

IT'S BACK!

Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

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



part of Givaudan



Supported by



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WELCOME BACK

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from the Chairman of the Judges

It's time to start looking forward and get excited about the Major Chef's Culinary Challenge. It's been a tough couple of years especially for those working in hospitality. It's time to become part of something that shows off the emerging talent that this country has to offer.



It gives me a great pleasure to be part of this competition 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 2022 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

THE VENUES

**EASTLEIGH
COLLEGE**
6th January 2022



New College Durham
19th January 2022

Loughborough
COLLEGE est. 1909
31st January 2022



17th February 2022

- ✓ 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 2022 in London.

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

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CLASS 1

The Live Classes

MAJOR MAIN COURSE CHALLENGE



Competitors are allowed 50 Minutes to prepare, cook and present two Portions of the same plated main course 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 a main course.

Competitors Must use ONE of the Major Mari Bases as the MAIN FLAVOUR OF THEIR DISH.

They can also use any of the other Stock bases or Veal Jus that compliments their Recipe.

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 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 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 2022

Grand FINAL PRIZE



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

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CLASS 2
The Live Classes

STREET FOOD COOK-UP



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.

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.



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CLASS 3

The Live Classes



PAN-ASIAN VEGAN CULINARY CHALLENGE

Competitors are allowed 30 minutes to prepare cook and present a Pan Asian Dish using One Of The 3 Major Pan Asian Ethnic Pastes a suitable accompanying starch should be served bread, rice, noodle

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.

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

Competitors must bring ALL their own ingredients and equipment.

The judges are looking for an innovative Asian Vegan Main Course Dish with great well balanced authentic flavours.

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CLASS 4

The Live Classes



WRAP & GO FOOD SKILLS CLASS

Competitors are allowed 20 minutes to Present one cold hand held wrap or sandwich using one of Major Mari bases with Suitable Garnish.
Serve in sustainable packaging or a notional idea of what to serve it in
All components should be pre-prepared and brought to the preparation area.
Competitors will be judged on Plating Techniques, Workmanship, especially the flavours, use and Knowledge of the Product

One portion must be presented for judging. The other will be kept for Photography.

Detailed typed recipes must be provided for all dishes.



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CLASS 5

The Static Classes (Tasted)



COFFEE SHOP CAKE BAKE

**Competitors must present a decorated Cake, One portion of the cake must be removed.
It must be presented on a separate plate.**

**Competitors must use Givaudan syrup to flavour their cake whether in the icing or cake
and must be stated were the syrup has been used.**

Competitors Must present a cake suitable for 8 portions.

One portion must be presented for judging. The other will be kept for Photography.

Detailed typed recipes must be provided for all dishes



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CLASS 6
The Static Classes (Tasted)



CARE AFTERNOON SNACK FOOD

Snacks suitable for the care home residents taking into account diets and nutritional needs

**2 x Types of Finger Sandwiches
or Wraps FOOD (1 Round of Each)
2 x Savoury Scones (1 Variety)
Brownie, blonde with syrup**

**For the Finger Sandwiches/Wraps Competitors Must Use 2 of the
Major Mari Base Products - choose from 11**

**For the Scone Element Competitors can choose from
(Mushroom, Onion or Cheese Stock Bases)**

One portion must be presented for judging. The other will be kept for Photography.

Detailed typed recipes must be provided for all dishes



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CLASS 7 The Static Classes (Tasted)

BAKERY



**Competitors are Required to Present the Following
An Assortment of 8 Rolls, Comprising of 4 Shapes (2 of Each)
Two of the Variety of Rolls Must Use a Major Stock Paste Cheese, Roast Onion, or Mari base**

**In addition, we would like you to present
1 Plant Based Pastry
1 Meat Based Sausage roll
A Major Mari Base must be used**

One portion must be presented for judging. The other will be kept for Photography.

Detailed typed recipes must be provided for all dishes



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CLASS 8
The Skill 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.napkinfoldingguide.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 Major Mari Bases.



Competitors Must Complete in the Following Order, Napkin Folds, Table Lay Up, Salad Dressing
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.

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CLASS 9
The Skill Classes (Tasted)

THE TAKEAWAY COFFEE & QUICK BITE

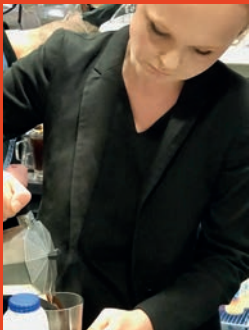


Competitors Are Allowed 15 Minutes to produce one of the following 3 Types of Coffee

A speciality Cappuccino / Latte /Mocha one, using a Givaudan coffee syrup

**Present a Sandwich, roll of the competitor's choice
Using a Major Mari Base suitable to serve in a coffee shop**

Serve in sustainable packaging or a notional idea of what to serve it in



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& GO CREATE**

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



stock
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.



mari base

delivering authentic on-trend flavours from around the globe



liquid seasoning

succulent roasted notes in one simple step

To order your samples email Fergus at: 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

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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

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inspiring
tomorrow's
professionals

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ENTRY FORM

EASTLEIGH COLLEGE

6th January 2022



New College Durham

19th January 2022

Loughborough COLLEGE

31st January 2022



17th February 2022

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.

ENTRY FEE £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

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Tweet your creative recipes @MajorInt #KeepChefsCooking

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