



CRAFT GUILD OF CHEFS

The National Chef

OF THE YEAR

This year The National Chef of the Year criteria will focus on chef's experiences of the past year as this global pandemic will go down in history. The impact on the hospitality industry has been devastating for many chefs and businesses. Our farmers, fishermen, artisan food producers and small businesses have had their livelihoods challenged, with many struggling to recover. There have been many stories of chefs rising from the ashes to develop new businesses, provide new services and change the way food and hospitality is offered. From providing Michelin starred meal kits to feeding communities and developing an online presence, chefs have been amazing at embracing change. You may have spent more time cooking for family or friends at home, learnt new skills or cooking for customers in a completely different way.

Menu Criteria

The importance of a sustainable food future is in the spotlight and supporting our food heroes is critical as we emerge from the effects of the pandemic. You are required to create a 3course menu which captures the past year and how your relationship with food, food producers and suppliers have affected you.

NOTE:

- Menus should reflect the season in which they will be cooked.
- Successful candidates will be required to cook their menus on September 30th, 2021.
- Some seasonal changes will be allowed once finalists are announced.

Starter:

To produce a delicious vegetarian starter dish for 2 guests focusing on the Future50 ingredients incorporating fresh seasonal produce. Competitors **must** include **at least** one of the following **Future 50 ingredients** in their dish.

- | | |
|-----------------------------|------------------------|
| - Watercress | - Kale |
| - Orange Fleshed Pumpkin | - Beetroot + beet leaf |
| - Walnuts | - Chickpeas |
| - Saffron Milk cap mushroom | |

Note: These ingredients must form a central part of the dish (not a garnish but integral to the dish)

- Focus on sustainability, seasonality, innovation, food waste, marriage and balance of flavours
- Vegetarian: dairy and eggs are permitted
- Remember to incorporate your story into the dish
- Knorr Future50 - A full list of [Future50 ingredients and further details is available here](#)

Main:

As farmers and fishermen struggled to sell their goods to an industry that had paused, we wish to draw attention to these food heroes and this vital industry. Share your food hero story through your main course celebrating the very best fresh seasonal produce from land and sea.

Your interpretation of a main course dish for 2 guests as a Surf & Turf dish. Any cut and any species of meat or fish sourced from the UK&I, fully garnished and individually plated.

- Judges are looking for a perfect marriage of meat or poultry, fish and seafood including the best use of accompanying autumn vegetables and flavours to elevate this dish.
- Competitors may clean, butcher and marinade the protein elements in advance but prime cooking to be carried out on the day.
- Sourcing and provenance of key ingredients is important

Dessert:

Following a year of basic food shortages, home-baking and cake making and a focus on cooking for family, we invite you to create a dessert which captures the sweetest moments of your year.

Celebrating the Great British Pudding

Your twist on an individually plated dessert for 2 guests served warm or cold.

- Judges will be looking for an inspiring dessert to capture the theme of this year's menu.
- Your interpretation on a traditional or modern classic or the innovative use of ingredients that resonate with you capturing the story of your year.

Entry Guidelines

Competitors should pay particular attention to:

- Skills – a strong focus for judges
- Taste & Flavour
- Seasonality
- Sourcing & Provenance
- Menu Balance
- Wastage
- Adherence to criteria
- Mise-en-place allowed
- **Timing – menu must be capable of being prepared, cooked and served within a 2 HOUR TIMEFRAME**

Mise-en-Place allowed

Unless stated in the criteria, no preparation is permitted other than:

- Weighed ingredients
- Peeled, not prepared fruit and vegetables
- Basic stocks
- Puff pastry, filo pastry
- Egg custards (not set) and batters
- Marinated meats or fish (where appropriate)

Photography: seasonal variations will be allowed for the purposes of photographs accompanying competition entries.

