



Culinary Challenge



AIR NEW ZEALAND 
UK-NZ Culinary Challenge 2012

In association with the Craft Guild of Chefs

ARE YOU UP TO THE CULINARY CHALLENGE? Win a trip of a lifetime to New Zealand with work experience in some of the country's top Restaurants and Lodges

The Winner will receive:

A return flight on Air New Zealand and a grant to cover all expenses for a working visit to New Zealand to work and learn for three weeks in top restaurants around the country, with the option of one further week free to explore and enjoy. To be taken in 2012.

All eight short listed candidates will be given a year's membership of the Craft Guild of Chefs and will be presented with certificates and other gifts. The Restaurants and Colleges nominating those candidates will each receive a complimentary case of Trinity Hill wines.

DEADLINE FOR ENTRIES: 23 March 2012

RULES for 2012

For chefs and trainee chefs aged between 18 and 23 years (by 1st December 2012) working in the hospitality or food industry or training at an accredited college, holding a British passport.

Your application should be submitted by e-mail in Microsoft Word or by post and consist of:

- 1) A typed application form that you can print off from the websites listed below or a page of contact details:
 - Full name
 - Postal address
 - Email address
 - Work phone number
 - Mobile phone number
 - Date of birth and nationality
- 2) A typewritten menu of a starter, main course and dessert for two covers to be cooked in two hours.
 - The starter should use British seafood (fish or shellfish).
 - The main course should use loin of New Zealand venison*
 - The dessert should use Comvita New Zealand Manuka honey and Bramley Apples*
 - Please specify ingredients, quantities and your methods of preparation and cooking.

(* The New Zealand venison, Comvita New Zealand Manuka honey and Bramley Apples will be provided on the day.)

- 3) Approximately 100 type written words on why you would like to visit New Zealand

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- 4) A typed, up to date curriculum vitae (CV) to include:
 - Details of colleges attended/attending and qualifications
 - Your employment history
 - Competitions entered and any prizes won, any distinctions
- 5) A short letter signed by your employer or mentor on official headed notepaper or from an official email address verifying the details of your CV and supporting your application.

Deadline for Entries: 23 March 2012

These papers should be posted to **UK-NZ Culinary Challenge, c/- Judith Watson, 25 Compayne Gardens, London NW6 3DD** or emailed to **judith.watson@lushpr.com**

Please note:

- These papers will not be returned to you.
- The recipes (duly acknowledged) contained may be reproduced for advertising purposes.
- The sponsors may use the winner's recipe.

Short listing

This application will be judged on paper by a distinguished panel of judges chosen by the Craft Guild of Chefs. You will be informed shortly after 30 March whether you are one of the eight short listed candidates or not. All applicants will be notified. Successful applicants will receive further detailed instructions about the cook off at this point.

The Cook Off – Wednesday 11 April 2012

If you are one of the short listed candidates, you will be invited to a Cook Off at Westminster Kingsway College in Vincent Square London on **Wednesday 11 April** where, after introductions and instructions, you will be asked to produce the menu you created at the first stage, over a two hour period.

NOTE: We will supply loins of New Zealand venison, Comvita New Zealand Manuka honey and Bramley Apples for use during the final. Competitors must provide all other ingredients.

Equipment:

Competitors are required to bring all equipment including knives and specialist equipment. The host college will have a selection of light equipment (pots, pans, utensils) if required. Personal electrical equipment - This must be in safe working order and be PAT tested. Any equipment that does not have the correct PAT tested labelling may be removed from use by the organisers.

Presentation of finished dishes:

All competitors are required to use plates provided by crockery sponsor, Dudson China. A specific range of plates will be available as well as additional items (sauceboats, ramequins etc...) for competitors use. A list of china items will be sent to finalists in advance of the final.

Note: No other presentation crockery will be permitted.

Mis en place permitted includes:

- Peeled but not prepared veg and fruit
- Puff pastry
- Basic or finished stock and reductions
- Egg custards
- Stock syrups,
- Weighed ingredients
- Anything that needs marinating.

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The results of your cooking will be judged by a panel of experts who will be looking at your:

- Presentation, visual impact and style, creativity and originality
- Composition, use of colours, textures, lay out
- Menu balance, protein, carbohydrates etc and use of fresh produce
- Preservation and enhancement of the taste and texture of the produce through your cooking
- How the choice of wine complements the taste of the food
- Professional techniques and hygiene

Your name, training institution or place of work will be displayed at the Theatre.

You will also be interviewed at Westminster Kingsway College for 15 minutes on your menu, your ambitions in the industry, why you want to go to NZ and whether you would be a good Ambassador for British cuisine. NB the marking system is 80% on Cooking, 20% on interview.

You may nominate up to two people, such as your mentor or colleagues who may help you set up and clear up but who may not accompany you during the actual Cook Off or at the interview.

After the interviews there will be an opportunity to learn from experts about some of NZ's famous ingredients as well as a guided wine taste.

Awards Ceremony Wednesday 11 April 2012

The eight short-listed candidates and two nominated guests will be invited to an official awards ceremony, hosted by the NZ High Commissioner in the beautiful Penthouse Suite of New Zealand House. This venue has breathtaking 360° views of London, and directly overlooks Trafalgar Square.

Guests will enjoy the culinary delights of Peter Gordon of The Providores, and some fine NZ wines. The Guest of Honour will present the winners with certificates and prizes.

For the downloadable application form and further information, please visit the following websites:

<http://www.craftguildofchefs.org/competitions/uk-nz-culinary-challenge/1>
www.uknzculinarychallenge.com
www.uknzyoungchef.com



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