

The British Student Culinary Championships



The Craft Guild of Chefs Schedule

25-26 October 2022

**Central Bedfordshire College
Kingsway Campus**

INTRODUCTION

The British Student Culinary Competition is one of the UK's largest live culinary competitions, and will take place at Central Bedfordshire College, Dunstable, Bedfordshire, on **Tuesday 25th October – Wednesday 26th October 2022.**

Located in the heart of Bedfordshire, The Salon, managed by Central Bedfordshire College in association with the Craft Guild of Chefs is fast becoming one of the top salons in the country. The popular event, is growing in stature and is a fantastic platform for all chefs, but especially student chefs to get a first taste of competition experience.

Central Bedfordshire College

Kingsway Campus

Dunstable

Bedfordshire LU5 4HG

01582 477 776

Parking Free

Classes D1 and B5 are open to schools, they will be judged separately and have no entry fee

GENERAL COMPETITION RULES AND REGULATIONS

1. All competitors must carefully read the rules, conditions, and specifications for those classes in which they wish to compete.
2. **Categories:** The competition is split into 5 categories:
 - a. Live Hot (**LH**)
 - b. Live Cold (**LC**)
 - c. Restaurant (**R**)
 - d. Display (**D**)
 - e. Bakery (**B**)
 - f. Food Photography (**P**)
3. **Entry Forms:** A separate entry form must be completed for each competitor, and submitted by post to reach the Craft Guild of Chefs by the closing date **15th October 2022**. Each entry must be accompanied by the appropriate fee, payable by cheque. Each entry costs £10. Cheques and postal orders to be made payable to **The Craft Guild of Chefs (sterling only please)** and sent to **The Craft Guild of Chefs, 1 Victoria Parade, by 331 Sandycombe Road, Richmond, Surrey. TW9 3NB**.
4. **Discounted membership to the Craft Guild of Chefs:** Student competitors also have the opportunity to join the Craft Guild of Chefs at a discounted rate of £10. Those wishing to take advantage of this offer may do so at the Salon at the Craft Guild of Chefs Stand during the show.
5. **Closing Date:** The closing date for all entries is **15th October 2022** but entries should be submitted as soon as possible. Entries into some classes may be limited, and it is in the competitor's best interest to apply early.
6. **Registration:** Competitors for Live Classes must register their attendance at the college **at least one hour prior to** the timed start for the class. All equipment and ingredients must be in the place allocated as quickly as possible and cleared when instructed.
7. **Professional Integrity:** It is the responsibility of competitors to assure the judges that their work is unaided and is completed within the spirit of fair competition.
8. **Timings:** All exhibits must be presented at the time stated, on the day specified. Competitors must arrange for their entries to be placed for judging in the position allocated.
9. **Dress:** Standards of dress for competitors in all live hot, cold or restaurant classes should be professional and adhere to health and safety standards.
10. **Judging:** All judges are qualified and experienced and will mark independently on merit and without bias. Competitors are encouraged to seek feedback from judges once results are known. Judge's decision is final.
11. **Contact Details:** will be supplied to sponsors post event to enable them to contact you to maximise future PR opportunities.

12. **Results:** Results will be displayed as soon as possible after judging is completed and on the award cards in Display alongside exhibits.
- a. All competitors who reach the required standard will be presented with a BSCC Salon Culinaire medal and certificate.
 - b. Awards will be made to the standard achieved. Where a standard is not reached, no award will be made.
 - i. Gold Award - 90% or more
 - ii. Silver Award - 75% or more
 - iii. Bronze Award - 65% or more
 - iv. Certificate of Merit - 55% or more

SPECIFIC RULES FOR CLASSES IN THE LIVE HOT & LIVE COLD CATEGORIES

13. Live Classes:

- a. All competitors must bring a description of the dish to be displayed on the work station during the competition.
- b. All competitors are to be dressed in a clean chefs jacket and chefs trousers. Chefs' hats / caps must be worn whilst competing.
- c. Other than what is provided, as detailed in the class schedule, competitors must supply all the equipment necessary to complete the tasks, this includes all ingredients.

SPECIFIC RULES FOR CLASSES IN THE RESTAURANT CATEGORY

14. Restaurant Classes:

- a. Competitors must be in appropriate restaurant service uniform.
- b. Other than what is provided, as detailed in the class schedule, competitors must supply all the equipment necessary to complete the tasks, this includes all ingredients.