Guidelines to completing your entry

- Visit <https://www.nationalchefoftheyear.co.uk/>
- Select ENTER NOW
- Create an account, a verification email will be sent to you – see image below
- If you entered last year, please login using your email and password (you can request a password reset if you have forgotten it)

Transactions / Basket

Step 1
Basket

Step 2
Personal details

Step 3
Summary

Your email address requires validation

- A verification email has been sent from nationalchefoftheyear@events.william-reed.uk - please check your inbox or spam folders.
- YOU WILL NOT BE ABLE TO COMPLETE YOUR SUBMISSION UNTIL YOU HAVE VALIDATED YOUR ACCOUNT.
- You can 'Save for later' at any time and return to the 'Saved items' to complete your submission after validation.
- You can re-send the verification email if required via your: [ACCOUNT > Profile](#)

- Complete the entry –



Entrants Details

Title *

First Name *

This field is required

Last Name *

This field is required

Email *

This field is required

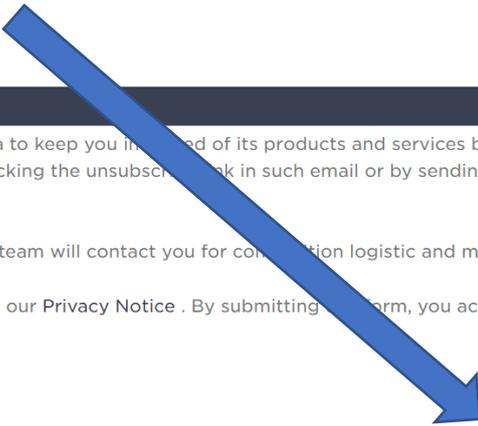
- #Remember to always save your entry at all stages, to ensure you can return at any time to change / update before your finally submit – see image below

GDPR Statement

National Chef of the Year may use your contact data to keep you informed of its products and services by email or by phone. You can withdraw your marketing consent at any time by clicking the unsubscribe link in such email or by sending an email to dataprivacy@wrbm.com.

By Entering into the NCOTY Awards, the managing team will contact you for competition logistic and marketing purposes.

More information on our processing can be found in our [Privacy Notice](#) . By submitting the form, you acknowledge that you have read and understand our [Privacy Notice](#).



- Complete the entry, giving all details and uploading up to 2 images per dish, STARTER, MAIN AND DESSERT – see image



EDITING CLOSE DATE

31 MAY 2021, 23:55

Starter

To produce a delicious vegetarian starter dish for 2 guests focusing on the Future50 ingredients incorporating fresh seasonal produce. Competitors **must** include **at least one** of the following **Future 50 ingredients** in their dish.

Watercress, Orange Fleshed Pumpkin, Walnuts, Saffron Milk cap mushroom, Kale, Beetroot + beet leaf, Chickpeas.

Note: These ingredients must form a central part of the dish (not a garnish but integral to the dish)

- Focus on sustainability, seasonality, innovation, food waste, marriage and balance of flavours
- Vegetarian: diary and eggs are permitted
- Remember to incorporate your story into the dish
- Knorr Future50 - A full list of Future50 ingredients and further details is available here [LINK](#)

Starter Name *

Starter Description *



- Once you have completed your menu, complete the additional PERSONAL DETAILS:



Personal Details

Date of Birth
(Competitors should be aged 26 years or older on or before 29th September 2021)

Job Title

Job Function *

Job Seniority *

Sector *



- After Saving you can return to Edit the document by selecting your entry from Saved Items in the left-hand margin

- Scroll down to the very bottom and **tick box** 'I have read and accept the Terms and Conditions'. Then click **CONTINUE**

- The below screen will appear – click on **COMPLETE**

- You will receive a confirmation email that we have now received your entry.

Dates to note:

Closing date for receipt of preliminary entries:

- Monday 31st May 2021

Announcement of the semi-finalists:

- Friday 9th July 2021

Semi Finalist – stage 2 – online video's

- Monday 26th July 2021

Announcement of Finalists

- Thursday 12th August 2021

Finalist Mentor Day:

- Early September, venue tbc

Filming of the Grand Final

- Thursday 30th September 2021 at Le Cordon Bleu, London.

Celebratory Awards:

- Thursday 21st October, 2021, London based venue

Wishing you the very best of luck with your application.

Don't forget to follow The National Chef of the Year on Twitter

@Craft_Guild #ncoty