**The British Student Culinary Championships**

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**The Craft Guild of Chefs**

**Schedule**

**27-28 May 2020**

**Central Bedfordshire College**

**Kingsway Campus**

**INTRODUCTION**

The British Student Culinary Competition is one of the UK’s largest live culinary competitions, and will take place at Central Bedfordshire College, Dunstable, Bedfordshire, on **Wednesday 27th May – Thursday 28th May 2020.**

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. The popular event, is growing in stature and is a fantastic platform for all chefs, but especially student chefs to get a first taste of competition experience.

Central Bedfordshire College

Kingsway Campus

Dunstable

Bedfordshire LU5 4HG

01582 477 776

Parking Free

**GENERAL COMPETITION RULES AND REGULATIONS**

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

2. **Categories:** The competition is split into 5 categories:

a. Live Hot **(LH)**

b. Live Cold **(LC)**

c. Restaurant **(R)**

d. Display **(D)**

e. Bakery **(B)**

3. **Entry Forms:** A separate entry form must be completed for each competitor, and submitted by post to reach the Craft Guild of Chefs by the closing date **(1st May 2020).** Each entry must be accompanied by the appropriate fee, payable by cheque. Each entry costs £10. Cheques and postal orders to be made payable to **The Craft Guild of Chefs (sterling only please)** and sent to **The Craft Guild of Chefs, 1 Victoria Parade, by 331 Sandycombe Road, Richmond, Surrey. TW9 3NB.**

4. **Discounted membership to the Craft Guild of Chefs**: 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.

5. **Closing Date:** The closing date for all entries is **1st May 2020** 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.

6. **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 place allocated as quickly as possible and cleared when instructed.

7. **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.

8. **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.

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

10. **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.

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

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

a. All competitors who reach the required standard will be presented with a 3 Counties Salon Culinaire medal and certificate.

b. Awards will be made to the standard achieved. Where a standard is not reached, no award will be made. i. Gold Award - 90% or more

ii. Silver Award - 75% or more

iii. Bronze Award - 65% or more

iv. Certificate of Merit - 55% or more

**SPECIFIC RULES FOR CLASSES IN THE LIVE HOT & LIVE COLD CATEGORIES**

13. **Live Classes:**

a. All competitors must bring a description of the dish to be displayed on the work station during the competition.

b. All competitors are to be dressed in a clean chefs jacket and chefs trousers. Chefs’ hats / caps must be worn whilst competing.

c. 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

**SPECIFIC RULES FOR CLASSES IN THE RESTAURANT CATEGORY**

14. **Restaurant Classes:**

a. Competitors must be in appropriate restaurant service uniform.

b. 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

**SPECIFIC RULES FOR CLASSES IN THE DISPLAY CATEGORY**

15. **Display Classes:**

a. **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.

b. **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.

c. **Set Up &** **Removal of Dishes:** Exhibits must be in place by 9.00am & 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.

d. **Tasted Classes:** Competitors should note that class references D3, D4, D5, B5, B6, B7 are tasted.

**CATEGORY DISPLAY (D) - COLD STATIC CLASSES**

**Display pieces can be entered on either Wednesday or Thursday and must be in place by 9.00am and removed that same day. They must not be removed until after 4.00pm when judging has been completed.**

**CLASS REF D1: BAKERY SKILLS**

Display 2 loaves 800g each and 12 assorted shaped and flavoured rolls.

**CLASS REF D2: DECORATED FRUIT TART** - **Tasted**

Display 1 x 8 portion fruit tart filled with suitable pastry cream and decorated with a selection of fresh fruit and glazed with appropriate glazing agent. One portion **MUST** be plated for restaurant service & for tasting

**CLASS REF D3: MOULDED CHOCOLATES**– **Tasted**

Display a selection of 6 varieties (4 pieces of each) of chocolates. Provide a flavour description for each.

**CLASS REF D4: COLD CHOCOLATE DESSERTS Tasted** - 2 portions of an individual chocolate dessert to be produced and be suitable for restaurant lunch service

**CLASS REF D5: TERRINE OR PATÉ Tasted** - Display a whole pâté or terrine (meat, fish or game) with a slice cut and displayed plated for restaurant service

**CLASS REF D6: FRUIT & VEGETABLE CARVING** - Display a fruit or vegetable carving of your choice

**CLASS REF D7: MEAT/POULTRY/FISH/SHELLFISH / VEGETARIAN MAIN COURSE** - **LUNCH SERVICE**

Display 2 individual, identical plates suitable for restaurant lunch service of a main course of your choice. Items should be glazed to enhance presentation.

