

continued

GUIDANCE NOTES TO COMPETITORS

Ensure your working methods are carried out in a professional manner. Judges will be looking at your technical and craft skills, the way you hold and use your knives, the correct knife being used, the way you cut and chop ingredients etc. Hygiene and safety methods are important. The food on the plate is important, but in a live competition the methods achieved are also very important. Remember to taste your food early for seasoning and flavour. Make sure you have a supply of tasting spoons in clean water for this purpose.

Do not taste with your fingers.

Be aware of waste; do not throw anything away that could be utilised again. Your marks will often reflect this.

Do not try to bluff the judges! Be honest if you make a mistake, the judges are not there to destroy you.

The presentation of your food is important. Hot food on hot plates, cold food on cold plates, check before you serve. Make sure plates and service equipment are spotlessly clean. Leave yourself time to check.

When saucing hot plates do not use plates that are too hot as the sauce will dry up very quickly. Take extra care with garnishing. The use of raw herbs in excess should be discouraged. Generally, if you cannot eat it, it should not be on the plate (apart from bones).

After the Competition

When the result has been announced, successful or otherwise, do not disappear, ask a judge for a critique. All judges will be more than happy to talk to you and offer constructive comments on your working methods and finished dishes. It is important to you and to the future of your competition work to gather as much information as you can.

General Guidance Notes to Stewards

In addition to following the general guidance notes above, the front of house judges are looking for evidence of 4 key attributes: product knowledge, interpersonal skills (both in welcoming and serving diners), technical serving skills (including general service conventions and being consistent) and teamwork. Performing to a high standard is more important than trying to be over-complicated.

DISPLAY SALON CLASSES

- A small finishing area will be made available adjacent to the main competition display area.
- Perishable dishes will be judged and displayed for one day only. However, at the discretion of the Chairman of Judges, dishes may be displayed for 2 days.
- Decorative exhibits will be judged on presentation, originality, artistry and technique.
- Generally, competitors should avoid the following:
 - Use of Socles (plinths)
 - Use of parsley and other herbs as garnish
 - Cloudy aspic jelly
 - Moulded sculptures or too many sculptures
 - Placing food on edges of plates
 - Repetition of preparation methods
 - Excessive use of colours
 - Presenting hot food on mirrors

Competitors must concentrate on:

- Originality
- Practical size portions
- Presentation and visual appeal
- Fish not overcooked

* = Blue Riband Event - All Blue Riband events count towards the Champions Trophy. Two points are awarded for winning team events which are Classes D7, P18, P19 and P20. One point will be awarded for individual events which are Classes P4, P6, P8, P9, P14, P15, P16 and P17. In the event of a tie, the Champions Trophy will be awarded jointly.

- Use of inedible materials, except where specified
- Overloading of platters
- Use of coloured jellies
- Entering previously judged pieces
- Use of paper sleeves etc
- Use of plastic food ornaments etc
- Unsuitable serving dishes
- Appropriate numbers of garnishes to portions of main item
- Attention to colours, textures and flavours (where tasted)
- Meats not too rare
- Cleanliness of display dishes or platters

Junior Centre Piece (D1) and Senior Centre Piece (D2)

This is purely a decorative piece of craftsmanship to be used as a table centrepiece. There should be immediate impact. Craft techniques are paramount. If using chocolate the important factors are tempering and the shine on finished items, various production methods should be displayed. Pastillage should be as fine as possible, and if presenting flowers, supporting wires should not be seen. Sugar pieces should also display a variety of techniques. Be careful of the wording on any accompanying descriptive display.

Classes D3, D9, D10 D11, D13, D14

The food displayed in this class is designed to be 'hot served cold'. It must be exhibited as such. The light use of jelly or oil can be used to protect from drying, but must be strictly limited. Chocolate should not be used on a dessert being displayed as 'hot served cold'. Remember these are dishes designed to be able to be served in a restaurant.

Presentation/Innovation

Dishes should be appetising and tastefully pleasing to the eye, should show no beads or uneven glazing, practical portion size and correctly calculated with moderate slices.

Composition

Display must be nutritionally balanced and in keeping with modern tastes. Tastes and colours should enhance, textures should balance, with food digestible; ingredients harmonise.

Culinary Preparation

Skills shown, correct cooking methods.

Practical Serving

Practical, not over-elaborate or impractical garnishing. Plate and Platter arrangement that makes for practical serving, while maintaining a sense of the elegant.

Types of Serving Dishes for Cold Food

Be aware of sharp edges on mirrors, beware of fixed frame mirrors. Some dishes will require the bases being set with aspic.

