefs’ hats/caps must be worn whilst competing.
* Other than what is provided, as detailed in the class schedule, competitors must supply all the equipment necessary to complete the tasks, this includes all ingredients.

# RULES FOR CLASSES IN THE RESTAURANT CATEGORY

* Competitors must be in appropriate restaurant service uniform.
* Other than what is provided, as detailed in the class schedule, competitors must supply all the equipment necessary to complete the tasks, this includes all ingredients.

# RULES FOR CLASSES IN THE DISPLAY CATEGORY

**Competitors Reference Salon Display Exhibits**

* 2 labels will be issued 1 to be attached to the top, visual side of each entry, and 1 to the underneath.

**Security of Dishes:**

Whilst all reasonable care will be taken for the security of dishes and equipment, the management team will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects. Competitors are advised to suitably insure dishes for display. It is the individual’s responsibility to cover this personal risk.

**Set Up & Removal of Dishes:**

Exhibits must be in place by 9.00am and cannot be removed before 4.00pm on the day of competing. Exhibits in the display may be left on display for both days but will only be judged on the first day. The management team has the right to remove and destroy exhibits remaining after such time. The management team may remove any exhibit deemed to be unhygienic or below standard.

**Tasted Classes:**

Competitors should note that some classes are tasted. Please ensure all food is fit for consumption.

## SALON DISPLAY

**D1 Bread Display (Tasted)**

Competitors are required to produce a bread display containing the following.

* Two (2) x 800g loaves, 1 to be a tin loaf and the other to have been shaped by hand with no use of tins or mold.
* Four (4) types of flavoured and shaped rolls twelve (12) rolls in total.
* **A menu description must be placed next to your exhibit.**

## D2: Decorated Fruit Tart – (Tasted)

* Display one (1) x eight (8) portion fruit tart filled with a suitable pastry cream, decorated with fresh fruit only not tinned and glazed with appropriate glazing agent.
* One portion MUST be plated for restaurant service & for tasting
* **A menu description must be placed next to your exhibit.**

## D3 Cold Chocolate Dessert (Tasted)

* Produce two (2) portions of one (1) type of chocolate dessert plated for a restaurant dinner service
* **A menu description must be placed next to your exhibit.**

## D4 Terrine

* To display one (1) whole terrine of competitor’s choice.
* The terrine to be displayed on a suitable presentation dish of competitor’s choice
* With three (3) slices cut from the terrine for presentation.
* The whole terrine displayed must be enough for a further four (4) portions (uncut).
* A further one (1) portion to be presented plated, and accompanied with a salad garnish and dressing, chutney or relish with a baked crisp toasted element.
* A suitable setting gel can be used to enhance the presentation.

## D5 Fruit or Vegetable Carving

* Competitors are display one (1) fruit **or** one (1) vegetable carving

## D6 Main Course Plates

Competitors are to produce two (2) identical plates of the same dish suitable for a restaurant lunch service.

It can be any of the following, MEAT/POULTRY/FISH/SHELLFISH/VEGETARIAN MAIN COURSE.

* A suitable setting gel can be used to enhance the presentation.

## D7 Sushi Display

* Competitors are to produce and display the following
* Three (3) types of sushi four (4) pieces of each twelve (12) pieces in total
* A suitable setting gel can be used to enhance the presentation.

## D8 Decorative Display Piece (showpiece):

* A decorative exhibit of your choice. The exhibit may be made from any edible medium.
* Internal supports are permitted but must not be visible.
* No use of external supports or non- edible decoration.
* Maximum base area 40cm x 40cm (no height restriction).

## D9 Novelty Cake:

* Decorate a novelty cake in a design of your choice. Dummies and internal supports are NOT permitted.
* The cake and all decorations MUST be edible.
* This may be cut or pierced to ascertain that it is cake.
* Display area NOT to exceed 40cm base.

## D10 Celebration Cake:

* Decorate a single tier cake in sugar paste or royal icing.
* Any celebration is valid but MUST incorporate a piped inscription of the chosen celebration.
* Display area not to exceed 40cm base.

## D11 Cupcakes – (Tasted):

* Present twelve (12) cupcakes. Three (3) flavours – four (4) of each, suitably decorated.
* All decorations must be edible, 1 cupcake of each variety will be cut and tasted.
* A menu card MUST be presented for the judges.
* Display area NOT to exceed 40cm base.