SPECIFIC RULES FOR CLASSES IN THE DISPLAY CATEGORY

15. Display Classes:

- a. **Competitors Reference Salon Display Exhibits:** - 2 labels will be issued 1 to be attached to the top, visual side of each entry, and 1 to the underneath.
- b. **Security of Dishes:** Whilst all reasonable care will be taken for the security of dishes and equipment, the management team will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects. **Competitors are advised to suitably insure dishes for display.** It is the individual's responsibility to cover this personal risk.
- c. **Set Up & Removal of Dishes:** Exhibits must be in place by 9.00am & cannot be removed before 4.00pm on the day of competing. Exhibits in the display may be left on display for both days but will only be judged on the first day. The management team has the right to remove and destroy exhibits remaining after such time. The management team may remove any exhibit deemed to be unhygienic or below standard.
- d. **Tasted Classes:** Competitors should note that class references D2, D3, D4, D5, B5, B6, B7, R2 are tasted.

CATEGORY DISPLAY (D) - COLD STATIC CLASSES

Display pieces can be entered on either Tuesday or Wednesday and must be in place by 9.00am and removed that same day. They must not be removed until after 4.00pm when judging has been completed.

CLASS REF D1: BAKERY SKILLS

Display 2 loaves 800g each and 12 assorted shaped and flavoured rolls.

CLASS REF D2: DECORATED FRUIT TART - Tasted

Display 1 x 8 portion fruit tart filled with suitable pastry cream and decorated with a selection of fresh fruit and glazed with appropriate glazing agent. One portion MUST be plated for restaurant service & for tasting

CLASS REF D3: COLD CHOCOLATE DESSERTS - Tasted

2 portions of an individual chocolate dessert to be produced and be suitable for restaurant lunch service

CLASS REF D4: TERRINE OR PATÉ – Tasted

Display a whole pâté or terrine (meat, fish or game) with a slice cut and displayed plated for restaurant service

CLASS REF D5: FRUIT & VEGETABLE CARVING

Display a fruit or vegetable carving of your choice

CLASS REF D6: MEAT/POULTRY/FISH/SHELLFISH / VEGETARIAN MAIN COURSE - LUNCH SERVICE

Display 2 individual, identical plates suitable for restaurant lunch service of a main course of your choice. Items should be glazed to enhance presentation.

CLASS REF D7: SUSHI

Display 12 pieces of sushi of your choice 3 varieties 4 pieces of each.

CATEGORY BAKERY (B)

Display pieces can be entered on either Tuesday or Wednesday (please state on entry form). Exhibits must be in place by 9.00am. and not removed until after 4.00pm when judging has been completed.

Pieces can be left on display for both days if desired, but will only be judged on the specified day.

CLASS REF B1: DECORATIVE DISPLAY PIECE

Using either chocolate, marzipan, pastillage, sugar, sugar paste, fat or salt dough present an exhibit the base must NOT exceed 24".

Supports are permitted but must NOT be visible.

CLASS REF B2: NOVELTY CAKE

Decorate a novelty cake in a design of your choice. Dummies and internal supports are **NOT** permitted; the cake and all decorations **MUST** be edible.

Display area NOT to exceed 20" base.

CLASS REF B3: CELEBRATION CAKE

Decorate a single tier cake in sugar paste or royal icing. Any celebration but **MUST** incorporate a piped inscription of the chosen celebration.

Display area not to exceed 15" base.

CLASS REF B4: CUPCAKES - TASTED

Present 12 cupcakes. 3 flavours - 4 of each, suitably decorated.

All decorations must be edible, 1 cupcake of each variety will be cut and tasted and a menu card **MUST** be presented for the judges.

Display area **NOT** to exceed 15" base.

CLASS REF B5: AFTERNOON TEA PASTRIES - TASTED

Display an assortment of afternoon tea pastries 16 pieces, 4 different varieties, 4 of each variety. The display **MUST** include 1 chocolate and 1 fruit base item.

One pastry of each variety will be tasted. Display area not to exceed 20" base.

CLASS REF B6: COELIAC CAKE CHALLENGE - TASTED

Produce a favourite tea time cake of your choice suitable for a coeliac no larger than 9" in diameter. Please provide details of the changes / product used in preparation.

