

# Major

## CHEF'S CULINARY CHALLENGE

*in conjunction with* **The Craft Guild of Chefs**



part of Givaudan



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## from the Chairman of the Judges

It's time to start looking forward and get excited about the Major Chef's Culinary Challenge.

It gives me a great pleasure to be part of this competition and it's great to see so many young chefs coming forward to compete each year.

This competition is a great opportunity for up and coming chefs to showcase their skills and get a taste for the competition arena, giving them the chance to compete against their peers and use products they'll come into contact with in the future.

With the competition growing year on year, it really is an invaluable experience taking part and with support from Major and the Craft Guild of Chefs, the competitors could go on to compete at national and international levels, a fantastic boost for their careers.

The 2023 competition brings with it some exciting opportunities for our competitors in the form of our Skills Classes which is the perfect opportunity for front of house staff to show their passion and talents.

So before we begin, let me take the chance to thank the colleges and all our contestants past and present for taking the time to compete in the Major Series. Your continued support, hard work and dedication is what keeps the competition going, hopefully for many more years to come and we simply couldn't do it without you!

So go on, pluck up the courage and enter! Show us what you can do and let us continue to make a great industry even greater.

Kind regards,

**Wayne Harris**

Chairman of Judges for the Craft Guild of Chefs

# THE VENUES

EASTLEIGH  
COLLEGE

10.02.2023

Deadline for entries: 20.01.2023

Hartlepool College  
of Further Education

19.01.2023

Deadline for entries: 20.12.2022



09.02.2023

Deadline for entries: 20.01.2023

✓ National Competition

- ✓ Open to junior and senior student chefs of varying skill levels
- ✓ Get first hand coaching from some of the top chefs in the industry
  - ✓ Students may enter as many classes as they wish
- ✓ The winner and runner up of the Major Main Course Challenge go through to the live National Final at HRC 2023 in London.

To register your interest in the Major Series call the Craft Guild of Chefs on:  
**020 8948 3870** or email: [enquiries@craftguildofchefs.org](mailto:enquiries@craftguildofchefs.org)

*Please send this entry form together with your remittance of £6.00 PER CLASS/VENUE. Cheques made payable to 'The Craft Guild of Chefs' to:*

*THE CRAFT GUILD OF CHEFS,  
1 Victoria Parade, By 331 Sandycombe Road,  
Richmond, Surrey TW9 3NB*

To order your samples email Fergus at: [fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)

# Major

## CHEF'S CULINARY CHALLENGE

CLASS 1  
The Live Classes



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# MAJOR MAIN COURSE CHALLENGE

**Competitors are allowed 50 Minutes to prepare, cook and present two Portions of the same plated main course Dish Suitable for a Fine Dining / Brasserie Menu. All competitors MUST use a Major Product and be served with a suitable starch and vegetable accompaniment for a main course.**

Competitors Must use ONE of the Major Stocks as the MAIN FLAVOUR OF THEIR DISH.

They can also use Major Veal Jus if it compliments their Recipe.

One portion must be presented for judging. The other will be kept for Photography. Detailed typed recipes must be provided for all dishes

Pre-marination of protein with the Major products, peeled vegetables and raw pastry are the ONLY preparation permitted.

Competitors must bring ALL their own ingredients and equipment.

A well balanced use of Major product(s) is vital in this competition and competitors MUST NOT use any other stocks or marinades. Dishes which DO NOT use/incorporate a Major Product WILL NOT be awarded a medal.

The judges are looking for perfectly cooked protein accompanied by a suitable starch, vegetable and sauce.

Winners and the highest scoring runner(s) up from the regional heats will go through to the HRC Show, ExCel London in 2023

**Grand  
FINAL  
PRIZE**



plus 1 year free membership to Craft Guild of Chefs  
Also £200 vouchers will go to the winner's college

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## CHEF'S CULINARY CHALLENGE

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CLASS 2  
The Live Classes

# STREET FOOD COOK-UP



**Competitors are allowed 30 Minutes to prepare, cook and present two portions of the same dish.**

**The dish must be presented in a sustainable Container/Vessel suitable for Street Food using a Major Mari Base. Pre-Marinating is permitted.**

**One portion must be presented for judging. The other will be kept for Photography. Detailed typed recipes must be provided for all dishes**

Dishes that fail to incorporate a Major Product WILL NOT be awarded a medal.

NO other marinade or pre-made sauce may be used.  
Competitors must bring ALL their own ingredients and equipment.

Pre-marination of meat with the Major products and peeled vegetables are the ONLY preparation permitted.

The judges are looking for perfectly cooked dishes worthy of being served on a street food or pop-up stall with good, well balanced use of Major product(s).

The garnish should compliment and not overpower the main element of the dish.

ALL entrants will be given the same selection of specific Mari Bases for the competition.

