



ROTARY INTERNATIONAL DISTRICT 1070

YOUNG CHEF COMPETITION 2012

Sponsored by



DISTRICT FINAL RULES

ELIGIBILITY

Students must be aged 17 years, or under, on 31st August 2011 for the 2012 competition.

The winner of each Club Competition will go forward to represent that Rotary Club in the District 1070 Final competitions, North and South.

OBJECTIVES OF THE COMPETITION

Competitors are required to cook and serve a healthy meal, suitable for two people within the cost and time limits allowed.

District Final

A three-course meal – (starter, main course and dessert)

Cost – no more than £6.00 per head (£12.00 total)

Preparation time – 30 minutes

Cooking time – 2 hours

Ingredients

Convenience foods may be used but marks will be awarded for the demonstration of cookery skills within the cooking time. Details of recipes, purchases and receipts are to be produced by entrants. Rotary will re-imburse the cost of ingredients to the cost limits permitted. Home-grown produce is encouraged but will be valued at current retail price.

Entrants may bring optional items such as Herbs, Spices, Garlic, Parsley etc for flavouring or garnish. These items will not be costed within the financial limit.

Entrants are asked to avoid the use of nuts in their dishes. The school kitchens are nut free.

Preparation time

To include table setting and collecting together equipment. No cooking or handling of ingredients is permitted. Limited home preparation of ingredients (eg marinating of foods) is permitted, if declared to the judges before cooking.

Cooking time

The placing of food on the table and final presentation **MUST** be completed by the end of the cooking period. The meal must also be served at the correct temperature and in the correct order of the menu.

Kitchen

Students will have sole access to a cooker and working area and a set of standard cooking equipment is provided. A small table will be provided to serve the meal.

Alcohol

Bottles of wine may be placed on tables for decoration purposes but must remain corked. Alcohol may be used in the cooking provided that just the amount required is brought and it is declared to the judges and not consumed on the premises.

Equipment and Crockery to be provided by the student

Entrants are expected to bring their own crockery, cutlery, serving dishes, tablecloths and decorations plus preparation knives and any specialist or electrical equipment (which must have a PAT test certificate). School kitchens do not have other similar equipment readily available for our use.

Safety and Hygiene

Entrants must consider food safety, personal hygiene and handling of food throughout the competition. **Food must be served at the correct temperature at the end of the competition.**

Judging Criteria

	Marks
1. Healthy choice of dishes	5 points
2. Planning	5 points
3. Range of skills used	15 points
4. Costing	5 points
5. Neatness of work and hygiene	10 points
6. Wise use of the time allowed	5 points
7. Presentation and Taste of Starter	10 points
8. Presentation and Taste of Main Course	10 points
9. Presentation and Taste of Dessert	10 points
10. Meals served at the correct temperature (at completion time)	5 points
11. Presentation of table (including Flowers, cloth, decoration etc)	5 points

General Conditions

On arrival, teachers and parents may assist competitors to carry and unload their equipment and food into the kitchen. However, the handling of food, setting up equipment, arranging tables, folding napkins etc is the sole responsibility of the student.

Teachers, parents and Rotarians will NOT be permitted to enter the cooking area after preparation time has begun. Students in difficulty should contact the Rotarian in charge who may enlist the help of a teacher if necessary to locate equipment or deal with an emergency.

Entrants should have one copy of their menu (with name clearly marked) displayed on their work area and a second copy on the serving table. It is suggested that students wear cookery aprons or “whites” over personal clothing or alternative suitable attire. Entrants, Judges and Rotarians will wear lapel name badges throughout the competition.

District Final Prizes – North and South

1 st Prize	A District Young Chef Trophy and a Token for £50.00
2 nd Prize	A Token for £30.00
3 rd Prize	A Token for £20.00

Certificates

All students will be awarded a certificate evidencing their entry to the competition. The certificate can be placed with each students other school certificates.

Queries

Teachers and entrants are to be provided with full details of sponsoring Rotary Clubs including name of the organising Rotarian, his or her club and a telephone number as a main point of contact.