CATEGORY LIVE RESTAURANT (R) - TUESDAY AND WEDNESDAY

CLASS REF R1: NAPKIN FOLDING

15 minutes to produce 5 napkin folds, suitable for a variety of different styles of service

Guidance Notes:

2 of each of the 5 different napkin folds

A clothed table will be provided as a workstation and to present their finished napkins on

Folded napkins must all be free standing (i.e. no use of supports, ribbons, foil or clips)

Workstation may be set up in advance but all napkin folding must be completed within the time allowed

Simple card required for each of the napkins with name of fold and its intended use

Judging is based on the appropriateness and consistency of the finished napkins, together with the technical skills and working methods used

CLASS REF R2: THEMED COCKTAILS & MOCKTAILS

15 minutes to produce 2 GIN BASED cocktails & 2 mocktails with the theme of "The Countryside"

Guidance Notes:

Cocktails must only use 1 base spirit – GIN

They can be either a short or long drink but must contain **NO MORE** than 6 ingredients

The ingredients for the cocktail and the mocktail **DO NOT** need to be the same

Home-made syrups are permitted

You can prepare your drinks using whichever method you choose and think appropriate

You should present your drinks as you would at a cocktail bar

You must produce a simple menu card giving details of both drinks being produced

Garnishes can be prepared prior to the competition but there should be no pre measuring of drinks

Judging is based on use of ingredients, technical skills, work methods, presentation and taste, as well as creativity in line with the theme of "The countryside"

CLASS REF R3: THEMED TABLE LAY UP

COMPETITORS CAN CHOOSE BETWEEN EITHER OF THE TWO BRIEFS.

15 minutes to prepare a themed table lay up for 2 covers.

TABLE LAY UP FOR A FINE DINING RESTAURANT DINNER SERVICE, with three course dinner menu (starter, main and dessert) and wine

Guidance notes:

Competitors will be provided with an un-clothed table to present the lay-up on, no chairs, table provided will be 70cm x 70cm

You will need to design your own menus and wine choices

Separate worktop area to be used as a workstation

All polishing of cutlery & glassware etc can be done in advance & set up on workstation

You will need to provide your own table cloth, glasses, crockery and cutlery

Table centre or decoration can be prepared in advance

All the lay-up must be completed within the time allowed, including napkin folds

Judges will discuss the theme, menu & wine choice with competitors and this will form the basis of the judging together with the appropriateness and consistency of the menu & layup to match the intended theme, as well as technical skills and working methods used throughout

Judges will look for a story behind the colour scheme, decoration and crockery chosen for the table. In what kind of restaurant would you find this table?

OR

THEMED TABLE LAY UP TO CELEBRATE THE LIFE OF QUEEN ELIZABETH II, with three course menu (starter, main and dessert) and mocktail.

Guidance notes:

Competitors will be provided with an un-clothed table to present the lay up on, no chairs, table provided will be 70cm x 70cm

You will need to design your own menus and mocktail choices

Separate table area to be used as a workstation

All polishing of cutlery & glassware etc can be done in advance & set up on work station but all the lay-up must be completed within the time allowed, including napkin folds

Judges will discuss the theme, menu & mocktail choice with competitors and this will form the basis of the judging together with the appropriateness and consistency of the menu & lay up to match the intended theme, as well as technical skills and working methods used.

CLASS REF R4: CAESAR SALAD

15 minutes to produce 2 portions of Caesar Salad.

Guidance notes:

A clothed table will be provided as a workstation, which may be set up in advance, and on which to present finished plates

Candidates should provide their own ingredients, preparation and service equipment

The 2 portions of the Caesar salad should be served on to separate dining plates as for restaurant service but no table lay-up required

Candidates should provide a simple menu card with details of the dish

Recipe and method in 'Food and Beverage Service' 9th edition, John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014

Judging is based on the use of ingredients, technical skills, working methods, presentation and taste.

Tuesday/Wednesday Restaurant Classes

Time	Class ref	Competition duration	Description
9.00	R1	15 mins	Napkin Folding
10.00	R2	15 mins	Themed Cocktails & Mocktails
12.00	R3	15 mins	Themed Table Lay up
2.00	R4	15 mins	Caesar Salad

CATEGORY LIVE COLD (LC)

CLASS REF LC1: PATISSERIE SKILLS

Within 20 minutes present 2 identical plated desserts - all components should be taken to the competition already made - the focus of this competition is the presentation and design of the dish. Competitors MUST provide a written menu style description of their plated dessert for the judges.

CLASS REF LC2: VEGETABLE CUTS

Within 15 minutes produce 50g each of Brunoise-Julienne-Paysanne and chop one onion half into fine dice and the other half sliced.

