

NECTA  
 North East Chef of the Year  
 2019  
 1<sup>st</sup> May 2019

Entry Form



Please return completed entry form to:  
 Susan Jordan, 41 Kingsley Avenue, Newcastle upon Tyne NE3 5QN  
 With a cheque made payable to NECTA for £25 (Entry fee). This must be submitted with entry form.

**BLOCK CAPITALS PLEASE**

SURNAME (MR,MRS,MISS,MS) \_\_\_\_\_

FORENAMES \_\_\_\_\_

DATE OF BIRTH \_\_\_\_\_

HOME ADDRESS \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

POST CODE \_\_\_\_\_

TEL NO. \_\_\_\_\_

E-MAIL \_\_\_\_\_

**BUSINESS ADDRESS**

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\_\_\_\_\_

POST CODE \_\_\_\_\_

TEL NO. \_\_\_\_\_

NAME OF EMPLOYER \_\_\_\_\_

JOB TITLE \_\_\_\_\_

SIGNATURE \_\_\_\_\_

Submission of menus shall constitute acceptance of Rules and Conditions of entry





**North East Chef of the Year 2019**  
1st May 2019

Entrants to compose a 3 course menu for 4 covers  
The menu must complement seasonal local produce  
Entrants must submit a recipe, method and costing for each course  
Entrants must include the following as a main ingredient in the appropriate course

Starter: PLAICE

Main course: BEEF, ANY PART OR PARTS OF

Dessert: PEAR

The menu should incorporate at least one of the following Koppertcress products: Sea fennel, Salty fingers, Lupine Cress, Shiso purple or Honny Cress

Successful entrants will be notified in writing by the Chairman of Judges.

Competitors will then be invited to compete at the Newcastle Gateshead Hilton, Newcastle upon Tyne on 1<sup>st</sup> May 2019.

Competitors will be given 2 ¾ hours to prepare, cook and present their menu. No pre-preparation by the competitor is allowed except pre washed and peeled vegetables and pre-prepared stocks/reductions.

The cooking station will be equipped with 1 double induction hob, one free standing electric oven, a height adjustable salamander and one small fryer. No other heavy equipment is allowed, including water baths and additional induction hobs. Each station is provided with an electricity supply for light equipment only.

<b><u>JUDGING CRITERIA</u></b>						
Entry form and menu compilation	Originality	Craft Skills	Hygiene	Presentation	Taste	Timing
15	10	15	10	15	20	15

STARTER TITLE	
INGREDIENTS	METHOD

MAIN COURSE TITLE	
INGREDIENTS	METHOD

DESSERT TITLE	
INGREDIENTS	METHOD

# Rules

## 1. ENTRIES

Competitors must complete an entry form and send to Susan Jordan at the address shown. Entry forms are available from the Chairman of Judges, Douglas Jordan, 41 Kingsley Avenue, Newcastle upon Tyne NE3 5QN. Tel 0191 4477117/Mobile:

07538405492/E-mail: [douglas.jordan@nectachef.org](mailto:douglas.jordan@nectachef.org)/[douglasejordan@aol.com](mailto:douglasejordan@aol.com)

## 2. ENTRY FEE

Each entry must be accompanied by the correct fee.

## 3. LIVE COMPETITION

Competitors must register their attendance with a NECTA official AT LEAST ONE HOUR prior to the timed start for the class. All equipment and ingredients must be in the place allocated as quickly as possible and cleared when instructed.

All competitors must bring a description of the dish to be displayed on the work station during the competition.

Competitors should ensure that the work station is left in good order and thoroughly cleaned. This will be judged.

Work stations in the Hot Live Theatre will be equipped with 1 double induction hob, one free standing electric oven, a height adjustable salamander and one small fryer. No other heavy equipment (including water baths) is allowed. Each station is provided with an extension lead of 3 sockets for light equipment only i.e. blenders, processors and ice-cream makers which should be provided by the competitor. All other equipment i.e. pans (suitable for use with induction hob), are to be provided by the competitor. However any other equipment will be checked, taken into account and judged before the competition starts to avoid overequipping and overpowering.

Competitors also to provide their own plates for service.

Chilling and freezing equipment will be available in the venue's kitchens.

Competitors are allowed a commis to assist in general duties. On no account can this person assist in their creations or preparation of food.

## 4. PROFESSIONAL INTEGRITY

It is the responsibility of competitors to assure the judges that their work is unaided and is completed within the spirit of fair competition.

## 5. SECURITY OF EQUIPMENT

Whilst all reasonable care will be taken for the security of the dishes and equipment, the Committee of Management will NOT be responsible for any loss or damage to dishes, equipment or personal effects. It is the individual's responsibility to cover this personal risk.

## 6. JUDGING

All judges will mark independently. Competitors are asked to seek feedback from judges once results are known.

## 7. RESULTS

Results will be announced at an awards dinner on the evening after the competition.

## 8. AWARD OF PRIZES

Gold, silver and bronze prizes will be awarded.