



Rotary Club of Grays Thurrock

INFORMATION PACK

Rotary **YOUNG** **CHEF** **COMPETITION**



[ROTARYGBI.ORG](https://rotarygbi.org)

Hosted by
Rotary
Great Britain & Ireland 

Closing date for entries is Friday 15th November 2024

Information Pack for 2024 – 2025

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Information Pack for 2024 – 2025

Introduction

The Rotary Young Chef Competition is a well-established and successful competition organised and promoted by Rotary International in Great Britain & Ireland.

It is a four-stage national competition, each designed to support and encourage the development of cookery skills. **The Thurrock event is organised by the Rotary Club of Grays Thurrock, and it will take place at the South Essex College, Grays from 1pm onwards on Tuesday 26th November 2024.**

Aims

This competition aims to encourage young people to:

- Learn how to cook a healthy meal
- Develop food presentation skills
- Consider food hygiene issues
- Develop organisational and planning skills
- Develop an ability to cope in a demanding situation

Who can take part?

This competition is open to all schools and college communities and those that are home educated, along with any other young people's community organisations, for example, Scout Groups, Girl Guides, Sea & Air Cadets, etc.

Students must be in full-time education between ages 11 and 17 on 31 August 2024. It should be noted that some entrants may be 16 at the time of some or all stages of the competition i.e. a competitor who is 16 on 31st August but turns 17 on 1st September is allowed to enter. The qualifying criteria of all entrants will be rigorously checked; any entrant who does not meet the above conditions will not be allowed to take part.

Please note, this competition is intended for amateurs; for the purpose of the competition, an amateur is considered to be a person who is not in full, or regular part-time, employment in the catering trade. Eligible entrants who have been temporarily employed by restaurants during the school holidays may take part. The competition is **not open to students who are enrolled on a full-time catering course who are studying for a qualification above "A" level (or equivalent) standard.**

Competitors, schools, colleges and organisations can participate in a Rotary district that is outside of their boundary but may compete in only one club/district event.

Students should enter the competition organised by the Rotary Club of Grays Thurrock through their school, college or youth organisation. **Entrants must complete the entry form in this pack.**

The Four Stages of the Competition

Local Heat: This is organised by The Rotary Club of Grays Thurrock. The winner of this local heat is entered into the district finals. The results of this local competition will be published on our website, www.graysthurrockrotary.org.uk as soon as possible after the closing date.

District Finals: The **winner and runner up** from each district final will be entered into a regional final.

Cluster Finals: The winner of each regional final is entered into the national final.

National Final: Will take place on Saturday 29th March 2025. Further details will be made available at a later date.

Competition Guidelines

Task

To prepare in two hours, a two-course healthy meal comprising a **main course** and **dessert** for two people costing up to £18.00 sterling.

Judges

Judges with appropriate skills appointed by Rotary will apply the judging criteria and provide feedback to all competitors with particular advice to the winners for the next round. The judges will not discuss marks and their decision will be final.

Judging Criteria

Judges will allocate marks as follows:

Costing	5 points
Planning	5 points
Healthy choice of dishes	5 points
Correct use of knives & equipment	5 points
Meal served on time & at correct temperature	5 points
Neatness of working area and hygiene	5 points
Range of skills used	5 points
Presentation of display table	5 points
Taste and presentation of main course	10 points
Taste and presentation of dessert	10 points
	Possible Total 60 points

Allocation of Points:

- 5 points: Outstanding
- 4 points: Distinction
- 3 points: Commendable
- 2 points: Reasonable
- 1 point: Passable (OK)

Double points for Taste and Presentation of Main course and dessert.

Judges will deduct marks for courses presented outside the allotted time.

A Rotarian with no interest in the participating teams will review the scores to ensure accuracy before the results are announced.

After the judges have determined the result of the competition one or more judges will comment on their observations of the competition before announcing the result.

Only in exceptional circumstances, at the sole discretion of the competition organiser, will correspondence or discussions be entered into following the event.

At the end of the competition, the organiser will collect the judges score sheets. These will be retained by the competition organiser for a minimum of 3 months after the date of the competition, after which they will be destroyed to comply with GDPR and the competition Privacy Policy.

Prizes

At all stages of the competition, competitors will receive a certificate of participation.

The winner of this competition will receive a trophy and a £30 Amazon voucher.

