

Rotary **YOUNG CHEF** COMPETITION

2020/21

Information Pack



**YOUTH
COMPETITIONS**

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Rotary 
Great Britain & Ireland

Information Pack for 2020 - 2021

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Information Pack for 2020-2021

Introduction

The Young Chef Competition is a well-established and successful competition organised and promoted by Rotary International in Great Britain & Ireland (Rotary GB&I).

There are three stages to the competition, each designed to support and encourage the development of cookery skills. Some stages may have more than one round.

Aims

This competition aims to encourage young people to:

- learn how to cook a healthy meal
- develop food presentation skills
- consider food hygiene issues
- develop organisational and planning skills
- develop an ability to cope in a demanding situation

Who can take part?

The competition is open to all schools and college communities and those who are home educated, along with any other young peoples' community organisations, for example, community RotaKids, community Interact, Scout Groups, Girl Guides.

Students must be between ages 11 and 17 on 31 August 2020. Students in part-time (day release) education are **not** eligible to participate. The qualifying criteria of all entrants will be checked rigorously; any entrant who does not meet the above conditions will not be allowed to take part.

This competition is intended for amateurs; for the purpose of the competition, an amateur is considered to be a person who is **not** in full, or regular part time, employment in the catering trade. Eligible entrants who have been temporarily employed by restaurants during the school holidays may take part. The competition is **not open to students who are enrolled on a full-time catering course studying for a qualification above "A" level (or equivalent) standard.**

Students should enter the competition organised by the local Rotary club through their school, college or youth organisation.

Competitors, schools, colleges and organisations may participate in a competition held in a Rotary district outside of their boundary but may compete in only one club/district event.

Prospective entrants should complete an entry form, available from your local Rotary club. Competitors must include their age on the application form.

The Three Stages of the Competition

Local Heats

These are organised by local Rotary clubs and hosted by schools or colleges. The winner of each local heat is entered into a district competition.

Local Rotary Clubs can be found by using the club finder facility in the top left-hand corner of the Home Page of the Rotary International in Great Britain and Ireland website www.rotarygbi.org.

District Competitions

These are organised by Rotary at schools or colleges. When there are a high number of entrants, it may be necessary to hold preliminary rounds prior to a district final.

The dates for local heats and district finals may have local variations. Interested parties should check dates with their local Rotary club.

Regional Finals

These are organised by Rotary Districts as part of the Regional Youth Expos.

The dates for local heats, district and regional competitions will be determined locally. Entrants should check dates with their local Rotary club in the first instance.

Competition Guidelines

Task

To prepare in two hours, a three-course healthy meal comprising starter, main course and dessert for two people and costing less than £20.00 or euro equivalent.

The task for local heats and district finals may have local variations. Entrants should check the detailed requirements with their local Rotary club.

Judges

Judges with appropriate skills appointed by Rotary will apply the judging criteria and provide feedback to all competitors with specific and relevant advice to the winners for the next round. The judges will not discuss marks and their decision will be final.

Judging Criteria

Judges will allocate marks as follows:

Costing	5 points
Planning	5 points
Healthy choice of dishes	5 points
Correct use of knives & equipment	5 points
Meal served on time & at correct temperature	5 points
Neatness of working area and hygiene	5 points
Range of skills used	5 points
Taste and presentation of starter	5 points
Taste and presentation of main course	5 points
Taste and presentation of dessert	5 points
	Possible Total 50 points

Allocation of Points
 5 points: Outstanding
 4 points: Distinction
 3 points: Commendable
 2 points: Reasonable
 1 point: Passable (OK)

Judges will deduct marks for courses presented outside the allotted time.

Marking criteria for the national final will be determined by the judges and advised to the competitors in advance.

Only in exceptional circumstances and at the sole discretion of the competition organiser, will correspondence or discussions be entered into following the event.

At all stages of the competition, competitors will receive a certificate of participation.

At the end of the competition, the organiser will collect the judges score sheets. These will be retained by the competition organiser for a maximum of 3 months after the date of the competition, after which they and all other data collected, **will be destroyed** to comply with GDPR and the competition Privacy Policy.

A Rotarian with no interest in the participating teams will review the scores to ensure accuracy before the results are announced.

