

brakesgroup
ChefsAcademy
student team chef challenge



Are you a star of tomorrow?

Demonstrate your creativity, professionalism and
teamwork skills at Scot Hot 2011!

Official partner



The Final – Fantastic Prizes!

First Prize

The members of the winning team will each receive a Global knife set and a five day work experience placement with Christopher Basten, Head Chef at County Hall and Competition Manager of the Craft Guild of Chefs.

Second & Third Prize

£150 of Brakes Catering Equipment vouchers to each college. Brakes will also professionally photograph each of the team's menus (which can be used in their portfolios) as well as publish them in subsequent editions of Brakes seasonal magazine which has a circulation in excess of 35,000.

Regional Finals - Prizes

The members of the winning team will each receive £75 of Brakes Catering Equipment vouchers and team members of the two runners-up will receive Brakes Catering Equipment vouchers to the value of £40. The top team from each of the regional heats will go forward into the final at Scot Hot in 2011. Each of the five teams in the final will receive a chefs jacket. All entrants will receive a 25% discount on student membership rates to the Craft Guild of Chefs and expenses covered (£200 maximum) per finalist's travel to Scot Hot.

Lecturers - Prizes

Lecturers of each team in the Grand Final will receive a bottle of Champagne and a chefs jacket.

Counting the cost

In recent times costing has been at the forefront of every chefs' mind, so this year we've added an element of control to the cost of ingredients in your regional menu. Using local and regional ingredients, you'll need to develop a 3 course, 4 cover menu which is synonymous with your part of the country, using only £12 of ingredients.

Closing date for entries is **29th October 2010.**

To download this entry form please visit:

www.brakesgroup.co.uk/cser/serving-the-community

The Challenge

The competition is targeted at teams of full time student chefs studying at Levels 2 and 3 and is an opportunity for them to showcase their culinary skills before embarking on their first professional job. Each team will consist of three members and they will be asked to prepare, cook and serve a costed regional 3 course meal for 4 covers in 1 hr 45 mins.

From the paper entries, short-listed entrants will be invited to attend one of five regional heats where they will compete in a live cook off. They will be judged on their regional menu, taste, presentation, teamwork, seasoning, culinary skills, working methods and overall balance. The five winning teams from the heats will then be invited to take part in the live final at Scot Hot in March 2011.





Five Regional Heats

- Scotland
- Wales
- Northern
- Central
- Southern



Winner's Profile

Sheffield City College were the winners of the Brakes Student Team Chef Challenge in 2010. Their inspired team comprising Tom Lawson, Matt Headford and Camilla Dignan cooked up a gold star winning menu. Risotto of Whitby langoustine, roasted red pepper puree, tempura salsify and basil essence was followed with a main course of stuffed saddle of Derbyshire rabbit, mille-feuille of fondant potato, spinach and wild mushrooms, autumnal vegetables and victoria plum jus. This was finished with a dessert of gateau opera of Cheshire apple, white chocolate and cinnamon; an innovative menu which succeeded in impressing the judges, including Chris Basten of the Marriott County Hall. He commented, "Sheffield College raised the bar with the quality of their cooking and their infectious enthusiasm in the competition."

“ The Brakes Student Team Chef Challenge is the competition all students want to win. ”

As part of their prize, the students had a week long work placement with Chris at the Marriot County Hall in London. Tom said of the experience: "It was a great week of learning new skills, tips and tricks. I was so appreciative of Chef Basten's time and the experience has left me with a real sense of what working in a gold standard kitchen is all about. This competition has set me on the right road for the future". Tom has now started in his first job since leaving the college in the Michelin starred restaurant, Fichers at Baslow Hall.

Mick Burke and Neil Taylor, Chef Lecturers at Sheffield City College, put the team together. Mick says of the competition: "The Brakes Student Team Chef Challenge is the competition all students want to win. It's extremely well respected and widely entered. It's one of the only practical test competitions where the skills students learn in college are put to use within a competitive



environment. I'm very proud of my students and know just how hard they worked for this. They'll take the experience with them in their new careers." Indeed the students have now gone on to work in a Michelin starred restaurant, a luxury hotel within the Dorchester Collection and The Army Catering Corps.

