

Rotary **YOUNG**
CHEF **COMPETITION**



[ROTARYGBI.ORG](https://rotarygbi.org)

Hosted by

Rotary
Great Britain & Ireland



Information Pack for 2024-25

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Information Pack for 2024-25

Introduction

The Rotary Young Chef Competition is organised and promoted by Rotary International in Great Britain and Ireland (Rotary GB&I).

There are four stages to the competition, each designed to support and encourage the development of young people's culinary skills and confidence. Some stages may have more than one round.

Aims and Objectives

This competition aims to encourage young people to:

- learn how to cook a healthy meal
- develop food presentation skills
- consider food hygiene issues
- develop organisational and planning skills
- develop an ability to cope in a demanding situation

Who can take part?

The competition is open to all young people between the ages of 11 and 17 on 31st August 2024. They may be an individual or from any group or community organisation including schools and colleges, home educated, or other young peoples' community organisations, for example, community RotaKids, community Interact, Scout Groups, Girl Guides, etc. It should be noted that a competitor who is 17 on 31st August but turns 18 on 1st September is allowed to enter whilst a young person who is 10 on 31st August would not.

This competition is intended for amateur chefs. An amateur is considered to be a person who is **not** in full, or regular part time, employment in the catering trade. Eligible entrants who have been temporarily employed by restaurants during the school holidays may take part. The competition is **not open to students who are enrolled on a full-time catering course studying for a qualification above "A" level (or equivalent) standard. Students in part-time (day release) education for catering are also not eligible to participate.**

The qualifying criteria of all entrants will be checked rigorously; any entrant who does not meet the above conditions will not be allowed to take part.

Entrants should enter the competition organised by the local Rotary club through their respective group or community organisation or individually, as detailed above.

Local Rotary Clubs can be found by using the club finder facility in the top left-hand corner of the Home Page of the Rotary GB&I website www.rotarygbi.org.

Entrants may participate in a competition held by a Rotary club outside of their geographical boundary but may compete in only one club event.

The Four Stages of the Competition

Entrants need to complete an entry form, available from their local Rotary club and submit it to the local organiser, by the date and time specified by them.

Local Heats

These are organised by local Rotary clubs and are generally between September and December. The winner of each local heat is entered into a Rotary District competition.

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District Finals

These are organised by each Rotary District and **are generally completed by mid-February**. In the case of a high number of entrants, it may be necessary to hold preliminary rounds prior to a district final. Any preliminary rounds must be completed within the same guidelines. The **winner** from the District Finals is then entered into the Cluster Final.

Districts are responsible for the refunding of competitors costs up to the cost of the ingredients (maximum £18).

Clubs sponsoring competitors are responsible for assisting them with food costs and/or travel costs to the District Final venue.

Cluster Finals

The Cluster Finals are organised by several Rotary Districts together and **are generally completed by early March**. The **winner** of the Cluster Final is then entered into the National Final.

Clusters are responsible for the refunding of competitors costs up to the cost of the ingredients (maximum £18).

Clubs sponsoring competitors are responsible for assisting them with food costs and/or travel costs to the Cluster Final venue.

National Final

The National Final is organised by Rotary GB&I and only the winning chef is entered by each of the Clusters. It will be held **on Saturday 29th March 2025** at a venue to be advised.

Rotary GB&I does not fund the expenses of the Cluster winners to attend the National Final. Sponsoring clubs are responsible in the first instance.

The dates for local heats, district and cluster finals competitions will be determined locally. Entrants should check dates with their local Rotary Club in the first instance. Any entries submitted after the deadline will not be accepted.

Competition Guidelines

Task

To prepare and serve, in two hours, a two-course healthy meal comprising a **main course** and **dessert** for two people and costing up to £18.00 sterling.

The task for local heats and district and cluster finals may have local variations. Entrants should check the detailed requirements for each round with their local Rotary club.

Judges

The judges will be people with appropriate skills appointed by the organisers at the Club, District and Cluster levels.

At the National level the judges will be appointed by Rotary GB&I and will not be Rotarians.

Judging Criteria

Judges will allocate marks as follows:

Costing	5 points
Planning	5 points
Healthy choice of dishes	5 points
Correct use of knives & equipment	5 points
Meal served on time & at correct temperature	5 points
Neatness and organisation of working area and hygiene	5 points
Range of skills used	5 points
Presentation of display table	5 points
Taste and presentation of main course	10 points
Taste and presentation of dessert	10 points
	Possible Total 60 points

Allocation of Points

5 points: Outstanding

4 points: Distinction

3 points: Commendable

2 points: Reasonable

1 point: Passable (OK)

Double points for Taste and Presentation of Main course and dessert.

Judges will deduct marks for courses presented outside the allotted time.

A suggested Judges score sheet will be added to this document by end July.

