



Booker Young Chef of the Year

Sponsored by Booker

Entry Form

Please make sure that you are completing the correct entry form

Closing date for entries: 17th June 2022

PLEASE READ CAREFULLY: You will receive an email confirming safe receipt of your entry – whether that is submitted by email or post. If you do not receive that confirmation email within seven days of your submission, please call the Awards team on 01933 664437. If you are posting your entry, please also ensure you add the appropriate postage for the size and weight of the envelope.

Please note, there is a prize for the 'Gold' winner of this category; in previous years, our winners have spent the day with some of the country's top chefs in some of London's finest restaurants, including Jeremy Lee at Soho's Quo Vadis and Aiden McGee at Corrigan's in Mayfair. While the details of this year's prize are yet to be confirmed, the competition is proud to pledge a culinary experience which money cannot buy!

1. Contact Details:	
Entrants Name	
Home Address (inc. postcode)	
Telephone Number (home)	
Mobile Number	
Email	
Website	
National Insurance No.	
Date of Birth (Only open to people who are aged 16yrs - 24yrs on 11th June 2022)	

2. Employment Details:	
Place of work	
Contact Name	
Telephone	
Email	



3. Background

Tell us in no more than 500 words a little about your background and your training (you can submit a video if you'd prefer)

4. Selection process

Shortlisting

Please be aware that our panel of local judges will select a shortlist of chefs all the entries based only on the written details which you provide about your dish in the following sections (5-7) so please be as creative and clear in your information as possible.

Final cook-off

Those who are selected as finalists will be invited to take part in a cook-off (see key dates); they will be provided with a basket of key local ingredients and some store cupboard ingredients from which they will be asked to devise and create a main course dish and pudding for two people. Details of the ingredients will not be provided in advance.

(For further guidance, please see separate terms and conditions)

5. Invention: a Northamptonshire menu

Please name your signature Northamptonshire dish. This must be a **MAIN COURSE** and must be your invention or a twist on a traditional / classic / house dish.

Name of dish	Invented by entrant	Classic with a twist	Standard dish



6. Your dish

Please describe the dish and explain both why it is your signature dish and its Northamptonshire connections (up to 300 words) (you can submit a video if you'd prefer)

8. Mandatory supplementary evidence

Have you submitted all mandatory supporting evidence (listed below)	YES	NO
• A brief history of yourself and your training.		
• Your National Insurance number.		
• A scan or photocopy of evidence of identity (e.g. passport or photo ID driving license) you must produce the original at the cook-off if you are shortlisted.		
• Evidence of your residence or your employment in Northamptonshire		
• Your Northamptonshire dish, giving descriptions, preparation and cooking processes, and origins.		
• Copies of all current menus from your place of work		
• Letter signed by your employer; if this is not applicable, please write 'N/A' in the 'Yes' box		

If you have answered 'NO' to any of these questions your entry will be invalid.

Data Protection

By entering the Awards, you agree for us to store your details on our database and for us to contact you regarding all matters relating to the Awards. The database is accessed only by the Awards team and will not be shared with third parties, unless stated. If we are working with a partner whose work we believe may be of interest to you, we might share their information with you. If you would prefer not to be sent additional information by email, please let us know. You can remove from the Awards database at any time – please just email: sophie@themallowscompany.com with UNSUBSCRIBE in the subject box and your name and contact details in the email.



