RIBI Young Chef 2015

District 1210 Semi-finals and Finals

Introduction and Rules
Welcome to the Rotary District 1210 Young Chef Introduction Booklet. In this booklet you will find a description of the competition, the relevant deadline dates and the rules, together with an entry form. The document should be read in conjunction with the Rotary District 1210 Young Chef Entry Form and Planning Documents booklet. There is also a Rotary District 1210 Young Chef Outline document which is a one page executive summary.

If you are new to the competition please proceed straight to the booklet over the page.

If you competed last year then please find below the essential update information for the 2014-15 competition:

1) Each Rotary Club is guaranteed one entry to the relevant semi-final (previously this was one guaranteed entry per school). If necessary Rotary Clubs will need to organise their own inter-school competition to decide which candidate is entered for the semi-final. Clubs with several schools taking part in the Club competition may be offered more than one place in the semi-final. (Rule 2)

2) The timings have altered slightly. Parents and other supporters are only allowed into the cooking area to help contestants to unpack and organise the cooking area. They must then withdraw. They must not help set up the display table. The competition starts with a further ten minutes period for contestants to set their display tables and finish their other preparation. No food preparation may take place in this time. The cooking period is now 75 minutes and starts after the preparation time. (Rules 6 and 8)

3) A table decoration and/or a flower display is now allowed and indeed encouraged. (Rules 9 and 12)

4) Tasting by the judges will take place at a “tasting table” in the kitchen area. Competitors will take their dishes to the tasting table when they are ready. It is normal for mains and dessert dishes to be taken to the tasting table at different times. (Rule 13)

Good luck to all concerned. Please note the deadline of Sunday 30th November 2014 to let me know of the intention to take part – earlier would be preferable. Also the deadline for receipt of entry forms is Friday 16th January 2015. Failure to let me know (by 30th November) of the intention to take part may mean that entry forms are not accepted in January.

In all cases contact by e-mail is best. I will aim to answer your queries within two days.

**RIBI Young Chef District 1210 Organiser - Contact Details**

Charles Freeman (Rotary Club of Stoke-on-Trent)

E-mail address: cwfrotary@virginmedia.com

Telephone: 07775 677055
RIBI Young Chef of the Year 2014/2015

District 1210 Competition

The RIBI Young Chef Competition will be held again in 2014/15 and is being organised by Charles Freeman of the Rotary Club of Stoke-on-Trent. The competition is aligned to the National RIBI Young Chef Competition and there will be one competition for students aged between 11 and 17. Rotary Clubs in District 1210 are invited to sponsor schools in the District and help them to hold a School RIBI Young Chef Competition. If Rotary Clubs are working with more than one school they should hold a Club competition to decide which candidate goes forward to the District competition. The winner of the Club competition should be notified to the District organiser (Charles Freeman) as soon as possible.

The winner of each Club competition will be entered into the Rotary District 1210 Young Chef Competition. This will be held in two stages: Northern and Southern District semi-finals followed by a District 1210 final. Two winners from the District final will be entered into the Regional final and the winner of the Regional final will be entered into the National final in Dundee.

The winner of each Club competition is guaranteed entry to the relevant semi-final. Depending on the number of entries to each semi-final it may be possible to accept an additional entry from clubs which have held a competition involving several schools. Where this a possibility the Club Youth Services Chairman should contact Charles Freeman in advance to request an additional semi-final place. Additional entries are not guaranteed and will depend on availability of places, the number of entries to the Club competition and the closeness of the result of the Club competition.

RIBI Young Chef aims to support and encourage development of young people’s cookery skills by preparing a healthy main course and dessert for two people in a set time limit of one and a quarter hours at a maximum cost of £10.

The Objectives of RIBI Young Chef

This competition aims to encourage young people to:
- Cook a healthy meal.
- Develop food presentation skills.
- Consider food hygiene issues.
- Develop their organisational and planning skills.
- Develop their ability to cope in a demanding situation.

The age of students

Students must be aged 11 years to 17 years, on 31st August 2014 for the 2015 competition. Students will therefore have a date of birth between 01/09/1996 – 31/08/2003.
The Competition Brief

Entrants are asked to prepare a 2-course healthy meal for two people comprising a main course and dessert costing no more than £10 in total. They will have 10 minutes unpacking and organisation time, 10 minutes setting table time and 75 minutes to prepare, cook and serve their two dishes. The full set of rules for the District Competition is available separately.

The Regional and National Finals of the RIBI Young Chef Competition will involve students preparing a 3-course healthy meal for two people costing no more than £15 with unpacking and organisation time, 10 minutes setting table time and 2 hours preparation/cooking/serving time.

No assistance in costs or travel expenses for the District Final will be provided by District 1210. The Sponsoring Rotary Clubs are asked to consider sponsoring students going to the District Final to ensure that all are able to attend.