**The UK's Premier Young Chefs Competition**

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## CHEF'S CULINARY CHALLENGE

CLASS 3  
The Live Classes



in conjunction with **The Craft Guild of Chefs**



# PAN-ASIAN VEGAN CULINARY CHALLENGE

**Competitors are allowed 30 minutes to prepare cook and present a Pan Asian Dish using One of the 2 Major Pan Asian Ethnic Pastes a suitable accompanying starch should be served bread, rice, noodle**

**One portion must be presented for judging. The other will be kept for Photography. Detailed typed recipes must be provided for all dishes**

Dishes that fail to incorporate a Major Product WILL NOT be awarded a medal.

NO other marinade or pre-made sauce may be used.

Competitors must bring ALL their own ingredients and equipment.

**The judges are looking for an innovative Asian Vegan Main Course Dish with great well balanced authentic flavours.**

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## CHEF'S CULINARY CHALLENGE

### CLASS 4

#### The Static Classes (Tasted)



in conjunction with **The Craft Guild of Chefs**



# COFFEE SHOP CAKE BAKE

***Competitors must present a decorated Cake,  
One portion of the cake must be removed. It must be presented on a separate plate.  
Competitors Must present a cake suitable for 8 portions.***

One portion must be presented for judging. The other will be kept for Photography.

Detailed typed recipes must be provided for all dishes

**The UK's Premier Young Chefs Competition**

# Major CHEF'S CULINARY CHALLENGE

CLASS 5  
The Static Classes (Tasted)



in conjunction with **The Craft Guild of Chefs**



# BAKERY

**Competitors are Required to Present the Following  
An Assortment of 8 Rolls, Comprising of 4 Shapes (2 of Each)  
Two of the Variety of Rolls Must Use a Major Stock Paste Cheese the other using a Mari Base**

**In addition, we would like you to present  
1 Plant Based Pastry  
1 Meat Based Sausage roll  
A Major Mari Base must be used**

One portion must be presented for judging. The other will be kept for Photography.

Detailed typed recipes must be provided for all dishes

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CLASS 6  
The Skill Classes

# RESTAURANT SKILLS



**Competitors are allowed 30 minutes to complete the following THREE elements:**

**2 Types of Linen Napkin Folds (2 of Each type Required) TO BE MADE ON THE DAY Some examples of Napkin Folds are on [www.napkingfoldingguide.com](http://www.napkingfoldingguide.com)**

**To Prepare a themed table lay up for two covers.**

**The theme is to be suitable for a theme prize giving ceremony with a menu (Including a Cold Salad Starter which will be dressed with Stage 3) and wine choices for a 3 course dinner (Starter, Main Course and Dessert). The Salad can be Prepped in advance and served to the Judges along with the Salad Dressing Being Made on the Day. Extra marks are available for competitors who incorporate another napkin fold in this timeframe.**

**To prepare a Flavoured Salad Dressing to Be Used in the Cold Salad Starter (TASTED)**

**The Dressing should be presented in two Shot Glasses and Be an Ideal Accompaniment to the Salad identified in the Competitors Menu. The Dressing Must include one of the Major Mari Bases.**

Competitors Must Complete in the Following Order, Napkin Folds, Table Lay Up, Salad Dressing  
The judges will discuss the theme, menu, wine choice and the use of the Major product in the Salad Dressing with the competitor during the class.

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## CHEF'S CULINARY CHALLENGE

CLASS 7  
The Skill Classes (Tasted)



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# THE TAKEAWAY COFFEE & QUICK BITE

**Competitors Are Allowed 15 Minutes to produce one of the following 3 Types of Coffee**

***A speciality Cappuccino / Latte /Mocha one***

***Prepare and present a Sandwich, Roll of the competitor's choice  
Using a Major Mari Base suitable to serve in a coffee shop***

Serve in sustainable packaging or a notional idea of what to serve it in

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**BE INSPIRED  
& GO CREATE**

**Request your  
FREE samples  
today and start  
practising!**



## stock PASTES

just like kitchen made, the professional chefs' stock of choice



## pan-asian

an aromatic base that takes you on a journey to the orient and beyond



## JUS

add a touch of class to your dish.



## mari base

delivering authentic on-trend flavours from around the globe



## *liquid* seasoning

succulent roasted notes in one simple step

To order your samples email Fergus at: [fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)

**Important note:** All entrants must use at least one Major Product where specified. Failure to do so will result in disqualification

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## THE AWARDS

# GOLD SILVER BRONZE MERIT

**IMPORTANT NOTE:** All entrants **MUST** use appropriate Major Products as specified in the briefs. Failure to do so will result in disqualification.

- All food must, where possible, be presented in keeping with current restaurant trends.
- All cold exhibits must be finished and ready for the judges at the time specified in the schedule provided nearer the competition date.
- All the classes are open to Junior and Senior entrants.
- Dishes should be appetizing, tasteful and aesthetically pleasing and be presented in a practical portion size.

### Points will be awarded for the following:

- ✓ Professional Techniques
- ✓ Skills
- ✓ Hygiene (including set up and cleaning down of stations)
- ✓ Timing (Late finishes may incur penalty points/deductions)
- ✓ Seasonality & sustainability
- ✓ Balance, quality of flavours & textures
- ✓ Presentation
- ✓ Effective use of **Major Products** in application