After the judges have determined the result of the competition one or more judges will comment on their observations of the competition before announcing the result.

Prizes

At all stages of the competition, competitors will receive a certificate of participation.

How to enter

To enter a local heat, interested parties should contact their local Rotary club which can be found using the club finder at the top left-hand side of the Rotary GB&I website www.rotarygbi.org. In case of difficulty, please contact the Rotary Young Chef Competition Co-Ordinator, Peter Senior at young-chef@rotarygbi.org

Entrants need to complete an entry form, available from your local Rotary club.

Competition Procedure

Arrival

On arrival competitors will be shown where to deposit their equipment, ingredients.

Introduction

Competitors and supporters will be welcomed and competitors advised of the location of the judging and table display areas. Competitors will then be briefed by the judges. Judges should explain what they are looking for in terms of the proper use of knives and cooking equipment.

Supporters will be advised of a rest area for their use during the competition.

Cooking Areas

Will be determined by ballot.

Equipment

Standard cooking equipment will be available at the venue. Competitors must bring their own specialist and electrical equipment with an appropriate Portable Appliance Tested (PAT) certificate. Any clarifications on equipment availability should be addressed to the competition stage organiser.

Organisers will allocate a table covered with a cloth for presentation for the competitors to display their three dishes for supporters to see. Competitors should provide a menu for display purposes only.

Prior to the start of the time, supporters may assist with the unpacking and organisation of the cooking area. Supporters may not assist with any food preparation. Supporters must leave the cooking area before the competition starts. Food

preparation must not start until the preparation time begins.

Competitors must not commence any food preparation but should advise the judges of any ready or pre-prepared food or ingredients e.g. marinated food that they are using.

They should also make available their completed time plan (see below) and their completed menu and ingredients form (see below) for the judges to review.

The menu and ingredients form should include all ingredients and the purchase cost of the quantity of ingredients to be used.

- If home grown produce or 'free' ingredients are used these should be valued at retail cost.
- Small amounts of herbs, spices and seasonings need not be included on the menu and ingredients form.
- Receipts with the items clearly marked should be attached to the menu and ingredients form. An electronic version of this form is available from the competition organiser.

If a dish contains nuts of any type, this **must be made clear** on the menu and ingredients form. The competition organiser must be made aware of this on arrival so that appropriate separation can be arranged. All utensils and surfaces must be thoroughly cleaned to avoid residue contamination.

Preparation Time

A preparation time of two hours will commence when competitors prepare, cook and serve their meal.

During the last 45 minutes of preparation time, competitors should stagger serving their courses in the correct order and at the correct temperature. One serving of each course should be placed in the judging area and the other serving on the display table for the supporters to see.

Clearing up may be completed after the preparation time.

Results

After the judges have decided the result of the competition, one or more judges will comment on their observations of the competition before announcing the result.

Youth competitions

The Rotary Young Chef competition is one of several competitions organised by Rotary International in Great Britain and Ireland for young people. Among the others are Young Artist, Youth Debate, Young Environmentalist, Young Filmmaker, Young Musician, Young Photographer, Young Writer, Young Citizens Awards and the Technology Tournaments. To find out more about these competitions and other opportunities please contact your local Rotary club.

Working with children

Rotary International in Great Britain and Ireland has adopted this statement of policy for working with children, the vulnerable and those with disability.

The needs and rights of the child, the elderly, the vulnerable and those with disability take priority. It is the duty of every Rotarian to safeguard to the best of their ability, the welfare of and prevent the physical, sexual or emotional abuse and neglect of all children, the elderly, persons with disability or otherwise vulnerable persons with whom they come into contact during their Rotarian duties'.

Menu and Ingredients Form (Maximum Cost must not exceed £20 or Euro equivalent)

Competitors should bring a completed copy of this form to the competition. Only cost the quantity of ingredients used not the quantity purchased. An electronic version of this form is available from your competition organiser.

Competitor's Name								
Starter			Main Course			Dessert		
Description			Description			Description		
Ingredient	quantity	cost £	Ingredient	quantity	cost £	Ingredient	quantity	cost £
Total		0.00	Total		0.00	Total		0.00
Cost of starter + cost of main course + cost of dessert								0.00