

Take up the Challenge

Major Series

in conjunction with
THE CRAFT GUILD OF CHEFS

2002-2012 10th Anniversary of the Major Series



Test Your Culinary Skills

DisplayClasses | StaticClasses | RestaurantSkills



CRAFT GUILD
OF
CHEFS



Sponsored by

City & Guilds

Awards

The winners of each Major Culinary Challenge (Hot Chicken) will be invited to compete in the grand final at one of the UK's premier national catering exhibitions

Gold Award

Silver Award

Bronze Award

Merit Award

Notes & Suggestions:

- All foods presented must, where possible, follow current restaurant trends.
- All cold exhibits to be complete and ready for Judges by 10:00am.
- Juniors must be 23 years of age or under.
- Dishes should be appetising and tasteful to the eye, show no uneven glazing and be a practical portion size.
- Platters should be correctly calculated with moderate sizes, and not have impractical or over complicated garnishes that hinder serving.
- All classes open to Seniors. Senior entrants must not have competed at national standard. i.e. Hotolympia.

Points will be awarded for the following:

- Professional Techniques
- Skills
- Hygiene (including set up and when cleaning down)
- Timing (Late finishes may incur penalty points deduction)
- Seasonality, sustainability
- Balance and quality of flavours and textures
- Presentation
- Effectiveness of use of Major products

DisplayClasses



Live - Major Culinary Challenge

Hot Chicken

Major Stocks and/or Marinades must be used and stated on the menu.

50 minutes will be allowed to produce and present two individual chicken dishes plated (cut from a whole fresh chicken), one dish suitable for fine dining, the other suitable for a brasserie service. One portion of each dish must be presented, suitable starch and vegetables are to be cooked and served with each dish.

Top 2 from each heat of Hot Chicken will compete in the GRAND FINAL for an opportunity to **WIN £500** in CCS Vouchers

Plus 1 Year free membership to The Craft Guild of Chefs

Also **£250 CCS Vouchers** will go to the winner's college

Rules for Live Classes:

Any Stock Base used must be from the Major Stock Portfolio.

Competitors are required to have a printed description of their dish / menu on their work stations at the start of each class.

Acceptable misé en place before a live competition constitutes: peeled vegetables only, basic stocks, pre-marinated meats, half reduced jus, basic sauce Anglaise, brioche and raw / uncooked fresh pastry (Puff, Filo, Short, Sugar).

Any pre-marinated meats must be marinated with Major Marinades only, the flavour must be identified and an explanation on how the products were used will be required. Any half reduced glace, stock or jus must be again from the Major portfolio and an explanation on how the product(s) were reduced will be required if asked.

The Judges decision is final.



Other Live Classes

Open Main Course Fish Dish For Two

Major Stocks and/or Marinades must be used and stated on the menu.

30 minutes will be allowed to prepare, cook and present two portions of a fish main course of the competitor's choice. Dishes must reflect seasonality and sustainability. A suitable starch and / or vegetables are to be cooked and served with each dish.

'Cook and Serve' For Two

At least one of the Major Stocks, Marinades or Fruit

Bases to be used and stated on the menu. 75 minutes

will be allowed to prepare, cook and serve a three course menu for two persons. The menu is of the competitors choice (**one chef and one waiter**). The menu must be balanced and reflect seasonality, current and modern trends. Two dishes of each course to be presented. Each course to be presented at a regular interval, but the first dish should not be presented before 45 minutes. **This class must be booked and paid for a minimum of 4 weeks before the competition date of the venue you wish to enter.**

Open Dessert For Two

One of the Major Fruit Bases must be used and stated on the menu.

30 minutes will be allowed to prepare, cook and present two portions of a plated dessert of the competitor's choice. Dishes must reflect seasonality, current and modern trends.

Competitors are responsible for supplying all food and equipment for all of the live classes.

Major Series 10th Anniversary

Static Classes

NOT TASTED - Static Restaurant Plat du Jour For Two persons

One dish to display two portions of a restaurant's main course which must be displayed in a way that two portions are instantly recognisable. This Plat du Jour must take into consideration that the two portions would be served by a waiter at the diners table. A suitable sauce may be served on the dish and in a separate sauce boat. One extra portion must be plated to show how a waiter would serve it onto a plate. Both the two portions and the plate must show a starch and vegetable garnish to a fine dining style of service.

NOT TASTED - Static Main Course Meat, Poultry, Game, Fish or Vegetarian

Two individual, identical plates to be displayed, using meat, poultry, game, fish or vegetarian suitable produce. Both must be suitable for a fine dining restaurant service to include appropriate starch and vegetable accompaniments, garnish and sauce(s).

NOT TASTED - Static Plated 3 Course Gourmet Meal

One plated dish of each; Starter (No Soup) Main Course and Dessert to be served plated to a fine dining restaurant standard service. The main course must include a suitable starch, vegetables and sauce(s).