Try to enjoy the experience.

Just remember, the judges had to endure this at some stage of their career!



Competitors Schedule

Ex JC 11 CLASS SCHEDULE SUMMARY

DAY 1	Tuesday 27 Sep 11 - Royal Navy Day
CLASS	TIME
D1	Junior Centre Piece 0800
D2	Senior Centre Piece 0800
D3	Open Restaurant Show Desserts 0800
D4	Open Petit Fours (Tasted) 0800
D5	Senior Decorative Cake 0800
D6	Junior Decorative Cake 0800
D7	Open Team Buffet* (Navy) 0800
D8	Senior Cocktail Canapés (Tasted) 0800
D9	Open Set Show Platter 0800
D10	Junior Restaurant Show Plates 0800
D11	Senior Restaurant Show Plates 0800
D12	Junior Canapés (Tasted) 0800
D13	Four Course Gourmet Meal 0800
D14	Vegetarian Platter 0800
P22	Open Pastry Skills 0800-0900
P19	Inter-Services Open Field Team Challenge* Heat 1 0830-1100
P20	Parade de Chefs* (Navy) 0900-1500
P4	Junior Lamb Dish* 0915-0945
P10	Junior Pasta Dish 1000-1025
P14	Junior Steward Skill Heat 1&2* 1030-1125
P11	Open Ethnic Dish 1040-1110
P9	Junior Pork Dish* 1125-1155
P13	Senior Stewards Restaurant Flambé Dish Heat 1 1140-1210
P16	Senior Chef of the Year* Heat 1 1210-1410
Morning Award Ceremony 1230-1300	
P23	Inter-Services Open Afghan Field Challenge Heat 1 1300-1500
P15	Inter-Services Open Steward Skills* Heat 1&2 1330-1540
P18	Inter-Services Open Cook & Serve* Heat 1 1425-1555
P17	Inter-Services Junior Chef of the Year* Heat 1 1610-1710
Evening Award Ceremony 1725	

DAY 2	Wednesday 28 Sep 11 - RAF Day
CLASS	TIME
D7	Open Team Buffet* (RAF) 0800
D8	Senior Cocktail Canapés (Tasted) 0800
D9	Open Set Show Platter 0800
D10	Junior Restaurant Show Plates 0800
D11	Senior Restaurant Show Plates 0800
D12	Junior Canapés (Tasted) 0800
D13	Four Course Gourmet Meal 0800
D14	Vegetarian Platter 0800
P3	Senior Lamb Dish 0800-0830
P19	Inter-Services Open Field Team Challenge* Heat 2 0830-1100
P8	Junior Chicken Dish* 0845-0915
P20	Parade de Chefs* (RAF) 0900-1500
P5	Senior Fish Dish 0930-1000
P12	Open Vegetarian Dish 1015-1045
P14	Junior Steward Skill Heat 3&4* 1030-1125
P1	Open Hot Sweet 1100-1130
P13	Senior Stewards Restaurant Flambé Dish Heat 2 1140-1210
P16	Senior Chef of the Year* Heat 2 1145-1345
Morning Award Ceremony 1200-1230	
P23	Inter-Services Open Afghan Field Challenge Heat 2 1300-1500
P15	Inter-Services Open* Steward Skills Heat 3&4 1330-1540
P18	Inter-Services Open Cook & Serve* Heat 2 1400-1530
P17	Inter-Services Junior Chef of the Year* Heat 2 1545-1645
Evening Award Ceremony 1700	

DAY 3	Thursday 29 Sep 11 - Army Day
CLASS	TIME
D7	Open Team Buffet* (Army) 0800
D8	Senior Cocktail Canapés (Tasted) 0800
D9	Open Set Show Platter 0800
D10	Junior Restaurant Show Plates 0800
D11	Senior Restaurant Show Plates 0800
D12	Junior Canapés (Tasted) 0800
D13	Four Course Gourmet Meal 0800
D14	Vegetarian Platter 0800
P6	Junior Fish Dish* 0800-0830
P19	Inter-Services Open Field Team Challenge* Heat 3 0830-1100
P7	Open Chicken Dish 0845-0925
P20	Parade de Chefs* (Army) 0900-1500
P2	Open Duck Dish 0940-1010
P17	Inter-Services Junior Chef of the Year* Heat 3 1025-1125
P14	Junior Steward Skill Heat 5&6* 1030-1125
P13	Senior Stewards Restaurant Flambé Dish Heat 3 1140-1210
P16	Senior Chef of the Year* Heat 3 1140-1340
Morning Award Ceremony 1200-1230	
P23	Inter-Services Open Afghan Field Challenge Heat 3 1300-1500
P15	Inter-Services Open* Steward Skills Heat 5&6 1330-1540
P18	Inter-Services Open Cook and Serve* Heat 3 1355-1525
P21	Afghan Challenge Mystery Box 1540-1640
Evening Award Ceremony 1655	

Please read through carefully, select the classes you wish to compete for, fill in the entry form and send to your Service Team Manager.

