



Young Chef

Here is the recipe for your club to organise a local competition, so that the winner can go forward to the District Young Chef Final.

Ingredients

1 Rotary Club – large, medium or small size
Local secondary school food technology department (or optional similar venue)
Secondary age assorted students – adjust quantity to suit
2-3 Competition judges
1-3 Prizes
Certificates for all entrants
And a Large helping of Enthusiasm

Method

Take the large helping of enthusiasm and mix with your Rotary Club and local Secondary schools.

Warm up the students slowly until gently sizzling – but do not boil.

Blend in your Competition judges (preferably not the half-baked variety), and stir gently.

Lower the heat and simmer for 90 minutes until the entries look cooked.

Add the prizes and certificates after serving out.

And finally, Enjoy!