



ENTRY FORM

COMPETITION OVERVIEW



REVOLUTIONARY NEW COMPETITION FOR YOUNG CHEFS UNDER THE AGE OF 24.

An inspiring new experience launching in January 2014, the Chef Stagiaire Award seeks to uncover the cream of the new wave of young chef talent currently emerging as the British cooking revolution continues apace. Entrants are all aiming to win the ultimate experience of Stages in some of the finest kitchens in the world.

Twenty of the most innovative entrants will battle it out in the Chef Stagiaire Award, each one taking part in a 1 week Stage at one of twenty of the most highly acclaimed restaurants in the UK.

2 finalists will emerge who will go head to head in the final Stage at 2 Michelin star 'Dinner by Heston Blumenthal' at The Mandarin Oriental Hotel in London, where Executive Chef of The Fat Duck Group, Ashley Palmer-Watts, will judge them both on technique, attitude and ability throughout the 1 week Stage.

The winner will undertake an unforgettable prize of an all expenses paid, 2 week trip to work with the pioneering Dominique Crenn, the first female American Chef to be awarded 2 Michelin stars, at her 'Atelier Crenn' restaurant in San Francisco before flying on to the immense Six Senses 'Ziggy Bay Resort' in Oman,

voted Best Restaurant in the Middle East 2012, for a further 2 weeks of creative cooking as well as enjoying their opulent accommodation.

An elite team of widely celebrated British Judges will form the panel to assess the initial paper applications which shortlist the entrants down to the final 20;

- **James Mackenzie**
of The Pipe & Glass,
Yorkshire (1 Michelin Star)
- **Richard Turner**
of Turners, Birmingham
(1 Michelin Star)
- **Robert Kirby,**
Chef Director of Lexington
Catering, London
(Cateys Chef of
the Year 2013)

JUDGES' TIPS



The first stage of the competition will be paper judged by our judges with all names concealed for fairness. Your aim is to get your recipe and method noticed by the judges and stand out on paper, so simplicity and attention to detail are key.

The clearer the information you can provide at this stage the better chance you will have. A clear, well thought out recipe helps them to be able to picture the dish at each stage of the process.

CREATING YOUR DISH

Read the brief carefully and ensure you fully understand what you need to do. Think carefully about when you will be cooking the dishes and what will be in season at that time. Develop your dishes to showcase your ability and also let the key ingredient shine through. Originality will be looked upon favourably.

After you have come up with your dishes practice, practice, practice and refine your recipe and method to ensure all the flavours balance and marry well with each other. Seek the advice of senior chefs in your kitchen and ask them to taste it with you.

CHECKLIST

- Name the dish. Just as you would on the menu in your place of work.
 - Supply a full and accurate list of all the ingredients and their quantities.
 - Write a clear step by step process for each stage of the dish.
 - Give clear details of how you will assemble and finish the dish.
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PRELIMINARY ROUND — PAPER JUDGING



- Competitors are required to produce a menu for two covers.
- One picture of each course must also be supplied.
- A head and shoulders image of yourself should also be attached.

You must prepare a written recipe and method for the following:

- **Amuse Bouche** (to competitors own choice)
- **Main** (to competitors choice using British Lamb)

You will have 90 minutes to prepare both courses. Prepared stocks and sauces will be permitted. Vegetables can be peeled but not chopped. Excessive amounts of mise en place will incur penalty points.

Judges will be looking for innovation and creativity in your chosen recipe and the presentation of your submitted written entry. You should think carefully about the provenance and sustainability of your ingredients.

Your recipe, method, pictures and a copy of your up to date CV must reach the Stagiaire Office no later than 5.00pm on Friday 28th February 2014.

Any entries received after this time will not be accepted.

All entries should be sent by either email or post to the address below:

SEND TO

Email: awards@chefstagiaire.com

OR

Post: **Chef Stagiaire
Malvern House
32-34 Albion Street
Birmingham
B1 3EP**

CHEF STAGIAIRE AWARD ENTRY FORM (1/5)



Title:

Forename:

Surname:

Address:

Postcode:

Date of
Birth:

Email:

Contact
Number:

Please tick this box to confirm that you are happy to have your photograph and biography used for current and future media for the chefs competition: ☐

Your
Signature:

Date:

By signing this form you are agreeing to the competition terms and conditions as outlined in the attached sheet.

CHEF STAGIAIRE AWARD ENTRY FORM (2/5)



Recipe and method for your Amuse Bouche:
(You may attach a Word document if you prefer)

Ingredients:

Method:

CHEF STAGIAIRE AWARD ENTRY FORM (3/5)



Recipe and method for your Main:

(You may attach a Word document if you prefer)

Ingredients:

Method:

CHEF STAGIAIRE AWARD ENTRY FORM (4/5)



Recipe and method for your Main (cont.):
(You may attach a Word document if you prefer)

Method (cont):

CHEF STAGIAIRE AWARD ENTRY FORM (5/5)



Name of Current Employer:

Address of Current Employer:

Postcode:

Telephone:

Type of Cuisine:

Number
of Covers:

Send Correspondence to:
(Please tick)

Home address

☐

Employer address

☐

Important: Please send us your CV in Word, Plain Text or PDF format if sending electronically.

CHECKLIST



Please ensure that you have attached the following to your application:
(please tick)

- ☐ A fully completed entry form
- ☐ A high resolution head and shoulder photo (JPEG or TIF file if sending electronically)
- ☐ Your recipe, method and a photo of the dish
- ☐ Your full up-to-date CV
- ☐ You have read and agree with the terms and conditions
- ☐ You have signed and dated your entry forms

Please return your completed form to **awards@chefstagiaire.com** or alternatively post it to our new address: **Chef Stagiaire, Malvern House, 32-34 Albion Street, Birmingham, B1 3EP.**

Contact the above email address with any questions regarding the competition.

TERMS & CONDITIONS



Please read these competition rules carefully.

If you enter this competition, we will assume that you have read these rules and that you agree to them.

1. To enter this competition you must be:
 - a) A UK resident; and
 - b) Under the age of 24 on the 1st January 2014
 2. Only one entry per person.
 3. No responsibility can be accepted for entries lost, delayed or not received for any reason. Copies of entries must be kept by entrants for future reference as correspondence cannot be returned.
 4. Hotels and restaurants may submit any number of entries, providing each is for a different person.
 5. The organisers reserve the right to use and publish any submitted entry material.
 6. The competitor agrees to be contacted by third parties relevant to the competition.
 7. Proof of postage or submission by email will not be accepted as proof of delivery.
 8. The judges decision at each stage of the competition is final and no correspondence will be entered into.
 9. The prize will not be transferable to another person.
 10. No part of the prize is exchangeable for cash or any other prize.
 11. Prizes will only be on dates stipulated by the stagiaire awards, no alternative is available.
 12. The organisers waive any responsibility for any tax liability resulting from the awarding of prizes.
 13. The prizes and locations of stages are correct at the time of going to press but should any become unavailable for any reason, the organisers reserve the right to vary or amend them.
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