CLASS REF LC3: COLD CHICKEN PREPARATION

Within 20 minutes cut a 1.5 kilo chicken for sauté (Reference: Practical Cookery).

CLASS REF LC4: GATEAU CHALLENGE

Within 20 minutes decorate a Mocha gateau in your own style. Cake base, flavoured buttercream and garnishes should be taken to the competition already made and the gateau assembled and finished on stage.

CLASS REF LC5: CUPCAKE DECORATION

Within 20 minutes decorate 6 cupcakes, 3 varieties 2 pieces of each with an animal theme.

CLASS REF LC6: FISH FILLETING

Within 20 minutes cut a flat fish (plaice / sole – competitors' choice whichever available and at its best) and display 1 x fillet 1x délice, 1 x paupiette and goujons.

CLASS REF LC7: BAKERY SKILLS

Within 20 minutes shape 8 x 40g rolls (4 varieties, 2 of each) and 1 x 400g loaf ready for baking. (Basic dough will be provided).

CLASS REF LC8: SANDWICH CHALLENGE

Within 15 minutes prepare a sandwich suitable to be served at brunch for a customer with special dietary requirements - competitors can use any choice of breads and fillings / toppings but MUST provide a written menu description and details of how their sandwich meets the requirements of the customer.

CLASS REF LC9: SUSHI

Within 20 minutes produce and present 3 kinds of sushi of your choice 4 pieces of each 12 pieces in total. Competitors can use any ingredients they choose but MUST provide a written menu description for the judges.

PLEASE NOTE: CLASS TIMES MAY BE SUBJECT TO CHANGE

Tuesday / Wednesday Live Cold Theatre Timetable

Time	Class Ref	Competition duration	Description
8.00	LC1	20 mins	Patisserie Skills
9.00	LC2	15 mins	Vegetable Cuts
10.00	LC3	20 mins	Cold Chicken Preparation
11.30	LC4	20 mins	Gateau Challenge
12.00	LC5	20 mins	Cupcake Decoration
12.30	LC6	20 mins	Fish Filleting
14.00	LC7	20 mins	Bakery Skills
15.00	LC8	15 mins	Sandwich Challenge
15.30	LC9	20 mins	Sushi

LIVE HOT CLASSES (LH)

CLASS REF LH1: THE RISOTTO CHALLENGE

Within 25 minutes produce 2 portions of a risotto dish

CLASS REF LH2: PLANT BASED BOWL FOOD – SPONSORED BY GOURMET CLASSIC

In 30 minutes, produce 2 portions of a bowl food containing no allergens in the preparation suitable for service at a working lunch. You must use a least one sleepesay product from the following 3 sauces: Hollandaise, Sauce Tomate or Velouté.

Sauces will BE provided on the day and samples can be obtained from Gourmet Classic at: customerservices@gourmetclassic.com

CLASS REF LH3: FINE DINING MAIN COURSE USING BRITISH PORK

Within 30 minutes produce two portions of a main course suitable for serving in a fine dining restaurant. Recipes must be included in your entry.

CLASS REF LH4: PASTA DISH

Within 25 mins produce a pasta dish using dried or pre prepared pasta of the competitors' choice with an accompanying garnish and sauce.

CLASS REF LH5: BREAKFAST CHALLENGE

Produce 2 plated portions of your take on Eggs and Bacon, a dish that would be suitable to be served as part of a champagne brunch. You can use any other ingredients that you desire. Innovation is key to this challenge; 30 minutes will be allowed.

CLASS REF LH6: WAR ON WASTE

From mystery basket that will include pre cooked rice and chicken thighs plus 6 mystery ingredients, produce 2 plates of a main course suitable for casual dining, 30 minutes cooking time plus 20 minutes planning time allowed.

CLASS REF LH7: TEAM COOK AND SERVE

– TUESDAY ONLY

Within 1 hour A team of 3 chefs and 1 waiter are required to produce 2 portions of a cold avocado starter and a chicken main course accompanied by one starch and two vegetables which must be silver served. 1 accompanying wine and water must also be served.

Tables and chairs will be provided but all other equipment must be supplied by the competitors. Customers will be appointed to teams by the judges.

The main course must be served within the 45 mins.

Judges will be looking for effective communication between the team members. The range and depth of skills being used, working methods, personal presentation and attention to customer care.

