

# The Link Foundation Culinary Challenge Rules for 2008



For chefs and trainee chefs aged between 18 and 23 years (by 1<sup>st</sup> Dec 2008) working in the hospitality or food industry, or currently studying at a recognised educational facility and holding a British passport.

Your application should be submitted by e mail in Microsoft Word or by post and consist of:

1. Either the written application form which you can print off from the websites listed below, or a page of contact details. Please inform us of your:
  - Your full name and, the name you wish to be known by
  - Your date of birth and current nationality
  - Your postal address
  - Your e mail address
  - Your work phone number
  - Your mobile phone number
  - We do need to contact you quickly sometimes so make sure we know how to do it.
2. A typewritten two course menu for two covers to be cooked in two hours using New Zealand farmed venison loin for the main course, and a dessert course of your choice using some New Zealand produce. You need to select a matching wine for each course (red for the main course and sparkling for the dessert) which you will need to specify. There are many websites you can access for information, but a starting point would be [www.nzwine.com/intro/](http://www.nzwine.com/intro/) and for NZ farmed venison, [www.nzvenison.com](http://www.nzvenison.com).

Make sure you specify all of your ingredients, their quantities and your methods of preparation and cooking.

3. Approximately 100 type written words on why you would like to visit New Zealand.
4. A curriculum vitae (cv) consisting of a list of your qualifications and where you studied for them. If you are still studying, let us know at which college, and also the name of your course. Let us know your employment history if you're currently working, and also any competitions entered and, any prizes won, or distinctions earned.
5. A short letter signed by your employer or mentor on official headed notepaper or from an official e mail address verifying the details of your CV and supporting your application.

These papers should be sent to Francis King, 32 Western Rd, Oxford OX1 4LG or e mailed to the same person, address... [Linkuknz@Talktalk.net](mailto:Linkuknz@Talktalk.net) to arrive by 5<sup>th</sup> Sept. 2008. Please note:

- These papers will not be returned to you.
- The recipes (duly acknowledged) contained may be reproduced for advertising purposes. The winner's recipe may be used by the sponsors.

## Short-listing

This application will be judged on paper by a distinguished panel of judges chosen by the Craft Guild of Chefs. You will be informed by or shortly after 1<sup>st</sup> October whether you are one of the eight short listed candidates or not. All applicants will be notified. Successful applicants will receive further detailed instructions about the cook offs at this point.

## The Cook Off

If you are one of the short-listed candidates, you will be invited to a Cook Off at Westminster Kingsway College in Vincent Square London on Monday November 10th where, after introductions and

instructions, you will be asked to produce the menu you created at the first stage, over the next two hours.

You will be provided with two portions of New Zealand farmed venison loin. Selected New Zealand red wines and sparkling wines will also be provided. Westminster College has a fully serviced kitchen with basic pots, pans, and utensils, ladles, chopping boards etc. You should bring your own knives, electrically powered tools, crockery and anything which is at all specialist, as well as all ingredients.

*Mis en place* permitted includes peeled but not prepared veg and fruit, puff pastry, basic or finished stock and reductions, and stock syrups, weighed ingredients, and anything which needs marinating.

The results of your cooking will be judged by a panel of experts who will be looking at your:

- Presentation, visual impact and style, creativity and originality
- Composition, use of colours, textures, lay out
- Menu balance, protein, carbohydrates etc and use of fresh produce
- Preservation and enhancement of the taste and texture of the produce through your cooking, professional techniques and hygiene
- How the choice of wine complements the taste of the food
- Professional techniques and hygiene.

Your name, training institution or place of work will be displayed at the Theatre.

You will also be interviewed at Westminster Kingsway College for 15 minutes at some point before or after the cooking, on your menu, your ambitions in the industry, why you want to go to New Zealand and whether you would be a good Ambassador for British Cuisine. NB the marking system is 80 per cent on Cooking, 20 per cent on interview.

You should nominate up to two people, such as your mentor or colleagues, who may help you set up and clear up but who may not accompany you during the actual Cook Off or at the interview.

#### **Award**

The eight short-listed candidates and two nominated guests will be invited to an official reception in the Penthouse suite of New Zealand House, Haymarket, London, on the following evening of 11<sup>th</sup> November 2008. The reception will be hosted by the NZ High Commissioner, catered by Peter Gordon of The Providores, Marylebone with some fine New Zealand wines to drink when the winner will be announced by the Guest of Honour - expected to be HRH The Princess Royal, patron of the NZ-UK Link Foundation.

#### **Prizes**

All eight short listed candidates will be given a year's membership of the Craft Guild of Chefs and will be presented with certificates, glassware and other gifts.

#### **The winner of the first prize will receive:**

A return flight provided by Air New Zealand and a grant to cover all expenses for a working visit to New Zealand to work and learn for up to one month in top restaurants around the country, with the option of one further week free to explore and enjoy at your leisure but which needs to be organised by yourself. The prize has to be taken in the late New Zealand summer, ie Feb/ March/April 2009.

Second and third placed contestants will each receive the opportunity of a week's work experience at Peter Gordon's The Providores Restaurant and Tapas Room in Marylebone High St, London, and a grant to cover accommodation and food.

For the downloadable Application form and further information on The Craft Guild of Chefs and The NZ-UK Link Foundation, please visit the following websites. [www.craft-guild.org](http://www.craft-guild.org) and [www.nzuklinkfoundation.org](http://www.nzuklinkfoundation.org).