CLASS SCHEDULE - PRACTICAL THEATRE

P1 Open Hot Sweet

Prepare, cook and present 2 plated portions of a hot sweet using any UK autumnal fruits to competitors choice. Souffles must be presented in their original dishes.

30 minutes 28 Sep 1100-1130

P2 Open Duck Dish

Prepare, cook and present 2 plated portions of duck to competitors choice using breast only.

30 minutes 29 Sep 0940-1010

P3 Senior Lamb Dish

Prepare, cook and present 2 plated portions of a lamb dish to competitors choice.

30 minutes 28 Sept 0800-0830

P4 Junior Lamb Dish*

Prepare, cook and present 2 plated portions of a lamb dish to competitors choice.

30 minutes 27 Sep 0915-0945

P5 Senior Fish Dish

Using a sustainable round fish, Gurnard, mackerel or Sea Bass, cook and prepare a fish dish for two covers to competitors choice. The dish is to be presented on a salver. Competitors are to provide reference from Escoffier - The Complete Guide to the Art of Modern Cookery. The menu description and reference must be displayed.

30 minutes 28 Sep 0930-1000

P6 Junior Fish Dish*

Using a sustainable flat fish, Plaice, Dab or Sole, cook and present 2 plated covers to competitors own choice. Menu description to be displayed. Fishmongery skills will claim extra points.

30 minutes 29 Sep 0800-0830

P7 Open Chicken Dish

Prepare, cook and present 4 portions of a classical chicken sauté dish, served on a salver or deep dish. Point of reference must be shown with menu description. Butchery must be carried out in front of judges.

40 minutes 29 Sep 0845-0925

P8 Junior Chicken Dish*

Prepare, cook and present 2 plated main course portions of a chicken dish to competitors choice.

30 minutes 28 Sep 0845-0915

P9 Junior Pork Dish*

Prepare, cook and present 2 plated portions of a pork dish to competitors choice.

30 minutes 27 Sep 1125-1155

P10 Junior Pasta Dish

Prepare, cook and present 2 plated main course portions of a pasta dish to competitors choice. Pre-prepared pasta dough can be used, not pre made pasta. No pre-prepared sauces.

25 minutes 27 Sep 1000-1025

P11 Open Ethnic Dish

Prepare, cook and present 2 plated main course dishes suitable for asian diets. Ingredients may be brought in marinated if required, but not cooked. Menu and ingredient list to be displayed.

30 minutes 27 Sep 1040-1110

P12 Open Vegetarian Dish

Prepare cook and present 2 plated portions of a vegetarian dish to competitors choice.

30 minutes 28 Sep 1015-1045

P13 Senior Steward Restaurant Flambé Dish

Cook a flambé dish (sweet or savoury) for 3 covers to competitors choice, together with accompanying wine. 1 cover presented to judges; the other 2 served to diners. The workstation may be set up in advance but the diners table

to be set up within the allowed time. Diners must not be other competitors, team mates or mentors. Competitors will be marked on the flambé dish, table set-up and service.

30 minutes. **This class will take place in the Practical Skills (Stewards) Arena.**

Heat 1 27 Sep 1140-1210

Heat 2 28 Sep 1140-1210

Heat 3 29 Sep 1140-1210

P14 Junior Steward Skills*

Prepare Caesar Salad for 2 persons plus 1 for Judge. Serve with bread and a non alcoholic drink. A descriptive menu card is to be produced and the trolley, equipment and garnishes may be set up in advance but the diner's table must be setup in the allocated time. Diners must not be other competitors, team mates or mentors. **This class will take place in the Practical Skills (Stewards) Arena.**

20 minutes

27 Sep Heat 1 1030-1050 Heat 2 1105-1125

28 Sep Heat 3 1030-1050 Heat 4 1105-1125

29 Sep Heat 5 1030-1050 Heat 6 1105-1125

P15 Inter-Services Open Steward Skills*

Set a table for 2 covers (table layout to include 2 different napkin folds), prepare and cook a sweet or savoury flambé dish for 3 covers, 2 served to diners, 1 to judges. Offer and serve an appropriate wine, make and serve a special coffee (eg Irish Coffee). No foil or other supports, or pre folding allowed for the napkin folds. Diners must not be other competitors, team mates or mentors. Workstations to be set up in advance; presentation table to be set up within the time allowed. **This class will take place in the Practical Skills (Stewards) Arena.**