Entry fee **NO CHARGE FOR ENTRY** per team

**CLASS REF LH8: Eric Bruce Memorial Trophy Canape Challenge sponsored by
Worshipful Company of Cooks**

– TUESDAY ONLY



Worshipful Company of Cooks

One Chef and one waiter to produce one themed hot canape and one themed cocktail that can be alcoholic or non-alcoholic to celebrate the Queen's Jubilee. Entries must include recipes and an explanation of the theme that will be presented to the guests from the worshipful company of cooks on the day

12 pieces of canape and six cocktails must be produced and served on a 3ft square table that should be decorated to celebrate the theme.

No Entry fee six best entries will compete on the day all finalists will receive a student membership to the Guild.

CLASS REF LH9: STUDENT CHEF CHAMPION

– TUESDAY ONLY

45 minutes to produce 2 portions of a vegetarian amuse bouche and two portions of a chicken main course suitable for serving in a fine dining restaurant, using at least 2 products from the Essential Cuisine portfolio

PHOTOGRAPHY CLASS

CLASS REF P1: FOOD PHOTOGRAPHY

Open to Culinary students, lecturers, food professionals, bloggers & Foodies.

The BSCC will be staging its first food photography competition at this year's BSCC.

Interested parties will be invited to submit both individual images, and panels of related images, for judging & assessment by a panel of experienced food photographers.

Marks will be awarded to images in 3 main areas:

1 Creativity/Artistry/Originality

2 Technical competences in using a camera - ie - focus, composition, use of light, framing, scale, etc.

3 Does the image engage, inform, educate, amuse or touch the viewer? Competitors can submit up to a total of 3 single images, or 2 panels.

SINGLE IMAGE SECTION - themes for single image submissions are:

A Colour or texture

B Ingredients

C "That looks delicious!"

PANEL SELECTION - a selection of 3 to 5 images can be submitted. The photos must be visually linked, tell a story & provided a completed narrative. Themes are as follows:

D What's on the menu?

E A National Cuisine.

F Cooks cooking.

Images submitted will need to be of sufficient resolution & quality to be used in social media & magazine/online reproduction. Further details on dates, guidelines, tips & judges criteria to follow shortly, these will be posted on the Craft Guild website.

Images will need to be sent to the Craft Guild office by Friday 16 September 2022 or by the same date emailed to: enquiries@craftguildofchefs.org

Please note there are separate timetables for Tuesday and Wednesday

Tuesday Live Hot Theatre

Time	Class Ref	Competition duration	Description
Tue 8.00	LH1	25 mins	Risotto Challenge
Tue 9.00	LH2	20 mins	Plant based bowl food
Tue 10.00	LH3	30 mins	Fine dining main course Pork dish
Tue 11.00	LH4	25 mins	Pasta dish
Tue 12.00	LH5	20 mins	Breakfast Challenge
Tue 1.00	LH6	30 mins	War on Waste
Tue 2.00	LH7	1 hour	Cook and Serve challenge
Tue 3.00	LH9	45 mins	Student Chef Champion
Tue 4.00	LH8	1 hour	Canape Challenge

PLEASE NOTE: CLASS TIMES MAY BE SUBJECT TO CHANGE

Wednesday Live Hot Theatre

Time	Class Ref	Competition duration	Description
Wed 8.00	LH1	25 mins	Risotto Challenge
Wed 9.00	LH2	20 mins	Plant based Bowl Food
Wed 10.00	LH4	25 mins	Pasta Dish
Wed 11.00	LH5	20 mins	Breakfast Challenge
Wed 12.00	LH6	30 mins	War on Waste
Wed 2.00	LH3	30 mins	Fine dining main course Pork dish

PLEASE NOTE: CLASS TIMES MAY BE SUBJECT TO CHANGE



The British Student Culinary Championships

Entry Form

Separate entry form per competitor please.

Full Name: _____

Home Address: _____

Mobile Telephone Number: _____

Email Address: _____

Place of Work/Study: _____

Classes you would like to enter – Cost: £10 per class.

****Tuesday or Wednesday MUST be specified****

DAY	CLASS CODE	CLASS NAME	COST
			TOTAL:

Card Name:	Card Number:
Expiry Date:	CSC Number:

For BACS payments:

Account name: Craft Guild of Chefs

Account no: 01030531

Sort code: 40-01-13

Closing date for entries: 15th October 2022. Completed entry form to be sent with payment to The Craft Guild of Chefs, 1 Victoria Parade, By 331 Sandycombe Road, Richmond, Surrey, TW9 3NB or email; enquiries@craftguildofchefs.org