

Major **Culinary Challenge Competition**

2023

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

Open to both Seniors and Juniors



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A letter from our Chairman of Judges

Over the many years the Major Culinary Challenge Competition has constantly evolved and this year we have decided to open it to both Senior and Junior competitors. It's time to become part of something that shows off the talent this country has to offer.

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

This competition provides a great opportunity for chefs to showcase their skills.

With this competition growing year on year, it really is an invaluable experience taking part and especially with the support from Major and the Craft Guild of Chefs.

The 2023 Major Culinary Challenge Competition brings a NEW format – it's now open to both Senior and Junior entrants. Guaranteed to test their culinary skills and workmanship in addition to their use of flavour and understanding of the Major products. Back by popular demand are the Street Food and Cake Bake classes.

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 competition. Your continued support, hard work and dedication is what keeps the competition and industry going, we simply couldn't do it without you!

So calling all Senior and Junior chefs this is your chance to enter 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 competition will see two chefs crowned
Senior & Junior Culinary Challenge Winners



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Our New Format - Two Course Challenge

This years' competition will comprise of a two course menu, consisting of a vegan Starter and a Main Course of the competitor's choice. 8 Seniors and 8 Juniors will take part in each of the two heats. A paper entry to decide the Semi Finalists for both the Junior and Senior Culinary Challenge Competition.

Competitors will be required to provide a short bio, menu, recipe and photograph of their finished dishes and the reasons for their choices, to enable the Judges to select the best 8 Juniors and 8 Seniors from North and South entries to compete in a Semi Final Cook Off at the Northern venue: Hartlepool College and at the Southern venue: Eastleigh College.

The Semi Finals will require the competitors to cook their menu in front of Judges in two heats with 8 Juniors in one and 8 Seniors in the second. The time allowed will be 60 minutes for the two course menu to be produced.

A Winner and Runner Up will be chosen from each Semi Final at each venue which gives 4 Senior and 4 Junior Finalists for the culmination of the competition held at HRC in March 2023. Both the Junior and Senior Finalists will compete at the same time as 8 stations are available at the venue.



Both courses are to use at least one **Major** product from the provided list.

Product will be sent on receipt of their initial interest. Please email: fergus.martin@givaudan.com

OPEN TO Juniors under 22 years as of March 2023 and Seniors over 22 years and above as of March 2023.

The paper entries will be required to be submitted by **25.11.2022**.

The paper judging will be conducted in December and the successful chefs will be notified by **16.12.2022**, inviting them to compete at the Semi Finals.



The Prizes

FOR THE JUNIOR & SENIOR CULINARY CHALLENGE COMPETITION | 2023

Michelin-Starred Meal*

for the Winner and a plus-one
in their local area

Culinary Flavour Discovery

at the Home of Major,
Givaudan UK Headquarters
in Milton Keynes for 2 days including
1 nights accomodation

Senior and Junior Overall Winners



North

Hartlepool College
of Further Education



19.01.2023

Deadline for regional Street Food
& Cake Bake Classes: 16.12.2022

South

EASTLEIGH
COLLEGE

10.02.2023

Deadline for regional Street Food
& Cake Bake Classes: 20.01.2023

Venues for Semi Finals



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In addition the following regional student classes will be held:

Street Food

Competitors are allowed 30 minutes to prepare, cook and present two portions of the same dish. It must be presented in a sustainable container/vessel suitable for Street Food.

Pre-marination of meat with Major bases and peeled (not cut) vegetables are the only preparation permitted. Competitors must use at least one Major product from the provided list, with no other marinades or pre-made sauces to be used. Dishes that fail to incorporate a Major product will not be awarded a medal. Product will be sent on receipt of their initial interest. Please email: fergus.martin@givaudan.com

Detailed typed recipes must be provided for all elements of the dish, as these will form part of the marks. Garnishes should complement and not overpower the main element of the dish.

One portion must be presented for judging. The other will be kept for photography. Judges are looking for a well-cooked, flavoursome street food dish worthy of being served on a street food or pop-up stall, with a good use of Major products.

Cake Bake

Competitors must present a decorated cake. One portion of the cake must be removed.

The individual portion must be presented on a separate plate.

The cake must be suitable to serve in a coffee shop or cafe, and must be suitable for 8 portions.

Detailed typed recipes must be provided for all elements of the dish, as these will form part of the marks.



Medals will be awarded, with £50 Amazon vouchers for the Winner



The Rules

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

- All food must, where possible, be presented in keeping with current restaurant trends.
- The Street Food and Cake Bake classes are only open to Student entrants only.
- Dishes should be appetising, tasteful and aesthetically pleasing and be presented in a practical portion size.

Points will be awarded for the following:

- ✓ Professional techniques
- ✓ Skills
- ✓ Hygiene (including setup and cleaning down of stations)
- ✓ Timing (late finishes may incur penalty points/deductions)
- ✓ Seasonality and sustainability
- ✓ Balance, quality of flavours and textures
- ✓ Presentation
- ✓ Effective use of Major products in application

Good Luck!



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Major Culinary Challenge Competition 2023

Entry Form

Open to both Seniors and Juniors



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Venues:

North

Hartlepool College
of Further Education



19.01.2023

South

EASTLEIGH
COLLEGE

10.02.2023

Name:

Contact tel. no: (Required)

E-mail Address:

Date of Birth: (Required)

Address:

Postcode:

Please state which class or classes you are entering:

Two Course Challenge Street Food Cake Bake

Two Course Challenge Checklist:

Photograph of the dish Recipe Menu Short biography of the entrant

Please state which venue you will be attending:

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

Call: T: 020 8948 3870

E: enquiries@craftguildofchefs.org

PLEASE NOTE: Payment for the Street Food and Cake Bake classes must be made in full prior to the event or you will not be entered. The fee for the Two Course Challenge will ONLY be required on the successful acceptance to the Semi Final Cook Off. All entrants must first complete a paper entry.

ENTRY FEE £6.00 PER CLASS

To order your samples
email Fergus at:
fergus.martin@givaudan.com

View ALL our products at
www.majorint.com



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

PROUD TO BE ASSOCIATED WITH



Tweet your creative recipes @MajorInt #KeepChefsCooking