45 minutes

27 Sep Heat 1 1330-1415 Heat 2 1455-1540

28 Sep Heat 3 1330-1415 Heat 4 1455-1540

29 Sep Heat 5 1330-1415 Heat 6 1455-1540

P16 Inter-Services Senior Chef of the Year*

Prepare, cook and present a 3-course meal for 2 covers from a box of set ingredients. Ingredients to be used will be published one month in advance. Having selected the ingredients competitors must supply all the ingredients on the day of the competition.

2 hours

Heat 1 27 Sep 1210-1410

Heat 2 28 Sep 1145-1345

Heat 3 29 Sep 1140-1340

P17 Inter-Services Junior Chef of the Year*

Prepare and cook a 2-course meal for 2 covers comprising of a classical main course using a rack of lamb, together with a hot dessert using pears to competitors choice. Menu description together with reference for main course must be provided to verify its classical origins.

60 minutes

Heat 1 27 Sep 1610-1710

Heat 2 28 Sep 1545-1645

Heat 3 29 Sep 1025-1125

P18 Inter-Services Open Cook and Serve*

Prepare, cook and serve a 3-course meal for 4 covers, 2 covers presented to judges, the other 2 served to diners. The main course must be silver served. The team to consist of one chef, one commis and one waiter. Menu and wine to competitor's choice. One wine to be served with each course, with the first wine also served as an aperitif. Water and cafetière coffee are

also to be served within the time. Teams to provide own equipment. Diners must not be other competitors, team mates or mentors. Descriptive menu, including choice of wines, to be produced in advance.

90 minutes

Heat 1 27 Sep 1425-1555

Heat 2 28 Sep 1400-1530

Heat 3 29 Sep 1355-1525

P19 Inter-Services Open Field Team Challenge*

A team consisting of 2 chefs and 1 GD (non food handler) will prepare, cook and present a 2-course meal for 20 covers, from a menu selected from 10-Man ORP and set box of extra rations. 10-Man ORP menu's chosen by competitors. Choice can be 2x10-man of the same menu, or mixed. A field kitchen will be pre-positioned for the teams. Maximum of 12 teams competing.

2 hours 30 minutes

Heat 1 27 Sep 0830-1100

Heat 2 28 Sep 0830-1100

Heat 3 29 Sep 0830-1100

P20 Inter-Services Parade de Chefs*

A team of 3 chefs (and one kitchen porter non food handler) will prepare, cook and present a 3-course meal for 68 covers to a fixed cost per head only using ingredients from the UK Core range. The main dish is to be lamb or chicken. Costings will be scrutinised

Maximum of 6 hours permitted

Heat 1 27 Sep 0900-1500 (Navy)

Heat 2 28 Sep 0900-1500 (RAF)

Heat 3 29 Sep 0900-1500 (Army)

P21 Inter-Services Afghan Challenge Mystery Box

A team of 2 chefs; 1x senior, 1x junior, are to produce cultural style/multi national finger foods for 5 portions, from a limited mystery box of ingredients. You are to produce fresh bread and at least 2 dips to accompany the eats. Finger foods should be a combination of hot and cold items.

60 minutes

29 Sep 1540-1640

P22 Open Pastry Skills

Cook and present the following afternoon tea items in 60 mins

- 6 pieces x chocolate eclairs (chocolate fondant covering)

- 6 pieces x Fruit based Scones.

- 12 pieces x Viennese Biscuits

No advanced preparation is allowed for this class Presentation and sizing will be taken into consideration.

60 minutes 27 Sep 0800-0900

P23 Inter Services Open Afghan Field Challenge

A team consisting of 2 chefs and 1 GD (non food handler) will prepare, cook and serve 20 portions of finger eat foods suitable for a "Shura" Key leader meeting. You are to serve a combination of hot and cold eats to include a starch and a sweet item. You are to produce at least 2 types of fresh bread, show use of Allegra and demonstrate butchery skills with either goat or lamb. The ingredients will be provided through a magic box scenario based around the Core List, with the exception of meat.

2 hours

Heat 1 27 Sep 1300-1500

Heat 2 28 Sep 1300-1500

Heat 3 29 Sep 1300-1500

DISPLAY SALON CLASSES

D1 Junior Centre Piece

A decorative centre piece using chocolate, pastillage, sugar or marzipan or a combination of these products. No external supports allowed. Maximum display area 2'6".

