



**Rotary International
in Great Britain and
Ireland**



YOUTH OPPORTUNITIES

Rotary Young Chef 2010

in association with

Filippo Berio Olive Oil

**The Rules and Organisational Guidelines for
Competitions leading to the Regional and
RIBI Finals on**

Saturday 24th April 2010

**Chichester High School for Girls,
Kingsham Road, Chichester, West Sussex,
PO19 8EB**

Hosted by Rotary District 1250

Full details of joining instructions and of the venue will be provided
to all Regional Winners prior to the event.

All enquires regarding the competition should be addressed to:
Rtn Denis Spiller, Rotary Club of Strood
e-mail: rotaryyoungchef@blueyonder.co.uk

RULES FOR RIBI ROTARY YOUNG CHEF 2010

1. Objectives

This competition aims to encourage young people to:

- Develop cookery skills.
- Develop food presentation skills.
- Consider healthy eating options.
- Prove their organisational and planning skills.
- Prove their ability to cope in a demanding situation.

2. Entrants

The competition is planned for students in full time secondary school education. However, students doing NVQ level 1 (or National equivalent) in catering colleges may enter this competition. Students must be aged 17 years, or under, on 31st August 2009 for the 2010 competition.

3. Competition

Entrants will be asked to prepare:

A 3-course healthy meal for 2 people (starter, main course and dessert) costing no more than £14.00, €21.

Entrants may wish to use recipes used in previous events. This is quite acceptable. However, we must ask that entrants avoid the use of nuts in their dishes, in case there are people in the kitchen who have a nut allergy.

4. Timing

Setting up time: 30 minutes

Cooking Time: 2 hours.

Timing is vital and judges will deduct marks for meals not finished on time.

5. Procedure

Arrival and Briefing

All entrants and supporters will gather together for a welcome and initial briefing.

There will be a draw for cooking areas including which type of cooker will be used. A serving area, 120x60cm (which may not be a stand-alone table) will be allocated near to the cooking area.

Supporters may assist in bringing equipment etc. into the cooking area, during setting up time.

Setting up Time

This is to include table setting, organising cooking area (sole use of one cooker only) and collecting together equipment.

There is to be no handling or preparation of ingredients in this time. Any ready or pre-prepared food/ingredients should be declared to the judges e.g. marinated foods etc.

Entrants must bring their own serving dishes, cutlery, specialist or electrical equipment (which must have a PAT test certificate) and linen, in addition to their own ingredients.

Standard cooking equipment will be available at the venue.

Entrants should display a copy of their menu at their serving area.

Entrants should bring their completed Time plan sheet (Form 2)

A copy of their recipes (ingredients and method) must be sent to the organiser along with their entry form in order that they can be reviewed by the judges before the competition.

Details of purchases, including receipts, (Form 3) should also be handed in before the start. 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 costings. Please note you only cost the weight of ingredients used.

Cooking Time

This is to include preparing, cooking and serving of the meal at the correct temperature.

Entrants may have use of fridge and limited freezer facilities that are available at the venue.

At the decision of the judges, the dishes will normally be served within the last half-hour of the competition. One serving of the dishes will be displayed in the serving area and used for photographs. The other serving the dishes will be adjacent to the serving area for the judges to taste.

Washing up may be finished off after the cooking time.

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

N.B. A separate room/area will be available for supporters to use while the competition is in progress. **There can be no entrance to the cooking area by anyone**, other than officials, **while the competition takes place**. The judges will decide when the supporters can be invited into the cooking area to view the finished presentations.

6. Marking

The organising committee will appoint the judges. It will be suggested that they consider the following mark allocation:

- | | |
|---|-----------|
| • Healthy Choice of dishes | 5 points |
| • Planning | 5 points |
| • Costing | 5 points |
| • Range of skills used | 15 points |
| • Neatness of working area and hygiene | 10 points |
| • Wise use of time allowed | 5 points |
| • Meal served at correct temperature | 5 points |
| • Presentation of table (including flowers, cloth etc.) | 5 points |
| • Taste and presentation of starter | 10 points |
| • Taste and presentation of main course | 10 points |
| • Taste and presentation of dessert | 10 points |

After the marking has taken place, the judges will comment on the presentations and announce the result. The decision of the judges will be final. They will not discuss marks and no correspondence or discussion will be entered into following the event.

