# The Craft Guild of Chefs Channel Islands Chef of the Year Competition 2017

**ENTRY FORM**

Entry Form

## 

The Craft Guild of Chefs Channel Islands Chef of the Year Competition 2017

The Junior Competition is open to all students attending Highlands College or Guernsey College of Further Education as of May 2017 (or have been attending within the previous 12 months).

The Senior Competition is open to all chefs aged 23 years or over.

Competitors may come from all areas of the hospitality sector including hotels, restaurants, pubs, contract catering, fine dining, private and public sectors but must be working in any of the Channel Islands.

### The Chef's Challenge

Competitors are required to produce a creative lunch menu for 3 guests within 2 hours.

The Junior Chef Competition menu must consist of:

Starter – a starter using any locally sourced white fish and / or crustaceans

Main Course – any dish using locally sourced Guernsey best end of lamb, with appropriate sauce, starch and vegetable accompaniments

The Senior Chef Competition menu must consist of:

Starter – a starter using any locally sourced white fish and crustaceans

Main Course – any dish using locally sourced Guernsey beef, with appropriate sauce, starch and vegetable accompaniments

Dessert – to showcase Guernsey dairy produce

All finalists will have allocated ‘runners’ to assist with washing-up, though not for assistance with any food preparation, further information can be obtained by contacting Steve Bacon,

Hospitality and Catering, Guernsey College of Further Education on 01481 737559 or 07911719518 [steveb@gcfe.net](mailto:steveb@gcfe.net)

Competitors must provide their own ingredients.

Competition Dates

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| --- | --- |
| Competition Junior Chef  Competition: Senior Chef Location  Winners Awards:  Location: | 10.00 am – 12.00 noon Friday 28 April 2017  2.00 pm – 4.00 pm Friday 28 April 2017  Guernsey College of Further Education  Wednesday 24th May 2017– 7.00pm  Future Chef's Restaurant, Guernsey College of Further Education |

Ingredients required but not provided

MAIN INGREDIENTS

White fish / crustaceans Guernsey lamb / beef Guernsey dairy products

LARDER INGREDIENTS PROVIDED

Guernsey Dairy Butter / Salted / Guernsey Dairy Milk / Parsley /Plain Flour / Self Raising Flour / Strong Flour / Wholemeal Flour / Caster Sugar / Demerara Sugar / Icing Sugar/ Sea Salt / Table Salt / Black Peppercorns / Vegetable Oil / Virgin Olive Oil / Sesame Oil / Dried Herbs & Spices / Tomato Paste / White Wine / Red Wine / Eggs / Onions / Carrots / Potatoes / Garlic / Celery / Vanilla Pods / Mayonnaise / Panko / Breadcrumbs / Soy Sauce / Worcestershire Sauce / White Wine Vinegar / Red Wine Vinegar.

Any additional ingredients required must be provided by the competitor.

Competitors should pay particular attention to:

* Authenticity
* Wastage
* Sourcing
* Seasonality
* Balance of menu
* Mise en place allowed
* Timing – menu must be capable of being completed within a 2 hour time frame

No preparation is permitted other than

* Weighed ingredients
* Peeled, not prepared fruit and vegetables
* Basic stocks and sauces
* Puff pastry
* Egg custards (not set) and batters
* Marinated meats or fish

Please note:

Competitors are required to supply any specialist equipment they may require.

Finalists will be advised on all other equipment prior to the cook-off.

The Final

The finalists will compete at The Guernsey College of Further Education on Friday 28th April 2017. The finalists will compete over two hours to deliver a three course menu for three guests (a two course meal for the Junior Category).

Additional Information:

* Dishes should be authentic and presented to a modern style
* Dishes should be capable of being produced within the 2 hour competition time frame
* Finalists: Competitors are to supply any specialist equipment and all service crockery
* Competitors should note what mise en place is allowed
* All dishes to be individually plated on plates or on platters where appropriate to category cooking style
* Specialist equipment: such as water baths, ice cream machines and mixers will be permitted.
* Please note: The organisers and those acting on behalf of the organisers reserve the right to remove equipment that is excessive or deemed unsafe.

For further information on the Craft Guild of Chefs and membership to the Guild please visit: [www.craftguildofchefs.org](http://www.craftguildofchefs.org/)

Awards Presentation

Finalists will be awarded Certificates and Medals to the achieved level following the afternoon competitions, approximately 5.00 pm. in the 'Future Chefs' restaurant at the Guernsey College of Further Education.

### AWARDS PRESENTATION

Chefs will be required to be present in correct uniform for the purpose of sponsors and publicity opportunities.

The top two finalists of each Junior and Senior Competition will receive a Complimentary Seat reserved at the Future Chef’s Dinner to be held at the College of Further Education on Wednesday 24 May 2017 from 7pm. onwards.

The awards for first and second place of each Junior and Senior competition together with 'The People's Choice' award will be announced during the evening, with the winners receiving appropriate trophies and certificates.

Menu Entry

Competitors Name:……………………………………………………………….....

#### Menu

Category: Junior (2 courses – 3 portions Senior (3 courses – 3 portions)

(Starter, Main Course) (Starter, Main Course, Dessert)

#### Starter

**Dish name**

**Dish description:**

#### Main Course

**Dish name**

**Dish description:**

#### Dessert (SENIORS ONLY)

**Dish name:**

**Dish description:**

#### Entry Form - all entrants to complete

Before sending the entry form, please ensure that you have completed the form as well as:

* Selected correct entry category for menu
* Completed overall menu
* Ensured you have used the required main ingredients for starter, main course (Junior) and starter, main course and dessert (Senior competition)
* Are aware of the competition’s key dates

|  |  |
| --- | --- |
| **Name** | **Junior or Senior (Please circle)** |
| **Forename** |  |
| **Surname** |  |
| **Date of birth** |  |
| **Job title** |  |
| **Company name** |  |
| **Business address** |  |
| **Email address (preferred)** |  |
| **Work telephone** |  |
| **Home address** |  |
| **Home telephone number** |  |
| **Mobile number** |  |
| **Twitter profile** |  |

All completed entry forms must be emailed to: [steveb@gcfe.net](mailto:steveb@gcfe.net)

Please note: For those successful entrants please ensure that:

* All LARDER FOOD REQUIREMENTS are to be sent to: cathym@gcfe.net (on or before 24th April 2017). Your order must have your name and contact, phone or email information.
* Specify what items and amounts are required from the ingredients given above.
* Should you choose to provide your own ingredients please also inform Cathy.

You will receive confirmation of your entry via email to the address you have specified above.

Closing date for receipt of entries: Monday 24th April 2017