## D12 Afternoon Tea Pastries- (Tasted):

Competitors are to produce

* Four (4) types of tea pastries four (4) of each type sixteen (16) pieces in total. The display MUST include 1 chocolate and 1 fruit based.
* One pastry of each variety will be tasted.
* Display area is not to exceed 40cm base.
* A menu card MUST be presented for the judges

## D13 Coeliac Cake

* Produce a favourite tea time cake of your choice suitable for a coeliac
* No larger than 30cm in diameter.
* A menu card MUST be presented for the judges please provide details of the changes / products used in preparation.

## LIVE HOT CLASSES (LH)

**LH1 Risotto Challenge:**

* Within 30 minutes produce two (2) portions of a risotto dish of competitors choice.

## LH2 Omelette Challenge:

* Within 15 minutes produce one (1) flat and one (1) rolled omelette of the competitors choice.

## LH3 Pasta Challenge:

* Within 30 mins produce two (2) portions of a Pasta dish

## LH4 Burger Challenge:

* You will have 30 minutes to produce two (2) portions of a signature burger from any ground meat served with a side and a relish made during the competition.

## LH5 Brunch:

* In 20 minutes, produce two (2) portions of a brunch dish suitable for a champagne brunch this can be meat, fish, vegetarian or a combination.

## LH6 Eric Bruce Memorial Trophy Canape Challenge Sponsored by the Worshipful Company of Cooks- Wednesday Only (Student class):

One Chef and one waiter to produce one (1) themed hot canape twelve pieces (12) and one (1) themed cocktail/mocktail six glasses (6) to celebrate a summers day in any country.

* Competitors will be expected to be able to explain the theme that will be presented to the guests from the Worshipful Company of Cooks on the day.
* 45 minutes we be allowed to assemble the canapes and cocktails/mocktails pre-preparation is also allowed.
* Twelve (12) pieces of the canape and six (6) cocktails/mocktails must be produced and served on a 3ft table that should be decorated to celebrate the theme.

**No Entry fee all entrants will receive a free student membership to the Guild.**



## LH7 Essential Cuisine Young Chef Champion- (Wednesday Only)

* 45 minutes to produce 2 portions of a vegetarian amuse bouche and two portions of a chicken main course suitable for serving in a fine dining restaurant, using at least 2 products from the Essential Cuisine portfolio.
* A menu description must be provided also stating the essential cuisine products used.

## LH8 Hot Salmon Starter:

* Produce in 25 minutes two portions of a hot Salmon starter for a fine dining restaurant. A menu description must be provided

## LH9 Lamb Main Course:

* In 30 minutes, produce 2 main course portions of a Lamb dish suitable for service at a banquet.
* A menu description must be provided

## LH10 Pork Fillet:

* Produce two portions of a Pork Fillet dish suitable for a Gastro Pub in 25 minutes. A menu description must be provided

## LH11 Asian/Oriental Street Food:

* Within 40 minutes produce 2 portions of an Asian or Oriental Street food dish served in appropriate containers

## LH12 Asian/Oriental Main Course:

* In 40 minutes, produce 2 portions of an Asian or Oriental main course for restaurant service

## LH13 Fish or Shellfish Starter:

* You will have 30 minutes to produce 2 portions of a fish or shellfish starter for restaurant service

**LH14 Hot BBQ Lamb**

* 30 mins will be allowed to produce 2 portions of a lamb dish suitable for street food served either on or with a salad of your choice using lamb neck fillets that will be supplied by Alliance

THIS CLASS WILL BE IN AN OPEN AIR SPACE THE ONLY EQUIPMENT YOU WILL HAVE IS A SMALL GAS BBQ AND A TABLE TO WORK ON NO OTHER COOKING EQUIPMENT WILL BE ALLOED SO AS TO GIVE EVERYONE A LEVEL PLAYING SURFACE.

**LH15 The Gourmet Classic. Mystery challenge**

Competitors will be given only red wine, white wine, brandy and madeira plus salt pepper and olive oil.

Along with a £10 voucher from a major supermarket at 9am.

They must produce 2 portions of an identical starter and 2 portions of an identical main course within the 1-hour cooking window.

Competitors can only use the produce they purchased with the voucher and this will be checked before the competition starts.

