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INFORMATION FOR PROSPECTIVE MEMBERS

The following information is designed to give an insight into the aims and objectives of The Master Chefs of Great Britain and to detail the areas in which the chef and the establishment he works for can become involved in the association.

The Master Chef of Great Britain was formed in 1980 to provide a forum for the exchange of culinary ideas and to further the profession through training and guidance to young chefs.

The Master Chefs of Great Britain seeks to promote all that is best about British cuisine and produce available in this country to both the chef and the consumer. The MCGB supports the campaign for healthy eating by encouraging the use of fresh, quality produce in kitchens around the country. Its members are particularly interested in sourcing local ingredients and in supporting small producers. The association and individual members provide demonstrations at both trade and retail shows and many offer cookery courses at their restaurants. All these activities are reported in our newsletters.

MEMBERSHIP

The Master Chefs of Great Britain is an association made up of professional chefs who can be said to be amongst the leaders in their chosen field be it hotels and restaurants; pastry; cost sector catering; education or research and development.

Membership is by invitation or by personal application. In the later case, each application is forwarded to the Membership Secretary who calls upon the knowledge of Master Chefs within the area and, in most instances, arranges for a personal visit.

Those who accepted into the association as Fellows of the MCGB, Full Members or Associate Members are expected:

- * to serve the culinary art by expanding its influence and providing for its future
- * to have shown a high level of technical expertise and culinary art

- * to use the finest products in producing their dishes
- * to ensure that their kitchens are clean, pleasant, functional and observes the principles of hygiene
- * to assist in the training of their staff and their development as chefs
- * to act as an ambassador for the association.

The title Master Chef of Great Britain carries with it a moral responsibility to the industry and may only be used by Full Members of The Master Chefs of Great Britain.

THE FELLOWSHIP

The Fellowship was instigated in 2003 whilst the MCGB was under the Chairmanship of the late Peter Jukes of The Cellar in Anstruther to recognize excellence and longevity in the trade.

From time to time Full Members are put forward to receive the level of Fellow of The Master Chefs of Great Britain. Such chefs are able to demonstrate that they have been at the top of their profession achieving either 3 rosettes or above in the guides or a series of industry accolades and awards over a period of time of not less than 10 years.

Current holders of The Fellowship:

Mark Allison, Dole Food Company
Andreas Antona, Simpson's Restaurant
Frances Atkins, The Yorke Arms
David Auchie, South Lanarkshire College
Andrew Bennett, Toque and Blanche
Galton Blackiston, Morston Hall
Keith Braidwood, Braidwoods
Tessa Bramley, The Old Vicarage
Trevor Brooks
Russell Brown, (ex Sienna Restaurant)
Philip Burgess, The Dartmoor Inn
Mick Burke, Consultant
William Curley, Pastry Chef
David Hunt, Inspire Catering
Paul Gayler, Consultant
Reg Gifford (retired – Michael's Nook)
Peter Gorton, Gorton's Restaurant
James Graham, Ostlers Close
Shaun Hill, The Walnut Tree
Gary Hunter, Westminster Kingsway College
Juan Martin (retired – Sharrow Bay)

Gary Mclean, City of Glasgow College
Robert MacPherson
Andrew McGeorge
George McIvor, The Full Range
David Mutter, The Clachan Grill
Nick Nairn, Nick Nairn Enterprise
William Pike, Consultant
Gerald Roser, (retired -Mirabelle Restaurant)
Bruce Sangster, Sangsters
Steven Saunders, Aspire Group
Adam Simmonds
Geoffrey Smeddle, The Peat Inn
Sonia Stevenson (retired – The Horn of Plenty)
Cyrus Todiwala MBE, Café Spice Namaste
Wendy Vaughan (retired - The Old Rectory)
John Williams, Bodysgallen Hall
David Wilson (retired – The Peat Inn)
Michael Womersley, The Three Lions

MEMBERSHIP CATEGORIES

FELLOW/FULL MEMBER

Open to working chefs, lecturers and industry professionals who can demonstrate that they are at the top of their profession by their wide experience and by having gained industry recognition or the recognition of their peers over a considerable number of years.

In almost all instances these will be Exec/Head Chefs, Chef Patron's or senior lecturers, although sous chefs in highly accoladed establishments will also be eligible.

They will show a strong background in at least a 2 AA Rosette standard establishment or Michelin Guide listed, generally for a minimum of 2 years.

Joining fee £75 **Annual Membership** dues £95 (VAT exempt)

Joining members get jacket, certificate and plaque.