0800 27 Sep

D2 Senior Centre Piece

A decorative centre piece using chocolate, pastillage, sugar or marzipan or a combination of these products. No external supports allowed. Maximum display area 2'6".

0800 27 Sep

D3 Open Restaurant Show Desserts

Produce and display innovative and modern styles of desserts suitable for restaurant service. produce four plates to competitors choice.

0800 27 Sep

D4 Open Petit Fours (Tasted)

Produce and serve 4 x varieties of petit fours x 6 pieces to competitors choice including the use of fondant and chocolate.

0800 27 Sep

D5 Senior Decorative Cake

A single tier celebration of any shape but not exceeding 45 cms display area, using Regal icing. Decoration may be of sugar paste or pastillage. No wire or inedible items, apart from ribbon, to be on show. The cake can be a dummy as this is not tasted

0800 27 Sep

D6 Junior Decorative Cake

A single tier celebration of any shape but not exceeding 45cms display area, using Regal icing. Decoration may be made from sugar paste or pastillage. No wire or inedible items, apart from ribbon, to be put on show. The cake can be a dummy as this is not tasted

0800 27 Sep

D7 Inter-Services Open Team Buffet*

A team of 4 senior chefs and 2 juniors to prepare and present the following Buffet.

3 portions of 2 choices of amuse bouche (Served cold intended hot), 6 plated starters (3x2), Restaurant Platter 2 portions (Served cold intended hot), Show Platter of meat or fish, poultry or game, 6 plated cold desserts (3x2). A minimum amount of jelly may be used to enhance the display.

0800 27 Sep (Navy)

0800 28 Sep (RAF)

0800 29 Sep (Army)

D8 Senior Cocktail Canapés (Tasted)

To display 6 different varieties of cocktail canapés, 4 pieces of each. The display should reflect the ease of service. Menu description card to be displayed.

0800 Respective Service Day

D9 Open Set Show Platter

Competitors to enter a show platter of fish, meat, poultry or game for 8 portions, decorated and glazed, not tasted.

0800 Respective Service Day

Please Note: The following classes will be displayed across the three days of the exhibition (dependent on the day entered).

D1 Junior Centre Piece, D2 Senior Centre Piece, D3 Open Restaurant Desserts, D5 Senior Decorative Cake and D6 Junior Decorative Cake.

All other static exhibits will be displayed for the day of entry only.

GUIDANCE NOTES TO COMPETITORS

GENERAL

The following notes have been produced to assist in guiding competitors in the production, presentation, and staging of their exhibits. At all times competitors should read carefully the rules and specifications laid out in the schedule criteria. Please contact your Team Director if you require a copy of the full competition rules, which includes rules on the usage of the September 2011 Core Range.

PRACTICAL THEATRE COMPETITION

Choice of Competition Dishes

Do not attempt to be over ambitious with your choice of dishes, feel comfortable with what you have to do, even what could be considered as basic or old fashioned can be very successful if properly produced and presented. Realise your capabilities and knowledge. For live classes, your most popular dishes will be tried and tested.

Preparation for Live Cookery Classes

Read the rules carefully and understand them thoroughly.

Research the dish, and ensure the ingredients are of the best quality. When practising, always get the opinions of others, and never be too proud to accept criticism. Remember that practice makes for a perfect end result. Check your timings during the practice, try to plan in a space at the end to stand back and taste, and check service presentation.

Be careful with mise en place - do not over prepare as this will lose you valuable marks. Show as many craft skills that are feasible within the competition time if you do not have time to display skills you've over prepared the dish!

Before leaving for the competition venue, check and re-check that you have packed everything, including service plates and dishes. Ensure that all equipment, knives etc are clean. Do not set up for a competition with dirty equipment. This will include uniform and footwear. Hygiene will be a consideration of the Judges.

On the Day

Leave yourself plenty of time to travel and arrive early, you need time to compose yourself on arrival. Check out your working area and ensure you are familiar with where the cooking equipment is sited. Look at the equipment available to you and if you do not know how it works, ask before you start. **No extra cooking equipment** is to be used in either the Live Cookery classes or the Inter-Services Parade de Chefs (service heat lamps will be permitted).

The Competition

The Judges will be observing you from the moment you set up. Lay out all ingredients and equipment neatly, refrigerate if necessary and unwrap goods from packaging, **there is nothing worse than seeing a competitor unpacking halfway through the competition.**

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