A written menu **must** be created on the day and given to the judges at the start of the 1 Hour cooking time. Places in this competition are limited so early entry is advisable.

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| Wednesday Live Hot Theatre |
| Time | Class Ref | Competitionduration | Description |
| Tue 8.00am | LH5 | 20 mins | Brunch |
| Tue 8.45am | LH2 | 15 mins | Omelette Challenge |
| Tue 9.15am | LH1 | 25 mins | Risotto Challenge |
| Tue 10.00am | LH3 | 30 mins | Pasta Challenge |
| Tue 10.45am | LH4 | 30 mins | Burger Challenge |
| Tue 11.30am | LH7 | 45 mins | Essential Cuisine Young Chef Champion |
| Tue 1.00pm | LH15 | 1 hour | The Gourmet Classic. Mystery challenge  |
| Tue 2.00pm | LH8 | 25 mins | Hot Salmon Starter |
| Tue 2.45pm | LH9 | 30 mins | Lamb Main Course |
| Tue 3.30pm | LH11 | 20 mins | Vegetarian Bowl Food |
| Tue 3.45pm | LH6 | 45 mins | Canape Challenge |
| Tue 4.00pm | LH10 | 25 mins | Pork Fillet |

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| Thursday Live Hot Theatre |
| Time | Class Ref | Competition duration | Description |
| 9am-12.00pm |  |  | World skills UK Culinary Heat |
| 12.30pm | LH11 | 40 mins | Street Food |
| 1.10pm | LH12 | 40 mins | Vegetarian Main Course |
| 1.50pm | LH13 | 30 mins | Fish or Shellfish Starter |
| 2.00pm  | LH14 | 30 mins | BBQ Lamb Class  |
| 3.00pm |  |  | National Curry Chef of the Year – CLOSED CLASS |

# LIVE COLD (LC)

## LC1 Plated Dessert- (tasted):

* Within 20 minutes present two (2) identical plated desserts - all components should be taken to the competition already made - the focus of this competition is the presentation and design of the dish.
* Competitors MUST provide a written menu style description of their plated dessert for the judges.

## LC2 Vegetable Cuts:

In twenty (20) minutes produce

* 50g Brunoise of Carrot
* 50g Julienne of leek, swede and carrot
* 50g Paysanne of potato, swede and carrot
* One onion half into fine dice and the other half sliced (lyonnaise)

## LC3 Chicken for Sauté:

* Within 20 minutes cut a 1.5 kilo chicken for Sauté total 13 pieces as per practical cookery

## LC4 Gateau Challenge:

* Within 20 minutes decorate a Mocha gateau in your own style. Cake base, flavoured buttercream and garnishes should be taken to the competition already made and the gateau assembled and finished on stage.

## LC5 Decorated Cupcakes:

* Within 20 minutes decorate 6 cupcakes, 3 varieties 2 pieces of each with an animal theme.

# LC6 Fish Filleting

* Within 20 minutes to fillet and skin 1 whole plaice/sole – (competitors’ choice) and display 1 x fillet 1x Délice, 1 x paupiette and goujons.

## LC7 Bread Moulding

Within 20 minutes shape 8 x 40g rolls (4 varieties, 2 of each) and 1 x 400g loaf ready for baking. (Basic dough will be provided).

## LC8 Seafood Cocktail

Within 25 minutes make 500ml of fresh mayonnaise and then use the mayonnaise to produce 2 portions of a seafood cocktail of your choice.

## LC9 Live Sushi

* Within 20 minutes produce and present three (3) kinds of sushi of your choice four (4) pieces of each twelve (12) pieces in total. Competitors can use any ingredients they choose. Competitors MUST provide a written menu description for the judges.

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| Tuesday / Wednesday Live Cold Theatre Timetable |
| Time | Class Ref | Competition duration | Description |
| 8.00am | LC1 | 20 mins | Patisserie Skills |
| 9.00am | LC2 | 20 mins | Vegetable Cuts |
| 10.00am | LC3 | 20 mins | Cold Chicken Preparation |
| 11.30am | LC4 | 20 mins | Gateau Challenge |
| 12.00pm | LC5 | 20 mins | Cupcake Decoration |
| 12.30pm | LC6 | 20 mins | Fish Filleting |
| 14.00pm | LC7 | 20 mins | Bakery Skills |
| 15.00pm | LC8 | 25 mins | Seafood Cocktail |
| 15.30pm | LC9 | 20 mins | Sushi |