CHEF MEMBER

The next level of membership, this will be open to Head Chef within certain environments (normally these would be establishments with recognized accreditation or accolades such as 1 AA Rosette or similar), Sous Chefs and CDP's preferably but not exclusively, under the guidance of an MCGB Full Member.

This will also then be open to other lecturers depending on career history.

Joining fee £30 **Annual Membership** dues £50

Joining chef members get a certificate.

JUNIOR MEMBERSHIP

Junior membership is broken down into two categories as outlined below.

JUNIOR MASTERCHEF

Chefs who pass our Junior Masterchef award are automatically awarded Junior Masterchef status.

These chefs may be working under the guidance of a Full Member Masterchef, but the award is open to all commis chefs and apprentices.

Joining Fee Free of Charge **Membership** Free of Charge

Upon being selected for Junior Masterchef status you will receive a jacket and certificate.

JUNIOR CHEF MEMBER

Open to Commis Chef and Apprentice Level working in high quality establishments, or in a MasterChef accredited college preferably but not exclusively, under the guidance of an MCGB Full Member.

Joining Fee Free of Charge **Membership** Free of Charge

Downloadable certificate

Membership Benefits

Membership Certificates and MCGB lapel badges are issued to all those accepted into The Master Chefs of Great Britain.

Full Members receive a MCGB chefs' jacket on joining.

MCGB plaques are issued for the following categories:

Fellowship

Full

All members are encouraged to:

- participate in conferences, events and trips organized by the MCGB or its sponsors
- provide editorial copy and information for publication in the official magazine, printed newsletters and email newsletter
- advertise at preferential rates
- provide a listing for the magazine and website with links
- enter members of their brigade, college or workplace for MCGB run or sponsored competitions
- put forward members of their brigade, college or workplace for the MCGB Intermediate and Advanced Training Diploma
- apply for tickets for the annual lunch
- attend or host regional networking chefs club lunches

The activities of The Master Chefs of Great Britain are designed to provide promotional opportunities for both the chef and the establishments they work for and to Corporate Members through press releases, demonstrations at shows, recipe development, product testing and other food related activities.

As of July 2020 our awards and competitions are under review and may take on a new format from 2021, but currently these are.

The MCGB Intermediate and Advanced Training Diplomas

The Master Chefs of Great Britain Intermediate Training Diploma and Advanced Training Diploma are open to all chefs training and working for a member of the MCGB. The aim is to ensure that young chefs gain an all-round understanding of the catering industry and a sound and secure first step on the ladder of culinary excellence.

The scheme recognises and rewards the hard work and dedication required by any young chef entering the catering trade and the high level of skill they need to acquire when working with high quality, fresh ingredients.

This scheme or any subsequent scheme may be closed, or modified, by the Executive Committee at any time.

The David Lyell Scholarship (Young Pastry Chef of the Year)

Each year the association runs a pastry competition for young chefs under the age of 23 on the day of the competition. Each chef is asked to provide recipes for a classic hot soufflé adding their own flavours and accompaniments and a dessert of their own creation as well as undertake a skills test using nominated products. These recipes are paper judged and the selected finalists go forward to the cook off.

The Master Chefs Challenge (Hotelympia)

Bi-annual competition at the Salon Culinaire, Hotelympia looking to use British sustainable produce and wines.

The MCGB Young Master Chef of the Year Competition

Each year the association runs a competition for young chefs under the age of 23 on the day of the competition. Each chef is asked to provide a three-course menu using nominated products which form part of the skills test. These recipes are paper judged and the selected finalists go forward to the cook off.

Zest Quest Asia

A team competition for students based on producing a four course meal using authentic Asian cuisine with due understanding with regard to sustainability.



Application Form

I wish to be considered for membership of The Master Chefs of Great Britain and would like my name to go before the Executive Committee for approval.

NAME: _____

HOME ADDRESS: _____

POST CODE: _____ TEL: _____

EMAIL ADDRESS: _____

CURRENT PLACE OF WORK:

ADDRESS: _____

POST CODE: _____ TEL: _____

EMAIL ADDRESS: _____ WEBSITE: _____

FULL MEMBER: _____ (£75 Joining fee + £95 membership VAT exempt)

CHEF MEMBER: _____ (£30 Joining Fee + £50 membership VAT exempt)

JUNIOR MEMBER: _____ (Free of Charge)

Please tick membership level applied for above based on the above criteria.

Briefly outline your career highlights: _____

Awards received (if applicable): _____

Referees: _____

Signature: _____ Date: _____

Please attach a current copy of your Curriculum Vitae

If your application for **Full Membership** is successful you will receive an embroidered chefs jacket as part of your new membership.

Please complete the information below for your jacket:

Name/Title _____ Jacket Size: UK _____ Euro _____