



Chefs Culinary Challenge

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



part of Givaudan

Inspiring Tomorrow's Young Professionals



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experts

www.majorint.com www.craftguildofchefs.org



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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

EASTLEIGH
COLLEGE

09.02.2024

Deadline for entries: 20.01.2024

New
College
Durham

31.01.2024

Deadline for entries: 10.01.2024

South Devon College

08.02.2024

Deadline for entries: 20.01.2024

Other venues
to be confirmed

✓ 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.

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



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.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 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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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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BE INSPIRED
& 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

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