

MCGB Young Dessert Chef of the Year

David Lyell Scholarship 2023

Initial entry information



ELIGIBILITY
The competition is open to chefs 24 years old and under on the 31 st December 2023, by invitation by the Master Chefs of Great Britain. Competitors must be working or studying in an establishment or business with a full MCGB member – this can be hotel, restaurant, contract catering or college.
ENTRY
STAGE 1 - ASSESSED ONLINE ONLY. <ul style="list-style-type: none">• Prepare and present the plated dessert for 4 covers at home/work/college• Each plated dessert to be identical (some allowance for small freeform decoration)• Include at least 3 different elements, taking in to consideration a range of flavours, shapes, textures, temperatures and skills. Sauces and decoration are not considered one of the elements.• Provide name of dish, description, recipe, method and concept (full guidance is on the entry form to follow)• It is compulsory that a handmade decorative tempered chocolate item is included either within the pre-dessert or the plated dessert. (Country Fine Foods will be providing Felchlin chocolate in the finals, no other chocolate brand is to be used for this). See finals day ingredients guide for specific chocolate you can use on the finals day.• A Capfruit Fruit puree (which will be provided at the final) must be used in the pre-dessert or dessert. We will confirm we will have your chosen puree on finals day.• Provide detailed sketch/drawing of dessert• You will use your own plates for presentation for the online entry.• Three photos required – one of the finished 4 plates, one of a close up of one of the plates, and one of you holding one of the plates (this may be used for social media purposes – see uniform notes below)• Entries submitted via email to partners@masterchefsgb.co.uk• Deadline for entries is the end of 30th September 2023
STAGE 1 ONLINE ENTRY JUDGES
Graeme Watson Shona Sutherland Jerome Dreux
STAGE 1 ONLINE ENTRY POINTS ALLOCATION
25% portrayed taste/favour combinations/textures 25% techniques and skills (including following of brief) 30% presentation (high due to it being an online visual entry) 20% creativity
FINALISTS ANNOUNCEMENTS
Successful finalists will be announced throughout the day of 6 th October 2023 via MCGB social media platforms. They will be invited to compete at the final at Loughborough College
FINALISTS VENUE ADDRESS
Loughborough College The Radmoor Centre Radmoor Road (access via Epinal Way) Loughborough Leicestershire LE11 3BT
FINALISTS DATE
26 th October 2023

ACCOMMODATION AND TRAVEL

For the final, competitors will make their own arrangements, with support from MCGB of up to £250 (which is for ingredients/plates too)

AWARDS AND PRIZES

1ST PRIZE - OVERALL WINNER

David Lyell Scholarship in memory of David Lyell, founder and former Chairman of Town & Country Fine Foods, PASTRY WAS HIS PASSION.

A trip (for 1 x person) to Felchlin in Switzerland, to attend a 2 day course at their Condirama training centre, to be taken in 2024 – date to be confirmed.

Engraved silver salver

Stage at a high end restaurant/hotel

£250 cash prize

Certificate

Mentioned in competition article in Master Chefs Magazine

Patisserie book

All finalists will receive a certificate and MCGB apron.

Prizes for runners up:

2ND PRIZE £100? Weekend Stage certificate, mentioned in competition article in Master Chefs Magazine

3RD PRIZE £50? certificate, mentioned in competition article in Master Chefs Magazine

FINAL SCHEDULE

Date: Thursday 26th October 2023

0830 arrival

0945 briefing

1000 competition starts

1230 competition ends

1400 reception, announcements, awards, feedback

1500 event ends

FINAL JUDGES

Jerome Dreux, Sales Development Chef Town and Country Foods

Shona Sutherland, Chef Owner of Taystful, Scottish and Compass Culinary Team Pastry Chef

Ross Sneddon, Executive Pastry Chef Balmoral Hotel

Keith Hurdman, Master Chocolatier and Confectioner Felchlin

Claire Clark International Pastry Chef, Consultant, Author and Founder of Clare Clark Academy

FINAL POINTS ALLOCATION

Taste/flavour/textures 40%

Techniques and skills 25%

Presentation and creativity 25%

Hygiene and clean working 10%

A maximum of 10 points for each will be deducted for wastage and timings

FINALS EQUIPMENT

General kitchen equipment will be available to use at the venue, please bring your specialist equipment depending on your competition creations.

- Three microwaves are available, but feel free to bring your own
- One blast freezer/chiller is available between all competitors on a separate floor of the building
- Chocolate tempering machines not permitted for the competition
- There are 2 marble slabs at the venue
- If making ice cream or sorbet, please bring your own ice cream machine
- Refrigeration available: 3 undercounter fridges, one upright fridge. Normal freezer available.
- 9 gas ovens in kitchen available and 2 Rational ovens available, but downstairs
- Gas hobs at each station, 6 sockets available around the kitchen if own ceramic/induction preferred.