Declarations	YES	NO
The details provided on this form and all supporting evidence are correct to the best of my knowledge and are submitted in accordance with the published Weetabix Northamptonshire Food and Drink Awards 2022/23 rules.		
I am the person entering the competition and I meet the entry criteria.		
I agree to participate in awards-related publicity.		
If shortlisted, I am available to take part in the second cook-off on (TBC)		
I agree to being filmed and photographed during the cook-offs		
Neither I nor anyone connected with my company has attempted nor will attempt to influence the organizers, judges, or promoters, or bring the Awards into disrepute.		
I have permission to use the recipe in this entry.		
All the ingredients listed / used are available in the UK.		
I confirm that this entry complies with the letter and the spirit of the rules of the competition.		
I agree to the details of my entry being passed to the category sponsors, to Trading Standards and my local Council's Environmental Health Department.		
I confirm that the venue at which I work / the company which I run holds a Food Hygiene Rating Scheme score of 3 (Generally Satisfactory) or above.		
I authorise that my details may be subject to checks with Trading Standards and my local Council's Environmental Health Department to disclose to the organisers and judges of Northamptonshire Food & Drink Awards any relevant significant history, complaints, or breaches of relevant Regulations or law.		
I'm happy to receive emails relating to Food and Drink in Northamptonshire, including the Weetabix Northamptonshire Food and Drink Awards		
By entering, I am 'opting-in' to the Awards contacts database		
Please send me emails about my entry into this competition only.		

By typing/signing your name below, you are certifying that all the details submitted are correct to the best of your knowledge.

Signed _____

Date _____

Entries can be submitted by hand, post or completed digitally and emailed by using the SUBMIT button or saving and attaching (Please DO NOT change the filename)

All supporting information and postal entries should be returned to:

The Mallows Company, Arch Villa, 23 High Street, Bozeat, Northamptonshire, NN29 7NF

Tel: 01933 664437

Email entries to: sophie@themallowscompany.com



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Entry

Entries will be verified by the organisers to ensure compliance with the Terms and Conditions, and with the spirit of the Awards. Organisers will use their best efforts to assist all entrants to comply with the Terms and Conditions but cannot be held responsible if for any reason an entry has to be disqualified or rejected. Details of entries will be passed to Trading Standards and the relevant Borough Council's Environmental Health Department to disclose to the organisers and judges any relevant significant history, complaints, or breaches of relevant Regulations or law. The organisers will determine what action to take as a result of any such disclosure.

Shortlisting

A panel of local judges will select their finalists from qualifying entrants. The panel will make its decisions based on the entry form, the menu and supporting material. The finalists will be chosen using the following criteria:-

- **The entry form** including:-
 - have the entry requirements been met?
 - the quality of the entry form and supporting material
- **Balance of Menu**, including:-
 - is it made using local ingredients wherever possible, and is that evidenced?
 - do the dishes complement each other?
 - is it balanced and take into consideration healthy options and dietary considerations?
- **Innovation** including:-
 - uniqueness, special interest, and anything which makes the menu or dishes stand out?
 - has the entrant devised or invented the dishes?

Each entrant will then be advised whether they have been selected as a finalist.

Cook-off

The finalists will be invited to take part in a cook-off (see key dates) and under close scrutiny by our expert, external, judges using the following marking scheme. Finalists will be provided with a basket of ingredients from which they will have to devise, prepare, and present a main course dish and a pudding for two people. Details of the ingredients will not be provided in advance. (Finalists will be advised on the format of the cook-off, should they be altered for any reason).

Note:

The judges will use the following guideline marking scheme:-

Taste and presentation	30%	Hygiene	10%
Skill	25%	Healthy eating	5%
Innovation	10%	Preparation	5%
Balance of Menu	10%	Organisation	5%

The judges will discuss the results of the final cook-off in determining and, in the case of a tie, the results of the shortlisting, to determine who should be awarded Gold, Silver or Bronze. The results will be announced at the Awards Celebration.



Key Dates

Closing Date	17th June 2022
Shortlisting	TBC
Cook-off	TBC
Awards Celebration	12th October 2022

Publicity

Please note, the details of those entries which were not successful in being shortlisted will not be made public; only the details of the finalists (and subsequently the results of the second stage Mystery Shopping) will be made public via our promotional material and via the Awards website – www.northamptonshirefoodanddrink.co.uk

You can also follow the Awards on Twitter and Instagram at @foodawardsHQ or on Facebook at @foodawards or on LinkedIn at @weetabixnfadawards

COVID-19

Please note, the Awards team considers the integrity of the competition and the safety of all those involved to be of paramount importance and therefore reserves the right to alter the judging process to meet latest government guidance, if required. All entrants will be advised of the changes and may withdraw from the competition without prejudice.