The District 1210 RIBI Young Chef Competition Programme

Sunday 30th November 2014 – Final date for clubs to notify Charles Freeman (cwfrotary@virginmedia.com) that a competitor will be taking part in the District Competition.

Friday 16th January 2015 – Final date for Rotary Clubs to advise Charles Freeman of the club heat winner’s entry for the District Competition. This will include notification of the name of the school, student representative’s name with full contact details of the Rotary Club. I would also like to know the number of students who took part in the club/school’s competition. Please advise me of any close competitions in case there are spare places in the District Competition for very unlucky losers.

Thursday 5th February 2015 – District Northern semi-final to be held from 5pm to 8.30pm at Wolstanton High School, Newcastle-under-Lyme.

Monday 9th February 2015 – District Southern semi-final to be held from 5pm to 8.30pm at Hadley Learning Community, Telford.

Wednesday 25th February 2015 – District final to be held from 5pm to 8.30pm at Wolstanton High School, Newcastle-under-Lyme.

Saturday 14th March 2015 – Regional Final: Location and times to be announced.

Saturday 25th April 2015 – RIBI National Final to be held at Coleg Cambria, Wrexham, LL13 7UH.

RIBI Young Chef District 1210 Organiser - Contact Details

Charles Freeman (Rotary Club of Stoke-on-Trent)

E-mail address: cwfrotary@virginmedia.com

Telephone: 07775 677055

RIBI Rotary Young Chef Website for the National Final

http://www.ribi.org/what-we-do/youth-competitions/
RIBI Young Chef of the Year 2014/15

District 1210 Competition Rules

1) The competition is open to students aged 11 to 17 years old on 31st August 2014. Their date of birth will therefore be between 1/9/1996 to 31/8/2003. There is one competition for the whole age group.

2) Preliminary heats will be held in cooperation with the sponsor Rotary Club leading to the selection of one student per club to be put forward to the relevant District semi-final. The top six competitors from each semi-final will be entered into the District final. If there is space then additional candidates from club competitions may be entered into the semi-finals at the District Young Chef Organiser’s discretion. If your club competition has had a large entry and the result was close please contact the District Organiser to see if an additional entry is possible. The dates of the semi-finals and the District final are recorded on the introductory sheets.

3) Students are to prepare, cook and serve a healthy two course meal for two people comprising a main course and dessert costing no more than £10 for the ingredients in total.

4) If a dish contains nuts of any type then this must be made clear in the submitted recipes. The judges and other contestants must be made aware of this before the commencement of preparation and cooking. All utensils and surfaces must be thoroughly cleaned to avoid residue contamination.

5) Details of purchases, including receipts, should be made available at the start of the competition. If home grown produce is used in the meal it should be valued at retail cost. Small amounts of herbs, spices and seasonings need not be included in the costings. Please note you only cost the weight of ingredients used.

6) Students will have 10 minutes to arrange their cooking area and 10 minutes setting table time plus 75 minutes to prepare, cook and serve their two dishes. Marks will be deducted for meals not finished within the allocated time.
7) On arrival at the District Final a separate room will be allocated for entrants and supporters to bring equipment, ingredients, etc in to. All entrants and supporters will gather for a welcome and initial briefing. A draw for cooking areas will be made.

8) Prior to the start of the competition supporters may only assist in bringing in equipment, unpacking and organisation of the cooking area. They must then withdraw from the cooking area before the competition starts with the ten minutes setting up time. This is to include setting a table for two people and collecting together the equipment. There is to be no handling or preparation of ingredients in the setting up time. Food must not be marinated or partly prepared in advance of the competition.

9) The venue will provide cooking utensils and basic kitchen equipment. **The food will be displayed on white plates provided by the Young Chef Organiser (10½ inch/27cms plates for mains and 9 inch/23cms for dessert).** Alternatively white pudding bowls are available. Desserts may be presented in a glass/sundae dish on the white dessert plate if this is more appropriate. **Competitors may not use their own plates/dishes outside this rule.** Please contact the Organiser for any clarification. Entrants are to bring their own serving dishes, glass/sundae dishes, cutlery, linen, table decoration, specialist or electrical equipment, which must be ‘Portable Appliance Tested’, in addition to their own ingredients.

10) Entrants should display a copy of their menu, which may have appropriate artwork, at their serving area. The Costings Form provided by the organiser should be displayed with the recipe and cost of the ingredients (along with receipts). The Planning Form should also be completed and displayed. All of the above can be prepared in advance.

11) Entrants will have 75 minutes to prepare, cook and serve their meal at the correct temperature. They may have use of fridge and limited freezing facilities that are available at the venue.

