

# The British Culinary Championships

27<sup>th</sup>-28<sup>th</sup> May 2026

Brought To You By  
The Craft Guild of Chefs



This Competition is also kindly sponsored by:

TUGO

Riso Gallo

Alliance

The Worshipful Company of Cooks

Clawson Farms

Marrfish

Mizkan

Wenlock Spring

The Sausage Man

Essential Cuisine

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 27<sup>th</sup> May 2026 until Thursday 28<sup>th</sup> May 2026.

### 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 **Friday 15<sup>th</sup> May 2026**. 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 **Friday 15<sup>th</sup> May 2026** 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% +

Silver Award - 75%-89%

Bronze Award - 65% -74%

Certificate of Merit - 55%-64%

## **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 Wednesday Only

### 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 20cm 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 this must be taken from the 20cm tart on display.
- **A menu description must be placed next to your exhibit.**

### D3 Cold Dessert (Tasted)

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

### D4 Terrine/Pate En Crouete

- To display one (1) whole terrine/Pate En Crouete of competitor's choice.
- The terrine/Pate En Crouete to be displayed on a suitable presentation dish of competitor's choice
- With three (3) slices cut from the terrine/Pate En Crouete for presentation.
- The whole terrine/Pate En Crouete 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 to 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 Cold Show Platter**

- A cold show platter using meat, poultry game or fish for a maximum of 6 portions on the platter.
- A further portion to be served plated to show portion size and balance.
- The platter should consist of 3 main items with one garnish for each main item.
- The end pieces to be placed on the platter close to the representing slices.
- The platter should be served with a salad and at least two sauces or chutneys on the side. Salad is not a main garnish and should be served separately in a suitable serving dish or vessel to enhance the overall presentation.
- No bowls, small plates or vessels are permitted on the platter. A suitable glaze should be used to enhance the presentation
- 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) Wednesday Only



### LH1 Riso Gallo Risotto Challenge:

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



### LH2 Clawson Farms Challenge

Students will have 30 minutes to cook a starter, main course or dessert using the King of British cheeses, Stilton. Your dish should show creativity and innovation and showcase Stilton as the hero ingredient.

### 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 The Sausage Man Challenge**

You will have 30 minutes to create one (1) signature hot dog. This should be a topped & loaded dog made, using one of The Sausage Man's bestselling sausages as the base.

You will also create a side dish to accompany your hot dog. The side dish must feature one of The Sausage Man's sausage or meat products as a key ingredient.

You're looking to create a customised, upscale offer that taps into the growing hot dog trend within the handheld and street food scene — bold flavours, complementary textures, and great visual appeal. Ask yourself: is my hot dog and side order Instagram-worthy?

Competitors will be provided with the following on the day:

- 4 types of sausages
- 3 different meats
- Ketchup
- Curry ketchup
- Mustard
- Sauerkraut
- Red cabbage
- Gherkins
- Crispy Fried Onions
- TSM Chopping Board (for presentation purposes)



### **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.
- 40 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 Craft Guild**



### **LH7 Essential Cuisine Chicken Main Course**

- 30 minutes to produce 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 Marrfish Challenge**

Marrfish will demo the filleting of a Scottish cod, monkfish and plaice (actual species tbc) before the cook-off. Students will then pick their fillet from the demo table and have 30 minutes to create their dish, which can be a starter or main course (2 Portions required). The winner will receive a £100 voucher from Russum's.



### **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 Wenlock Spring Tempura Challenge**

Chefs have 30 minutes to prepare, cook and serve 2 portions of a starter or main course tempura dish of their choice, incorporating Wenlock Spring – a premium British spring water – in their recipe

### **LH12 Mystery Basket 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.

### **LH13 Vegetarian Main Course**

30 minutes to produce 2 portions of an Asian or Oriental vegetarian main course for restaurant service.

### **LH14 Street Food**

30 minutes to produce 2 portions of an Asian or Oriental course served in appropriate eco-friendly containers.

### **LH15 Dessert or Pastry**

30 minutes to produce 2 identical plated desserts that are Asian or Oriental inspired

### **LH16 UK CURRY CHAMPIONSHIPS - National Curry Chef of the Year**

Within 1 hour to cook 2 identical plated starters that must either be vegetarian or seafood; and 2 identical main courses that must have lamb as the main ingredient

<b>Wednesday Live Hot Theatre</b>			
<b>Time</b>	<b>Class Ref</b>	<b>Competition duration</b>	<b>Description</b>
8.00am	LH5	30 mins	Pork Fillet
8.45am	LH2	30 mins	Pasta Challenge
9.15am	LH1	25 mins	Riso Gallo Risotto Challenge
10.00am	LH3	30 mins	Clawson Farms Stilton Challenge
10.45am	LH4	30 mins	Burger Challenge
11.30am	LH7	30 mins	Essential Cuisine Chicken Main Course
12.15pm	LH12	1 hour	Mystery Basket Challenge
1.30pm	LH8	30 mins	Marrfish Class
2.15pm	LH9	30 mins	Alliance Lamb Main Course
3.00pm	LH11	30 mins	Wenlock Spring Tempura Class
3.45pm	LH10	30 mins	The Sausage Man Challenge
4.30pm	LH6	40 mins	The Worshipful Company of Cooks Canape Challenge

<b>Thursday Live Hot Theatre</b>			
<b>Time</b>	<b>Class Ref</b>	<b>Competition duration</b>	<b>Description</b>
10am	LH13	30 mins	Vegetarian Main Course
10.45amm	LH14	30 mins	Street Food
11.30am	LH15	30 mins	Dessert or Pastry
11:00 -12:00 - 1st round 12:30 - 1:30 - 2nd round 2:00 - 3:00 - 3rd round 3:30 - 4:30 any stragglers/late entrants	LH16		National Curry Chef of the Year



## LIVE COLD (LC) Wednesday Only

### 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 sponsored by Mizkan**

- 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.

### Wednesday Only Live Cold Theatre Timetable

Time	Class Ref	Competition duration	Description
8.00am	LC1	20 mins	Patisserie Skills
8.30am	LC2	20 mins	Vegetable Cuts
9.00am	LC3	20 mins	Cold Chicken Preparation
10.30am	LC4	20 mins	Gateau Challenge
11.00am	LC5	20 mins	Cupcake Decoration
11.30am	LC6	20 mins	Fish Filleting
1.00pm	LC7	20 mins	Bakery Skills
2.00pm	LC8	25 mins	Seafood Cocktail
2.45pm	LC9	20 mins	Mizkan 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

<b>Restaurant Service Wednesday only</b>			
<b>Time</b>	<b>Class ref</b>	<b>Competition duration</b>	<b>Description</b>
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 2026

# 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\*\***

<b>**DAY**</b>	<b>CLASS CODE</b>	<b>CLASS NAME</b>	<b>COST</b>
			<b>TOTAL:</b>

<b>Card Name:</b>	<b>Card Number:</b>
<b>Expiry Date:</b>	<b>CSC Number:</b>

For BACS payments:

Account name: Craft Guild of Chefs

Account no: 01030531

Sort code: 40-01-13

Closing date for entries: 15<sup>nd</sup> May 2026. 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](mailto:enquiries@craftguildofchefs.org)