**CLASS REF D8: SUSHI**

Display 12 pieces of sushi of your choice 3 varieties 4 pieces of each.

**CATEGORY BAKERY (B)**

Display pieces can be entered on either Wednesday or Thursday (please state on entry form). Exhibits must be in place by 9.00am. and not removed until after 4.00pm when judging has been completed.

Pieces can be left on display for both days if desired, but will only be judged on the specified day.

**CLASS REF B1** -     **DECORATIVE DISPLAY PIECE**

Using either chocolate, marzipan, pastillage, sugar, sugar paste, fat or salt dough present an exhibit the base must NOT exceed 24".

Supports are permitted but must NOT be visible.

**CLASS REF B2** – **WEDDING CAKE OF 2 / 3 TIERS**

Style and decorations of your choice. Wired sugar flowers, foliage, ribbons and dummies are permitted but must not penetrate the cake without a suitable pick.

Display area **NOT** to exceed 18” base.

**CLASS REF B3** – **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.

Display area **NOT** to exceed 20” base.

**CLASS REF B4 – CELEBRATION CAKE**

Decorate a single tier cake in sugar paste or royal icing. Any celebration but **MUST** incorporate a piped inscription of the chosen celebration.

Display area not to exceed 15” base.

**CLASS REF B5** – **CUPCAKES (TASTED)**

Present 12 cupcakes. 3 flavours - 4 of each, suitably decorated.

All decorations must be edible, 1 cupcake of each variety will be cut and tasted and a menu card **MUST** be presented for the judges.

Display area **NOT** to exceed 15” base.

**CLASS REF B6** – **AFTERNOON TEA PASTRIES (TASTED)**

Display an assortment of afternoon tea pastries 16 pieces, 4 different varieties, 4 of each variety. The display **MUST** include 1 chocolate and 1 fruit base item.

One pastry of each variety will be tasted.

Display area not to exceed 20” base.

**CLASS REF B7** – **COELIAC CAKE CHALLENGE (TASTED)**

Produce a favourite tea time cake of your choice suitable for a coeliac no larger than 9” in diameter. Please provide details of the changes / product used in preparation.

**CLASS REF B9 – DECORATED MASK**

Produce a Venetian style mask using any suitable sugar medium to a design of your choice.

**CATEGORY LIVE RESTAURANT (R) - Wednesday AND THURSDAY**

## CLASS REF R1: NAPKIN FOLDING

## 15 minutes to produce 5 napkin folds, suitable for a variety of different styles of service

**Guidance Notes:**

* 2 of each of the 5 different napkin folds
* A clothed table will be provided as a workstation and to present their finished napkins on
* Folded napkins must all be free standing (i.e. no use of supports, ribbons, foil or clips)
* 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 napkins with name of fold and its intended use
* Judging is based on the appropriateness and consistency of the finished napkins, together with the technical skills and working methods used

# CLASS REF R2: THEMED COCKTAILS & MOCKTAILS

# 15 minutes to produce 2 GIN BASED cocktails & 2 mocktails with the theme of “The Countryside”

**Guidance Notes:**

* Cocktails must only use 1 base spirit – **GIN**
* 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 and think appropriate
* 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 drinks
* Judging is based on use of ingredients, technical skills, work methods, presentation and taste, as well as creativity in line with the theme of “The countryside”

**CLASS REF R3: THEMED TABLE LAY UP**

**COMPETITORS CAN CHOOSE BETWEEN EITHER OF THE TWO BRIEFS.**

**15 minutes to prepare a themed table lay up for 2 covers**.

**TABLE LAY UP FOR A FINE DINING RESTAURANT DINNER SERVICE,** with three course dinner menu (starter, main and dessert) and wine

**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 wine choices
* Separate worktop area to be used as a workstation
* All polishing of cutlery & glassware etc can be done in advance & set up on workstation
* You will need to provide your own table cloth, glasses, crockery and cutlery
* Table centre or decoration can be prepared in advance
* All the lay-up must be completed within the time allowed, including napkin folds
* Judges will discuss the theme, menu & wine choice with competitors and this will form the basis of the judging together with the appropriateness and consistency of the menu & layup to match the intended theme, as well as technical skills and working methods used throughout
* Judges will look for a story behind the colour scheme, decoration and crockery chosen for the table. In what kind of restaurant would you find this table?

**OR**

**THEMED TABLE LAY UP FOR THE END OF YEAR PROM,** with three course menu (starter, main and dessert) and mocktail. This should be suitable for a teenager (U18)

**Guidance Notes:**

* Competitors will be provided with an un-clothed table to present the lay up on, no chairs.
* 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, as well as technical skills and working methods used.