- No proofer available
- Plenty of pans available, but feel free to bring own
- Worktop tables are stainless steel
- 5 Kitchen Aid mixers and 1 Hobart available – bring own electric hand whisk if required
- Bring own hand blender if required

FINALS DAY INGREDIENTS GUIDE

All ingredients must be pre-weighed and brought in (except the Felchlin chocolate and the fruit purées provided on the day), and labelled. They must be stored correctly when you arrive at the venue and during the competition.

Pre-prepared items permitted are:

- Raw pastry if using (handmade by competitor in advance). Must be fully described in recipe with ingredients.
- Ice cream or sorbet mix (unfrozen) may be brought in ready made. It must have been handmade by the competitor only, with full description of ingredients and process in the recipe
- sugar stocks/blocks (eg for pulling)

A Capfruit Fruit Puree must be used in the pre-dessert or dessert (provided). Let us know which fruit you would like to use and we will confirm we will have it there on the day.

Chocolate decoration restrictions:

- Ready printed commercial cocoa butter transfer sheets, if used, must only be used in moderation.
- Metallic edible dusts are permitted but only in very small quantity.
- While there are no overall cost limitations, excessive over use of expensive products for example gold leaf, is not encouraged.

The Felchlin chocolate types which can be used are below, please specify from the following which you require for your dish(es):

- Sao Palme white 30%
- Sao Palme milk 36%
- Sao Palme milk 43%
- Sao Palme dark 60%
- Sao Palme dark 75%

Please be mindful of excess food wastage.

UNIFORM

- Chefs jackets: We will contact finalists so we can organise chefs jackets to wear at the final.
- Head coverings: finalists should provide and wear head coverings (eg hairnet, skull cap or as appropriate).
- Face coverings: not required (may be subject to change according to regulations on the date of final).
- Footwear: kitchen safe shoes should be worn.
- **For your photo holding the plate in the online entry, please be in full neat smart chef's uniform.**

FINALS PAPERWORK

- Your full recipe ingredients and methods for both pre-dessert and plated dessert (must be a revised edition if the plated dessert has been developed from the online original entry)
- Time plan/mise en place sheet
- Allergen sheet for all tasks/dishes
- A menu displaying titles/flavours of your pre-dessert and dessert is to be beside your finished work, this can be laid out before the start time.

FINALS PRIZE PRESENTATION
Trophies and prizes will be presented by David Bentley of Country Fine Foods and Graeme Watson, Vice Chairman of MCGB.
FEEDBACK
You will have the opportunity to receive individual feedback on your dishes from the judges after the final (no feedback on the initial online entries). Accompanying lecturers/mentors/chefs may attend but not interact.
Other information
Lecturers, mentors and accompanying chefs can only assist with bringing in and taking out equipment and ingredients, and this must be before and after the competition start and finish times. Only one accompanying person permissible per competitor.
FINALS TASK 1
<p>Pre-dessert</p> <ul style="list-style-type: none"> • 4 portions of an appetite inducing <u>PLANT BASED</u> PRE-DESSERT. Imaginative execution and presentation encouraged. • All aspects of the pre-dessert must be made on site at the final, unless a permitted item. • While the pre-dessert will not be weighed, we suggest around 25g-40g of edible material per portion as a guide
FINALS TASK 2
<p>Plated dessert</p> <ul style="list-style-type: none"> • 4 covers of plated desserts, each plate identical, but some leeway for limited small freeform garnish (1 plate for photographs, 2 for judges, 1 for guests) • At least 3 main components (accompanying sauce or decorations are not considered as one of the components) • Range of skills, textures, shapes, colours and temperatures of components • Bring your own plates for presentation • Felchlin chocolate provided at the final is to be used within the dish, and it is compulsory that a handmade decorative tempered chocolate item is made at the final either for the pre-dessert or the plated dessert. • Finals plated dessert is to be either the same as, or a developed or refined version of the original online entry submitted.
FINALS ORDER OF DISH PRESENTATION
<ul style="list-style-type: none"> • Menu can be placed on the presentation table before the competition starts. • Pre-dessert is to be served before the plated dessert, not before 1130. • Plated dessert to be served after the pre-dessert, not before 1200.
QUESTIONS/QUERIES
Please contact partners@masterchefsgb.co.uk

By entering this competition all entrants agree that The Master Chefs of Great Britain and Town & Country Fine Foods, reserves the right to use any material submitted, included but not limited to photographs, for any purpose connected with the competition.

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