



ROTARY YOUNG CHEF COMPETITION 2009/10

Competition Objectives

This competition aims to encourage young people to:

- Develop cookery skills
- Develop food presentation skills
- Consider healthy eating options
- Prove their organisational and planning skills
- Prove their ability to cope in a demanding situation.

Competition Rules

Competitors are to prepare, cook and serve a two-course healthy meal (main course and dessert) suitable for two people, to cost no more than £12.

Convenience foods may be used, but marks will be given for demonstration of cookery skills within the 1½ hours cooking time.

Setting Up Time: 30 minutes.

This setting-up time will include table setting and collecting together equipment. No cooking or handling ingredients! Any ready prepared food/ingredients are to be declared to the judges before cooking. Entrants will have the sole use of one cooker.

Cooking Time: 1 hour 30 minutes

Entrants should bring their own crockery, cutlery and serving dishes etc., plus any specialist equipment.

Entrants must consider food safety – personal hygiene and handling of food, including food served at the correct temperature at the end of the competition. Washing up may be finished off after the cooking time, while the judges are marking.

At the decision of the judges, the dishes will normally be served within the last half hour of the competition.

All entrants will be required to display a copy of their menu on the serving table/area with name clearly visible.

MARK SCHEME:

Choice of dishes	5 points
Planning	5 points
Range of skills used	15 points
Neatness of working and hygiene	5 points
Meal served at the correct temperature at finish	5 points
Presentation of table (including cloth, menu, flowers etc)	5 points
First course	10 points
Second course	10 points

After the marking has taken place, supporters will be allowed to view the food and hear the judges' comments on the presentations and announce the result.

All competitors will receive a certificate, a chef's jacket, hat and apron.
The winner will proceed to the District Finals Competition

The competition will take place on Monday 13th January 2010 at Banbury School, Ruskin Road

To enter

The competition is open to anyone of secondary school age and under 17 on 31st August 2009

The first round of the competition will be a paper submission and these will be judged.

8 finalists will be invited to prepare and cook their chosen meal for a panel of judges

Please submit your choice of a two-course menu, including details of your menu and why you have chosen the dishes. Please also add the detailed cost of the food.

All competitors must obtain the written permission of a parent or guardian in order to take part.

Photographs of the event may be used for appropriate Rotary publicity purposes.

Rotary International in Great Britain and Ireland has adopted a Policy of safety and protection in respect of its work with children, the elderly, the vulnerable and those with a disability.

ROTARY YOUNG CHEF COMPETITION

ENTRY FORM

Name	
Address	Home Phone Number
Date of birth	School attended
Contact email address	
<p>I confirm that I have given permission forto take part in this competition and for photographs to be taken and used for appropriate Rotary publicity purposes.</p> <p>Name (capitals): <i>Parent or guardian</i></p> <p>Signed</p>	

Please return this form and your entry by 11th December 2009 to:

Please return this form and your entry to:
Malcolm Dibb,
The Cornish Pasty and Tea Shop
13 Market Place,
Banbury, OX16 5LG