**CLASS REF R4: FLAMBÉ**

**15 minutes to produce 2 portions of Steak Diane, Banana Flambé or Crêpes Suzette**.

**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 flambé lamp/stove, pan, and service equipment and all ingredients.
* The 2 portions of the dish should be served on to separate dining plates as for restaurant service but no table lay-up required
* Simple menu card with details of the dish being made to be provided
* Recipes and methods are in ‘Food and Beverage Service’ 9th edition, John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014
* Judging is based on the use of ingredients, technical skills, working methods, presentation and taste

**CLASS REF R5: CAESAR SALAD**

15 minutes to produce 2 portions of Caesar Salad.

**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 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
* Judging is based on the use of ingredients, technical skills, working methods, presentation and taste.

Wednesday / Thursday Restaurant Classes

Wednesday Live Hot Theatre

|  |  |  |  |
| --- | --- | --- | --- |
| Time | Class ref | Competition duration | Description |
| 9.00 | R1 | 15 mins | Napkin folding |
| 10.00 | R2 | 15 mins | Themed Cocktails & mocktails |
| 12.00 | R3 | 15 mins | Themed Table Lay up |
| 2.00 | R4 | 15 mins | Flambe |
| 3.00 | R5 | 15 mins | Caesar Salad |

**CATEGORY LIVE COLD (LC)**

Wednesday Live Hot Theatre

**CLASS REF LC1: PATISSERIE SKILLS**

Within 20 minutes present 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.

**CLASS REF LC2: VEGETABLE CUTS**

Within 15 minutes produce 50g each of Brunoise-Julienne-Paysanne and chop one onion half into fine dice and the other half sliced.

**CLASS REF LC3: COLD CHICKEN PREPARATION**

Within 20 minutes cut a 1.5 kilo chicken for sauté (Reference: Practical Cookery).

**CLASS REF 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.

**CLASS REF LC5: CUPCAKE DECORATION**

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

**CLASS REF LC6: FISH FILLETING**

Within 20 minutes cut a flat fish (plaice / sole – competitors’ choice whichever available and at its best) and display 1 x fillet 1x délice, 1 x paupiette and goujons.

**CLASS REF LC7: BAKERY SKILLS**

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).

**CLASS REF LC8: SANDWICH CHALLENGE**

Within 15 minutes prepare a sandwich suitable to be served at brunch for a customer with special dietary requirements - competitors can use any choice of breads and fillings / toppings but **MUST** provide a written menu description and details of how their sandwich meets the requirements of the customer.

**CLASS REF LC9: SUSHI**

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

**PLEASE NOTE: CLASS TIMES MAY BE SUBJECT TO CHANGE**

|  |  |  |  |
| --- | --- | --- | --- |
| Wednesday / Thursday Live Cold Theatre Timetable | | | |
| Time | Class Ref | Competition duration | Description |
| 8.00 | LC1 | 20 mins | Patisserie skills |
| 9.00 | LC2 | 15 mins | Vegetable cuts |
| 10.00 | LC3 | 20 mins | Cold chicken preparation |
| 11.30 | LC4 | 20 mins | Gateau challenge |
| 12.00 | LC5 | 20 mins | Cupcake decoration |
| 12.30 | LC6 | 20 mins | Fish filleting |
| 14.00 | LC7 | 20 mins | Bakery skills |
| 15.00 | LC8 | 15 mins | Sandwich challenge |
| 15.30 | LC9 | 20 mins | Sushi |

**LIVE HOT CLASSES (LH)**

**CLASS REF LH1: THE RISOTTO CHALLENGE**

Within 25 minutes produce 2 portions of a risotto dish

**CLASS REF LH2: PLANT BASED BOWL FOOD 30 minutes will be allowed to serve 2 portions each of 2 different plant food dishes that could be served at an informal standing** function ease of service will be taken into account.



Essential will sponsor this class so products will need to be used.

Essential Cuisine’s vegan stock mixes are made with the finest ingredients to enhance the flavour of your dish.

The range includes the authentic flavours of beef, chicken, lamb and vegetable, each supplied in an instantly dissolvable, powdered format that can be added at any stage of the cooking process, offering quality and consistency, whilst giving chefs the opportunity to get creative in the kitchen.

As well as being suitable for vegan and vegetarian diets, the range is also 100% gluten free and has been approved by the Halal Food Authority (HFA) to give caterers complete peace of mind.