At the end of the competition, the organiser will collect the judges score sheets. These will be retained by the competition organiser for a maximum of 3 months after the date of the competition, after which they, and all other data collected, **will be destroyed** to comply with the [General Data Protection Regulations](#) and the Rotary Youth Competitions and Awards Privacy Policy.

A Rotarian with no interest in the participating teams will review the scores to ensure accuracy before the results are announced.

After the judges have determined the result of the competition one or more judges will comment on their observations of the competition before announcing the result.

The judges will not enter any discussion or correspondence regarding their decision; the decision of the judges will be final and not subject to any appeal.

Recognition

At all stages of the competition, competitors will receive a Certificate of Participation.

Prize for National Final

Further details relating to prizes for the National Final will be confirmed in due course.

How to enter

To enter a local heat, contact your local Rotary club which can be found by using the club finder facility in the top left-hand corner of the Home Page of the Rotary GB&I website www.rotarygbi.org. In case of difficulty, contact the Rotary Young Chef team by emailing young-chef@rotarygbi.org for assistance.

Entrants are required to complete an entry form and submit it to the stage organiser by the time specified.

Competition Procedure

Arrival

Before each competition, the organiser will conduct a ballot to determine the **cooking area** allocated to each competitor.

On arrival competitors will be shown where to deposit their equipment and ingredients.

Introduction

Competitors and supporters will be welcomed, and competitors advised of the location of the judging and table display areas. Competitors will then be briefed by the judges including explaining what they are looking for in terms of the proper use of knives and cooking equipment.

Supporters will be advised of a rest area for their use during the competition.

Equipment

Ovens, hobs and refrigeration equipment will be available at the venue. Competitors should bring all other equipment, including any specialised equipment and utensils, they are likely to require. Any electrical equipment they bring must have an **up-to-date Portable Appliance Tested (PAT) certificate**. Any clarifications on equipment availability should be addressed to the competition stage organiser.

Organisers will allocate a table for presentation for the competitors to display their dishes for supporters to see. **Competitors should also display a menu and costings on their tables which will be judged.**

Prior to the competition start time, supporters may assist with the unpacking and organisation of the cooking area. Supporters must not assist with any food preparation and must leave the cooking area before the competition starts.

Competitors must

- not commence any food preparation until the competition begins
- not use any ready or pre-prepared food or ingredients including marinated food
- make available their completed time plan (see below) and their completed menu and ingredients form (see below) for the judges to review.

The menu and ingredients form (attached below) should

- include all ingredients and the purchase cost of the quantity of ingredients to be used
- value at retail cost any home grown produce or 'free' ingredients to be used
- not include any small amounts of herbs, spices and seasonings
- have attached to it receipts for the ingredients, with the items clearly marked.

VERY IMPORTANT NOTE

If any dish **contains nuts of any type**

- this must be made clear on the menu and ingredients form
- the competition organiser must be made aware of this on arrival so that appropriate separation can be arranged
- all utensils and surfaces must be thoroughly cleaned to avoid residue contamination.

Preparation Time

The preparation time of two hours will commence during which time competitors will prepare, cook and serve their meal.

During the last 45 minutes of the two-hour duration, competitors should stagger serving their courses in the correct order and at the correct temperature. One serving of each course should be placed in the judging area and the other serving on the display table for the supporters to see.

Clearing up may be completed after the two-hour period if necessary.

Results

After the judges have decided the result of the competition, one or more of them will comment on their observations before announcing the result.

Rotary Youth competitions and other opportunities for young people

The Rotary Young Chef competition is one of a number of competitions for young people organised by Rotary GB&I. The others are: Rotary Young Artist; Rotary Young Musician; Rotary Youth Speaks: A Debate; Rotary Young Photographer; and Rotary Young Writer. There are also annual Rotary Young Citizen Awards, a number of clubs organise Technology Tournaments and there are several Rotary specific programmes including RotaKids, Interact, Rotary Youth Leadership Awards, Rotary - Developing Future Leaders and more. To find out more about these competitions and other opportunities please contact your local Rotary club in the first instance for what is happening locally and also take a look at <https://www.rotarygbi.org/projects/young-people/>.

Working with children

Rotary GB&I has adopted this statement of policy in working with children, vulnerable adults and those with disability:

The needs and rights of the child, the elderly, the vulnerable and those with disability take priority. It is the duty of every Rotarian to safeguard to the best of their ability, the welfare of and prevent the physical, sexual or emotional abuse and neglect of all children, the elderly, persons with disability or otherwise vulnerable persons with whom they come into contact during their Rotarian duties.

Menu and Ingredients Form ([maximum cost must not exceed £18 sterling](#))

Competitors should bring a completed copy of this form to the competition. An electronic version of this form is available from your competition organiser. Only cost the quantity of ingredients used, not the quantity purchased.

Competitor's Name	
Total Cost of Main Course + Dessert	£

Main Course	Dessert