How to enter

Entrants need to complete the entry form at the end of this pack and email it to the local organiser, Corin Whymark, at youngchef@rotaryclubofgraysthurrock.co.uk **by Friday 15th November 2024.**

Competition Procedure

Arrival

Before each competition, the organiser will conduct a ballot to determine the **cooking area** allocated to each competitor. On arrival competitors will be shown where to deposit their equipment and ingredients.

Introduction

Competitors and supporters will be welcomed, and competitors advised of the location of the judging and table display areas. Competitors will then be briefed by the judges, including explaining what they are looking for in terms of the proper use of knives and cooking equipment.

Supporters will be advised of a rest area for their use during the competition.

Equipment

Standard cooking equipment may be available at the venue. However, competitors should bring all the equipment they are likely to require. They must bring their own specialist and electrical equipment with an **up-to-date Portable Appliance Tested (PAT) certificate**. Any clarifications on equipment availability should be addressed by email (youngchef@rotaryclubofgraysthurrock.co.uk) to Corin Whymark, the competition organiser,

Organisers will allocate a table for presentation for the competitors to display their dishes for supporters to see. **Competitors should also display a menu and their costings sheet on their tables which will be judged.**

Prior to the competition start time, supporters may assist with the unpacking and organisation of the cooking area. Supporters must not assist with any food preparation and must leave the cooking area before the competition starts.

Competitors must

- not commence any food preparation until the competition begins
- advise the judges of any ready or pre-prepared food or ingredients e.g., marinated food that they are using
- make available their completed time plan (see below) and their completed menu and ingredients form (see below) for the judges to review.

The menu and ingredients form should

- include all ingredients and the purchase cost of the quantity of ingredients to be used
- value at retail cost any home grown produce or 'free' ingredients to be used
- not include any small amounts of herbs, spices and seasonings
- have attached to it receipts for the ingredients, with the items clearly marked

An electronic version of this form may be available from the competition organiser.

VERY IMPORTANT NOTE

If any dish **contains nuts of any type**

- this must be made clear on the menu and ingredients form
- the competition organiser must be made aware of this on arrival so that appropriate separation can be arranged
- all utensils and surfaces must be thoroughly cleaned to avoid residue contamination.

Preparation Time

The preparation time of two hours will commence during which time competitors will prepare, cook and serve their meal. **During the last 45 minutes** of preparation time, competitors should stagger serving their courses in the correct order and at the correct temperature. One serving of each course should be placed in the judging area and the other serving on the display table for the supporters to see.

Clearing up may be completed after the preparation time and **competition supporters are encouraged to help.**

Results

After the judges have decided the result of the competition, one or more judges will comment on their observations of the competition before announcing the result.

Working with Children

Rotary International in Great Britain and Ireland has adopted this statement of policy in working with children, the vulnerable and those with disability.

The needs and rights of the child, the elderly, the vulnerable and those with disability take priority. It is the duty of every Rotarian to safeguard to the best of their ability, the welfare of and prevent the physical, sexual or emotional abuse and neglect of all children, the elderly, persons with disability or otherwise vulnerable persons with whom they come into contact during their Rotarian duties.

Rotary Youth Competitions

The Young Chef competition is one of several competitions for young people organised by the Rotary Club of Grays Thurrock. These are: Young Chef Master Class, Young Artist, Youth Debate, Young Environmentalist, Young Filmmaker, Young Musician, Young Photographer, Young Writer, Young Citizen Awards, Technology Tournament and Primary Athletics.

PLEASE NOTE To find out more about these competitions and other opportunities for young people across Thurrock go to www.graysthurrockrotary.org.uk

Entry Form 2024/25

The event will take place at the South Essex College, Grays from 1pm onwards on Tuesday 26th November 2024.

Please read the Rotary Young Chef Information Pack before completing this form. By signing this form, you confirm you have read, understood and agreed to the contents of the Information Pack and Privacy Notice (Page 8) . **Please return the completed form by email to the competition organiser (Corin Whymark) at youngchef@rotaryclubofgraysthurrock.co.uk by Friday 15th November 2024.**

Entrant's Name: (please type or use CAPITAL letters)	Age on 31 st Aug 2024:
School/College/Organisation:	
Entrant's Allergies (e.g. nuts etc.):	

Contact Details of the member of staff nominating the Entrant. (Please print)

Email:	Organisation
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Parent/Guardian Contact Details (Please print)

(Only to be completed by Parent/Guardian if Entrant is a minor, under the age of 18 years of age at the time of signing this form)