7. Awards

In the RIBI Final, all entrants will receive a special white cotton apron, which is to be worn for the duration of the competition and after the competition becomes the property of the entrant. All entrants will receive a certificate. The winner will be presented with a cup; £250; a trip to the Olive Harvest in Tuscany (accompanied by a parent or guardian) with Filippo Berio. The second placed person will receive £200, the third placed person will receive £100.

8. Applications for the Competition

Entry to the competition is via a Club Competition. This is followed by the District Final and TWO winners from the District Final will enter the Regional Final. ONE winner from each Regional Final will enter the RIBI Final. District Finals are to be completed by 1 March 2010. Regional Finals are to be completed by 21 March 2010. Entries to the RIBI Final **must** be submitted by 1 April 2010.

Region	Districts	Regional Final 2010 hosted by
1	1010, 1020, 1030, 1230	1230
2	1040, 1070, 1220, 1270	1070
3	1080, 1130, 1240, 1260	1130
4	1090, 1120, 1140, 1250	TBC
5	1110, 1170, 1200, 1290	1170
6	1060, 1100, 1150, 1210	1210
7	1050, 1180, 1190, 1280	TBC
8	1160	1160

Your RIBI Youth Opportunities Committee contact for the Regional Finals and Final of the Rotary Young Chef competition for 2009-10 is: **Rtn. Denis Spiller**
email: rotaryyoungchef@blueyonder.co.uk

All other enquiries should be addressed to your local participating Rotary Club

9. Uniformity of Procedure

It is hoped that, in the interests of uniformity for the participating finalists, that the District stages of the competition will be run along similar lines, although Clubs may find it easier to run a shorter competition to save time and cost e.g. just cooking two courses.

The rules within this document apply absolutely to Regional Finals and the RIBI Final for Rotary Young Chef.

10. Finance

At the RIBI Final, the entrants will be reimbursed for the cost of their ingredients. The cost of travel to the final and accommodation (if required) will not be met by the organisers and it is the responsibility of the sponsoring Club to ensure the entrants are able to attend.

11. Forms

Copies of the following forms are attached. These forms may be copied as required.

1. Regional Winner	As soon as the Regional Final finishes to be submitted to the RIBI organiser.
2. Entry Form	To be submitted by the District of the Regional Winner, by 1 st April 2010 to the RIBI Final Organiser. Along with recipes (ingredients & methods) of each dish for the judges. Electronic head & shoulders photograph of entrant
3. Time Plan 4. Menu & Ingredients	Each entrant to hand in completed copies of both forms to the organiser on arrival.
5. Mark sheet	Copy to be provided to each judge for their own use and to be confidential to them



RIBI YOUTH OPPORTUNITIES



ROTARY YOUNG CHEF 2010

In association with **FLIPPIO BERIO OLIVE OIL**

WINNER OF THE REGIONAL FINAL

Region Number Competition at

Name of winner

Address

.....

Post Code e-mail

Telephone no

Date of Birth

School name and address

.....

.....

Rotarian Contact for Winner:

Name

Address

.....

Post Code e-mail

Telephone no

Rotary Club of

Please return this form to Denis Spiller, rotaryyoungchef@blueyonder.co.uk

14 Lakeview Close, Snodland, Kent, ME6 5LX **as soon as the result is known**



ROTARY YOUNG CHEF FINAL 2010

Please bring a copy of this form completed to the Competition (copy or extend as required)

Entrant Name:

TIME PLAN

TIME	ACTIVITY	REMINDERS
	e.g. Weigh Ingredients, wash fruit & veg	e.g. Wash hands, Apron on



ROTARY YOUNG CHEF FINAL 2010

Mark Sheet

	Entrant Name & Menu ID	Healthy Choice	Planning	Costing	Skills Use	Hygiene, Neatness	Time Use	Food Temp	Presentat'n Table	Starter	Main	Dessert	Total
		5	5	5	15	10	5	5	5	10	10	10	85
1													
2													
3													
4													

This sheet is confidential to the judges and for their own use