## RESTAURANT SERVICE (R)

**R1 Napkin Folding:**

* 15 minutes to produce 5 napkin folds, suitable for a variety of different styles of service 2 of each fold to be produced.
* All napkins must be cloth, no use of paper napkins allowed.
* A clothed table will be provided as a workstation and to present your finished napkins on Folded napkins must all be free standing (i.e. no use of supports, ribbons, foil, clips or placed in glasses)
* Workstation may be set up in advance but all napkin folding must be completed within the time allowed
* Simple card required for each of the napkin folds with its name and its intended use.

## R2 Themed Cocktail and Mocktail:

15 minutes to produce two (2) glasses of a GIN BASED cocktail & two (2) glasses of a mocktail with the theme of “Valentines Day”

**Guidance Notes:**

* Cocktails to contain only Gin as the base spirit
* They can be either a short or long drink but must contain NO MORE than 6 ingredients The ingredients for the cocktail and the mocktail DO NOT need to be the same
* Home-made syrups are permitted
* You can prepare your drinks using whichever method you choose. You should present your drinks as you would at a cocktail bar.
* You must produce a simple menu card giving details of both drinks being produced Garnishes can be prepared prior to the competition but there should be no pre measuring of components.

## R3 Table Lay Up:

15 minutes to prepare a themed table lay up for two (2) covers. The Theme is “Summer Time”, with three course menu (starter, main and dessert) and mocktail.

**Guidance notes:**

* Competitors will be provided with an un-clothed table to present the lay up on, no chairs, table provided will be 70cm x 70cm
* You will need to design your own menus and mocktail choices Separate table area to be used as a workstation
* All polishing of cutlery & glassware etc can be done in advance & set up on work station but all the lay-up must be completed within the time allowed, including napkin folds
* Judges will discuss the theme, menu & mocktail choice with competitors and this will form the basis of the judging together with the appropriateness and consistency of the menu & lay up to match the intended theme.

## R4 Caesar Salad:

15 minutes to produce two (2) portions of Caesar Salad.

**R5 Coffee Class**

20 minutes will be allowed to present 2 glasses of traditional Irish coffee and 2 glasses of a cold coffee drink or cocktail using cold brew coffee as a base, Both the hot coffee and cold brew coffee will be supplied at the venue competitors will supply all other ingredients

**Guidance notes:**

* A clothed table will be provided as a workstation, which may be set up in advance, and on which to present finished plates
* Candidates should provide their own ingredients, preparation and service equipment The 2 portions of the Caesar salad should be served on to separate dining plates as for restaurant service but no table lay-up is required
* Candidates should provide a simple menu card with details of the dish
* Recipe and method in ‘Food and Beverage Service’ 9th edition, John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014

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| Restaurant service Wednesday only |
| Time | Class ref | Competitionduration | Description |
| 9.00am | R1 | 15 mins | Napkin Folding |
| 10.00am | R2 | 15 mins | Themed Cocktails & Mocktails |
| 12.00pm | R3 | 15 mins | Themed Table Lay up |
| 2.00pm | R4 | 15 mins | Caesar Salad |
| 2.30pm  |  R5 | 20 mins | Coffee Class |



**The British Culinary Championships 2025**

**Entry Form**

**Separate entry form per competitor please.**

**Full Name:**

**Home Address:**

**Mobile Telephone Number:**

**Email Address:**

**Place of Work/Study:**

**Classes you would like to enter – Cost: £10 per class.**

**\*\*Tuesday or Wednesday MUST be specified\*\* \*\*PLEASE PRINT DETAILS\*\***

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| --- | --- | --- | --- |
| **\*\*DAY\*\*** | **CLASS CODE** | **CLASS NAME** | **COST** |
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|  | **TOTAL:** |

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| **Card Name:** | **Card Number:** |
| **Expiry Date:** | **CSC Number:** |

**For BACS payments:**

**Account name: Craft Guild of Chefs Account no: 01030531 Sort code: 40-01-13**

**Closing date for entries: 14th May 2024. Completed entry form to be sent with payment to The Craft Guild of Chefs, 1 Victoria Parade, By 331 Sandycombe Road, Richmond, Surrey, TW9 3NB or email;** **enquiries@craftguildofchefs.org**