Parent/Guardian's Email:	Parent/Guardian's Tel No:
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Rotary Details

Sponsored by: The Rotary Club of Grays Thurrock	District Number: 1240
Event Organiser: Corin Whymark	Email: youngchef@rotaryclubofgraysthurrock.co.uk
Entry Stage	<input type="checkbox"/> Local <input checked="" type="checkbox"/> District <input type="checkbox"/> Cluster

Entrants under the age of 18 when this form is completed, must get a parent/guardian signature to give permission for the following (if the Entrant is 18 years of age when this form is completed, they can give permission themselves):-

- For the named Entrant to take part and be identified in the competition.
- For the information on this form to be used for all stages of the competition (should the Entrant progress), and shared in accordance with the Privacy Notice with appropriate competition organisers at each stage.
- For Rotary, District or Club Public Relations Officers to make contact with the parent/guardian/entrant (where over 18 years of age) to discuss public relations opportunities.

By signing this form, you are also acknowledging that you have read and agree to the Privacy Notices referred to on page 8 of this form in respect of the use of personal information. In addition, I agree for photographic/video records to be taken and used by the Rotary Club of Grays Thurrock for publicity purposes in printed, electronic and online formats.

*Parent/Guardian/Entrant (Print Name):	**Signature:	Date:
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**delete as appropriate*

***Entrant may only sign this form if they are 18 years of age on the date the Entry Form is signed*

Privacy Notice – Youth Competitions

[For the purpose of this privacy notice, Rotary International in Great Britain & Ireland (RIBI) also includes Rotary clubs and districts and their members. The use of the term ‘you’, ‘your’ also means that of your child where the competition Entrant is a minor, i.e. under the age of 18 years].

Members of Rotary International in Great Britain and Ireland (“we”) value the trust you put in us to process your personal information and will always be open and honest about the information we collect and how we will use it. We will never do anything with your personal information that you wouldn’t reasonably expect us to in relation to the Youth Competitions and we will always make every effort to protect your privacy.

The RIBI Privacy Notice is available on our website, www.rotarygbi.org, and explains how we collect, process and share personal information. This ‘Privacy Notice – Youth Competitions’ is supplementary to the general RIBI Privacy Notice and explains in more detail how you can expect your personal information to be specifically used in relation to the Youth Competition events.

How we use your personal information for Youth Competitions

1. We are collecting your personal information (and that of your child if a minor) for the organisation and administration of the youth competitions only, it will not be used for any other purpose.
2. Club, District or Rotary Public Relations Officers may use your personal information to contact you to discuss public relation opportunities and will gain your specific consent at that time for the use of your information, such as photographs/interviews for newspaper articles, club or district websites etc. Where the entrant is a minor only the parent/guardian will be contacted.

Providing your personal information to others for Youth Competitions

3. The personal information will only be shared with others that require it for their role/the services they provide for the organisation and administration of the youth competition events. Initially, this will be at club level competitions but should an entrant progress to district or national levels of the competition, the information will also be shared with those relevant organisers.
4. Depending on the Youth Competition, it may be necessary to share some of your information with third parties such as providers of venue hire and catering services. Under such circumstances only the minimum amount of information for the third-party service will be provided, i.e. for caterers, only the name and allergy/special dietary requirement will be disclosed, no other information.
5. Those individuals and organisations that have access to personal information are also bound by the RIBI Privacy Notice.

Retaining and deleting your personal information

6. All reasonable steps will be taken by those concerned to ensure the personal information they have access to is kept securely and will not be shared with anyone who does not have a legitimate reason to have access to it in relation to the organisation and administration of the competitions.
7. For all youth competitions, personal information will be kept on file for 3 months after the date of the National Final for that specific competition. After this date, the information will be securely destroyed (either by shredding, incineration or deletion from electronic devices) at club, district and national level. This timeframe is necessary to allow for any disputes to be settled before the personal information is destroyed.

By signing the front of this form, you are acknowledging that you have read and agree to the Privacy Notices in respect of the use of personal information for yourself (and your child, where applicable).



Menu and Ingredients Form (Maximum Cost must not exceed £18 sterling)

Competitors **must** bring a completed copy of this form to the competition. Only cost the quantity of ingredients used not the quantity purchased.

Competitor's Name	Total Cost of Main Course + Dessert
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Main Course			Dessert		
Description			Description		
Ingredient	Quantity	Cost £	Ingredient	Quantity	Cost £
Total		£	Total		£