To request your sample, call 01606 541490 or email [*advice@essentialcuisine.com*](mailto:advice@essentialcuisine.com)

**CLASS REF LH3: British Turkey & British Duck Student Competition  
Sponsored by Aviagen Turkeys & Avara Foods – THURSDAY ONLY**



Competitors will have 60 minutes to produce 2 portions of a 2-course innovative menu featuring British Poultry, which will consist of a starter featuring British Turkey meat and a main course featuring British Duck. The starter must contain British Turkey meat, either breast, leg or both, and the main course must contain British Duck meat either breast, leg or both. The use of any other meat is prohibited from use in the dishes. All dishes must be suitable for all year-round and for banqueting style catering for servings of up to 300 covers. All recipes must be original. Competitors will also have 60 minutes preparation time prior to the start of the competition.

The 2 winning dishes, starter and main, will be served at the 2020 British Poultry Awards on Thursday 1st October 2020 at The Sheraton Park Lane Hotel Please note the winning dishes may not be from the same entrant as dishes will be judged individually. The winners are invited to attend the awards to receive their trophy, and the opportunity of work experience at The Sheraton Park Lane preparing their dishes. They will also each receive £100 of catering vouchers.

**CLASS REF LH4: FINE DINING MAIN COURSE USING BRITISH PORK**

Within 30 minutes produce two portions of a **main** course suitable for serving in a fine dining restaurant. Recipes must be included in your entry. REPLACE THIS WITH A BRITISH PORK DISH HOPEFULLY SPONSORED BY DINGLEY DELL

**CLASS REF LH5: PASTA DISH**

Within 25 mins produce a pasta dish using dried or pre prepared pasta of the competitors’ choice with an accompanying garnish and sauce.

**CLASS REF LH6: BREAKFAST CHALLENGE sponsored by League of Club Chefs**

Produce 2 plated portions of your take on Eggs and Bacon, a dish that would be suitable to be served as part of a champagne brunch. You can use any other ingredients that you desire. Innovation is key to this challenge; 30 minutes will be allowed.

**CLASS REF LH7: WAR ON WASTE**

From mystery basket that will include pre cooked rice and chicken thighs plus 6 mystery ingredients, produce 2 plates of a main course suitable for casual dining, 30 minutes cooking time plus 20 minutes planning time allowed.

**CLASS REF LH9: TEAM COOK AND SERVE sponsored by The Worshipful Company of Innholders – WEDNESDAY ONLY**



Within 1 hour A team of 3 chefs and 1 waiter are required to produce 2 portions of a cold avocado starter and a chicken main course accompanied by one starch and two vegetables which must be silver served. 1 accompanying wine and water must also be served.

Tables and chairs will be provided but all other equipment must be supplied by the competitors. Customers will be appointed to teams by the judges.

The main course must be served within the 45 mins.

Judges will be looking for effective communication between the team members. The range and depth of skills being used, working methods, personal presentation and attention to customer care.

Entry fee **NO CHARGE FOR ENTRY** per team

**CLASS REF LH10: Eric Bruce Memorial Trophy Canape Challenge by invitation only sponsored by Worshipful Company of Cooks**



By invitation only 2 teams of 6. (3 staff front and 3 staff back of house) Within 2 hours prepare for a canape reception for 30 guests. (1-hour preparation + 1-hour reception) Teams will work to produce 2 varieties of hot canapes and two cold canapes for 30 guests. Teams are also required design a cocktail using sparkling wine and cold brew coffee served in a 10oz slim Jim glass. The budget for canapes will be £100 and this amount will be given to the colleges on the day of the event.  Prior preparation will be allowed off site and you will have only one hour in the college kitchen to finish the canapes prior to the reception. Teams will then have 1 hour to serve their canapes and drinks. Drinks will be served from one x 6 ft trestle table which you should introduce a theme which should reflect the canapes served. The winning college will be presented with medals and the Eric Bruce Memorial Trophy. Service start time

4.30 pm weather permitting it will be an outdoor event.

**CLASS REF LH11: BBQ COOK OFF sponsored by Major International**



PLEASE STATE WHICH DISH A, B, C or D YOU WILL BE COOKING ON THE ENTRY FORM

All competitors will receive an apron to keep.

All competitors must use a minimum of one product from Major International’s Mari- Base range in their main dishes, and also use a Mari-Base product in options A and B as a base for the required dressing, coleslaw or ketchup. Competitors can choose from the following flavours: - Moroccan Piri Piri, Fajita, Korean, Caribbean Jerk, Barbecue and Mediterranean.