Drawing on the success of this year's winning menu, Mick will be working hard with his team on another mouth watering menu for next year's Brakes Student Team Chef Challenge.

Your questions answered

Who judges the challenge?

Brakes uses a variety of judges from associations such as our official partner the Craft Guild of Chefs, the Welsh Culinary Association, the Federation of Chefs Scotland and Brakes' development chefs. Judges are independent and all work to a standard judging format.

How do you short-list for the regional heats?

The paper responses are short-listed based on the entry requirements. The judges will be looking to see that your menu is balanced and achievable to cook within 1hr 45 minutes. You will also be judged on your interpretation of regional cooking, whether it is in the development of traditional provincial dishes or use of ingredients and the creativity and originality of the menu. The best entries will go forward to five regional heats; these are Scottish, Welsh, Northern, Central and Southern.



Where will the regional heats be held?

The heats will be held at a college that has the appropriate facilities and is closest, where possible, to the majority of the other regional finalists.

Do we have to bring our own ingredients?

Brakes will supply 'store-cupboard' ingredients – a list of which will be circulated to successful colleges taking part in regional heats. All other ingredients and equipment will need to be brought by your college to the regional and final heats.

Do expenses get reimbursed?

If you make it to the national final Brakes will reimburse each team £600 towards their travelling expenses. Brakes does not fund any expenses for the regional heats.



Entry Form

College

Address

.....

Postcode Tel. No.....

Email (You will be notified via email)

Team Members:

1 2 3

Sponsoring Lecturer Name

Position

Department

Date Entry

Please complete this multi-choice questionnaire:

1. Please detail the costing of your chosen menu, and explain the use of your £12 allocation.

.....
.....
.....
.....

2. Name the 3 dishes that you think are most commonly associated with your region.

1
2
3

3. Name 3 ingredients which are most commonly grown or produced in your local area or region.

1
2
3



Please attach your menu, ingredients and methodology to this entry form and return to:

Brakes Student Chef Team Challenge 2010
Marketing Department
Brakes
FREEPOST
Ashford
Kent
TN25 4BR

Teams that qualify for regional heats will be contacted by letter no later than **Friday 19th November 2010**. To ensure you receive notification, please provide a contact email address.

Rules

1. All entrants must be full time catering students at the college they are representing and undertaking NVQ Level 2 & 3 qualifications between November 2010 and March 2011.
2. All entries should be received no later than 29th October 2010.
3. The competition is run by Brake Bros Limited ("Brakes") of Enterprise House, Eureka Business Park, Ashford, Kent TN25 4AG.
4. Proof of postage is not proof of receipt. No liability can be accepted for entries lost or damaged.
5. Submission of menus shall constitute acceptance of Terms and Conditions.
6. All copyright existing on the entries and any promotional activities undertaken by the regional finalists and winner will remain with the individual entrant. However, by entering the competition entrants agree that Brakes reserves the right to use any materials submitted including but not limited to photographs, for any purpose connected with the competition.
7. Entrants will be paper judged by a panel of chefs from the Craft Guild of Chefs and Brakes.
8. Competitors will have 1 hour 45 minutes in which to prepare, cook and serve their menu. The judges will score each menu and the winner of each of the five regional heats will go through to the finals. The final takes place in March 2011 at Scot Hot. A panel from the Craft Guild of Chefs, Welsh Culinary Association and Federation of Chefs Scotland will judge this.
9. During the competition chef lecturers are not permitted within the kitchen area once the competition begins. They are permitted to assist students at their workstations prior to start of heat and help clear up once the relevant heat has finished. Once competition has begun no coaching of students from chef lecturers is permitted.
10. Teams must provide all their own equipment and ingredients for the competition.
11. Mise-en-place allowed; stocks, glaze, puff and filo pastry, peeled vegetables (not cut).
12. Courses must be served in the right order i.e. starter, main course and then dessert.
13. The first course should not be served within the first hour and the subsequent courses should be at regular intervals.
14. The judges' decision is final.
15. Only judges and any other selected individuals (such as sponsor or journalist) are permitted to taste food presented.
16. The winner and two runners up will be required to participate in PR activity after the competition.
17. The overall winning team will receive a five day placement at County Hall and a set of Global knives each. Colleges in second and third place will receive £150 of Brakes Catering Equipment vouchers.

