



British Culinary Federation
National member of the World
Association of Chefs Societies



Chef of the Year 2018

SPONSORED BY

AubreyAllen
the chef's butcher

Bord Bia
Irish Food Board



Competitors are asked to prepare, cook and present a 3-course meal for two covers in 2 hours.

STARTER to competitor's choice.

MAIN COURSE must include any cut of Irish beef excluding fillet, sirloin or rib.

SWEET to competitor's choice.

MISE-EN-PLACE allowed: vegetables/fruit washed and peeled but not cut, stocks but not totally reduced, ingredients weighed, uncooked pastry. Pre-cooked food not allowed.

ENTRY TO INCLUDE chosen menu and brief method.

Entries will be paper judged by members of the organising committee.

Closing date for entries, **Monday 19th February 2018.**

SUCCESSFUL entrants will cook their chosen menu in the semi-finals at University College Birmingham on **Monday 26th March 2018.**

THE EIGHT HIGHEST scorers will then be invited to a Butchery Masterclass on **Monday 9th April** at Aubrey Allen where the meat element for the final will be announced.

They will then compete in the Final at UCB on **Monday 23rd April 2018.**

FOR THE FINAL, Irish beef must be used for the main course, which will be supplied. Competitors to provide all other ingredients. Competitors will be allowed a commis chef to help fetch, carry and wash up. The commis must be 23 years of age or under.

First Prize: £2,500

plus the opportunity to join England's National Culinary Team squad at the Culinary World Cup in Luxembourg, November 2018.

Second Prize: £500

Third Prize: £250

All finalists will receive framed certificates and commemorative jackets.



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Full Name Age

Address

.

. Post Code

Place of Work

Work Tel. Mobile

Email

Chef's Jacket Size

(finalists' jackets will be provided for the successful candidates in the grand final cook off)

MENU

Starter to competitor's choice

Main Course

Dessert to competitor's choice

All entries should be received by Monday 19th February 2018 at the latest.