Static Notes and Suggestions:

The following not tasted static classes require an appropriate setting jelly to be used to enhance presentation. Care should be taken to balance the dishes with appropriate garnishes, starch content and sauce. Portion size should be appropriate to fine dining style of service. Dish presentation and construction on the plates should be realistic. Garnishes should complement each dish and should not be replicated. All static dishes must be presented by 10am at each venue. Static entries can be accompanied by framed and printed menus, silks and cloths with risers, sauceboats and salvers. Other enhancements or decoration are not encouraged. The realistic compilation and presentation of dishes are most important.

If attending more than one of the scheduled salons, please note that dishes should not be replicated by contestants.



Static Pastry Skills

NOT TASTED - Static Plated Desserts

Two different desserts suitable for a fine dining style of service. One dessert must be intended hot and one dessert must be intended cold.

NOT TASTED - Static Bread Roll Selection

A selection of six different bread roll types, two of each variety (12 rolls in total). The selection must incorporate different types of breads, flavours and shapes. Each selection to be displayed on or within a shaped bread display (Live fermentation must be used and not salt dough).

TASTED - Static Decorated Gateaux / Torten

A decorated Gateaux or Torten for at least 8 portions. One portion of the Gateaux or Torten must be removed and presented on a plate with a suitable sauce or garnish to show how the portion would be served in a restaurant. **One of the Major Fruit Bases must be used and stated on the menu.**

TASTED - Static Decorated Fruit Tart

An eight portion fruit tart filled with a suitable pastry cream and decorated with a selection of fresh fruits and glazed with an appropriate glazing agent. **One of the Major Fruit Bases must be used and stated on the menu.**



Restaurant Skills

Themed Table Setting

A table setting including a specialised napkin fold for two covers suitable for a honeymoon evening meal of 3 courses, 3 wines and water set within a five star hotel setting. A menu with suggested wine matching each course should also be displayed as well as a floral table decoration. 30 minutes will be allowed to set up the table. **Competitors to supply all equipment required.**

Non-Alcoholic Cocktail and Coffee (Tasted)

One of the Major Fruit Bases must be used. One non alcoholic cocktail and one flavoured coffee, both to be prepared and served within 15 minutes of the start of the competition. Both will be judged on flavour, originality and construction and the flair of the cocktail / coffee maker. **Competitors are required to bring all equipment and ingredients with them.** Alcohol in the coffee only is allowed, but should not overpower the coffee flavour.

'Cook and Serve' Flambé (Tasted)

15 minutes will be allowed for the competitor to 'Cook and Serve' two portions of classic 'Crêpe Suzette' on a Gueridon / Flambé lamp. The finished dessert to be presented plated. **Competitors are required to bring all equipment and ingredients with them.** Two pancakes per portion.

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Major Series – Entry Form

2002-2012 10th Anniversary of the Major Series

VENUES: **Friday 25th November 2011** Highbury College, Portsmouth | **Friday 27th January 2012** South Devon College | **Tuesday 27th March 2012** Durham College, Durham | **Friday 25th May 2012** Westminster Kingsway College, London

NAME: CONTACT TEL. NO: (REQUIRED)

E-MAIL ADDRESS: DATE OF BIRTH: (REQUIRED - JUNIORS)

ADDRESS:

..... POSTCODE:

PLEASE STATE WHICH CLASS(ES) YOU ARE ENTERING:

PLEASE STATE WHICH VENUE YOU WILL BE ATTENDING:

CITY AND GUILDS QUALIFIED: Please tick: Yes No

PLEASE NOTE: Each entry to a class/venue must be made on a separate entry form. Payment must be made in full prior to the event or you will not be entered. Extra forms can be downloaded from www.craftguildofchefs.org and www.majorint.com

ENTRY FEE(S) £6.00 PER CLASS Cook and Serve: £10.00 Please tick: SENIOR OR JUNIOR



Please send this entry form together with your remittance of £6.00/£10.00 PER CLASS/VENUE

Cheques made payable to 'The Craft Guild of Chefs' to:

THE CRAFT GUILD OF CHEFS, Suzanne Barshall, 1 Victoria Parade, By 331 Sandycombe Road, Kew, Richmond, Surrey TW9 3NB Telephone: 020 8948 3870 Fax: 020 8948 3944 E-mail: sbarshall@btconnect.com

Where can I get Major Products from?

To obtain your Major Products for the Series ask to speak to Jo-Ann on 0800 58 77 333 or email info@majorint.com

Major Flavour Portfolio The Professionals Choice



Or request your samples using your smart phones QR barcode scanner.



For convenience and flexibility, whilst not compromising on quality



When the flavours of your dish really count this Base delivers



Cut costs not flavour with Major Basics Bouillon



For an authentic flavour covering a variety of tastes from around the world



Stock reductions for today's chef



Gives a succulent flame-roasted note



For an intense burst of natural fruit flavour whatever the season



Rich flavour packed gravies that adds the perfect finishing touch to your dish



A smooth texture and deep colour giving a superb sheen



The perfect addition for that special sauce



www.majorint.com

stock bases | bouillons | marinades | jus | gravies | demi-glaze | sauces | fruit bases