12) Entrants should prepare one plate of food (for each course) for tasting and another for display/photographs. All food will be presented on the plain white plates provided by the venue. Competitors are encouraged to provide a table cloth and simple flowers or table decoration.

13) Entrants will take their tasting plate of food to the "Tasting Table" when it is ready. It is expected that mains and dessert courses will be taken to the Tasting Table at different times.

14) At all times entrants must consider personal hygiene, correct handling of food, food hygiene and neat working conditions.

15) Washing up and cleaning of the food preparation area, utensils, equipment and the serving area must be undertaken by the entrant after the cooking time. Parents may assist in this! Please leave your food preparation area and equipment as you found it.
16) A separate room/area will be available for supporters to use while the competition is in progress. There is no right of entrance to the cooking area by anyone other than officials while the competition and judging takes place. The Organiser will, however, aim to allow small groups of parents, Rotarians and other guests into the cooking area to observe the competition for short periods of time. No communication with the contestants is allowed during these visits. The judges will decide when the supporters can be invited to view the finished presentations.

17) Once the food has been judged and photographs taken competitors are invited to show their food to their parents and other guests and the food may be sampled by whomever the competitor wishes.

18) The Young Chef Organiser will appoint a team of judges who will be drawn from Food Professionals, Teachers and Rotarians.

19) The criteria for judging will be as follows:

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Healthy choice of dishes</td>
<td>10</td>
</tr>
<tr>
<td>Planning</td>
<td>10</td>
</tr>
<tr>
<td>Costing</td>
<td>5</td>
</tr>
<tr>
<td>Range of skills used</td>
<td>20</td>
</tr>
<tr>
<td>Neatness of working area and hygiene</td>
<td>15</td>
</tr>
<tr>
<td>Meal served at the correct temperature</td>
<td>10</td>
</tr>
<tr>
<td>Presentation of table and serving area</td>
<td>10</td>
</tr>
<tr>
<td>Taste and presentation of main course</td>
<td>40</td>
</tr>
<tr>
<td>Taste and preparation of dessert</td>
<td>30</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>150</strong></td>
</tr>
</tbody>
</table>

20) The judges will deduct marks for courses presented outside the allocated time or where the cost limit has been exceeded.

21) After the marking has been completed the judges will withdraw to make their decision. They will then return to comment on the overall standard of competition and announce the result. They will not discuss marks and no correspondence or discussion will be entered into following the event.

22) All District Finalists will be awarded a certificate and the two winners given an appropriate prize.

23) The two winners of the District Final will be entered into the Regional Final.

All enquiries should be addressed to your local sponsoring Rotary Club.

District 1210 Organiser:
Charles Freeman (cwfrotary@virginmedia.com) Mobile: 07775 677055.
Entry Form for Rotary District 1210 Young Chef Competition 2014-15

Please read this Information Pack before completing this form clearly. By signing this form you confirm you have read, understood and agreed to the Information Pack. This form is to be returned to the competition organiser by the date specified.

<table>
<thead>
<tr>
<th>Entrant’s Name</th>
<th>Age on 31 Aug 2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Home Address</td>
<td>Email</td>
</tr>
<tr>
<td></td>
<td>Tel No</td>
</tr>
<tr>
<td>Allergies eg Nuts</td>
<td></td>
</tr>
<tr>
<td>Entrant’s signature</td>
<td>Date</td>
</tr>
<tr>
<td>School/College</td>
<td></td>
</tr>
<tr>
<td>Contact Person</td>
<td>Email</td>
</tr>
<tr>
<td></td>
<td>Tel No</td>
</tr>
<tr>
<td>Sponsored by Rotary Club of</td>
<td>District</td>
</tr>
<tr>
<td>Contact Person</td>
<td>Email</td>
</tr>
<tr>
<td></td>
<td>Tel No</td>
</tr>
</tbody>
</table>

The parent, guardian or carer of the above entrant has given permission for the named person to take part and be identified in the competition and for photographic/video records to be taken and used for Rotary in Great Britain and Ireland (RIBI) publicity purposes in printed, electronic and online formats. In signing this form the parent/guardian/carer allows permission for contact by the RIBI, District and Club Public Relations Officers for public relations purposes. Parents/Guardians and any entrant over 18 at the date of the competition should sign this declaration below:

<table>
<thead>
<tr>
<th>Parent/Guardian</th>
<th>Signature</th>
<th>Date</th>
</tr>
</thead>
</table>

This form can be used for Club or District stages of the competition. Tick box to indicate the stage for this entry

- **Club**
- **District**

**For the District Competition this fully completed form must be returned by 16th January 2015 to:**

Charles Freeman  
696 Lightwood Road, Stoke-on-Trent, ST3 7HE  
**E-mail:** cwfrotary@virginmedia.com  
**Telephone:** 07775 677055