**All competitors must not use any other  marinades, stocks, jus or ready-made sauce other than Major products.**

**A) THEMED BURGER AND SLAW**

Create a fully built burger - the burger can be vegetarian, meat or fish. It has to be cooked on the barbecue, it has to have a carrier, an appropriate garnish and reflect the theme that you have chosen, 30 minutes will be allowed.

You have to use one of the following:

**MAJOR FAJITA, BARBECUE, PIRI PIRI MARI BASES**

With your entry you have to submit your fully formulated recipe.

Judges will be looking for ingenuity, great use of the Major product and of course great flavours.

**B)** **THE BBQ StrEAT FOOD CHALLENGE.**

Competitors will be allowed FORTY (40) minutes to prepare, cook and present TWO (2) identical portions of a street food dish on the BBQ.

All dishes MUST be presented in suitable takeaway containers that demonstrate how it would be served on the street.

The dish MUST incorporate at least ONE of the following Major products: **Major Piri Piri, Caribbean Jerk, Moroccan, Oriental or Fajita Mari Base and/or Major Pan-Asian Vegetable Base, Pan-Asian Sri Lankan Base or Major Hickory & Applewood Smoke Liquid Seasoning.**

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 a 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.

**C) CHAR GRILLED CHICKEN SALAD**

Create a main course salad with the chicken cooked on the barbecue with an appropriate salad and dressing 30 minutes will be allowed

You have to use one of the following:

**MAJOR MOROCCAN, CARABBEAN JERK, PIRI PIRI MARI BASES**

With your entry you have to submit your fully formulated recipe.

Judges will be looking for ingenuity, great use of the Major product and of course great flavours.

**D) PLANT BASED BARBECUE**

Create a main course plant based barbecue dish of your choice with the main ingredients cooked on the barbecue, with an appropriate side and garnish.

You have to use one of the following:

**MAJOR MOROCCAN, CARABBEAN JERK, PIRI PIRI MARI BASES**

With your entry you have to submit your fully formulated recipe

Judges will be looking for ingenuity, great use of the Major product and of course great flavours.

For samples of the Major International products that you will use please contact – Jo-Ann Stapley on 01933 351151 or by email [jo-ann.stapley@givaudan.com](mailto:jo-ann.stapley@givaudan.com)

**Please note there are separate timetables for Wednesday and Thursday.**

**PLEASE NOTE: CLASS TIMES MAY BE SUBJECT TO CHANGE**

|  |  |  |  |
| --- | --- | --- | --- |
| Wednesday Live Hot Theatre | | | |
| Time | Class Ref | Competition duration | Description |
| Wed 8.00 | LH1 | 25 mins | Risotto Challenge |
| Wed  9.00 | LH2 | 20 mins | Plant based bowl food |
| Wed  10.00 | LH5 | 25 mins | Pasta dish |
| Wed  11.00 | LH6 | 20 mins | Breakfast Challenge |
| Wed  12.00 | LH7 | 30 mins | War on Waste |
| Wed  2.00 | LH4 | 30 mins | Fine dining main course pork dish |
| Wed  3.00 | LH9 | 1 hour | Cook and serve challenge |
| Wed | LH10 | 2 hours | Canape Challenge  INVITATION ONLY |
| Wed 9.30 Throughout the day | LH11 | 40 minutes | BBQ cook off |

|  |  |  |  |
| --- | --- | --- | --- |
| Thursday Live Hot Theatre | | | |
| Time | Class Ref | Competition duration | Description |
| Thurs  8.00 | LH1 | 25 mins | Risotto Challenge |
| Thurs  9.00 | LH2 | 20 mins | Plant based bowl food |
| Thurs  10.00 | LH5 | 25 mins | Pasta dish |
| Thurs  11.00 | LH6 | 20 mins | Breakfast Challenge |
| Thurs  12.00 | LH7 | 30 mins | War on Waste |
| Thurs  2.00 | LH4 | 30 mins | Fine dining main course pork dish |
| Thurs start 9.30 Throughout the day | LH11 | 40 mins | BBQ cook off |
| Thur 2.45 | LH3 | 60 minutes | British Turkey and Duck Competition |

**PLEASE NOTE: CLASS TIMES MAY BE SUBJECT TO CHANGE**

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**The British Student Culinary Championships**

**Entry Form**

**Separate entry form per competitor please.**

**Full Name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Mobile Telephone Number:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Email Address:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Place of Work/Study:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

**\*\*Wednesday or Thursday MUST be specified\*\***

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

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

**Closing date for entries: 1st May 2020. 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)