



Please make sure that you are completing the correct entry form.

## Chef of the Year

Co-sponsored by Dawn Farms and Route 1 express couriers Ltd

## Entry Form

Closing dates for entries – 17<sup>th</sup> June 2019

**PLEASE READ CAREFULLY:** You will receive an email confirming safe receipt of your entry – whether 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.

The category winner is invited to spend the day in the kitchens of The Ritz, under the guidance of Executive Chef, John Williams MBE (at a date mutually convenient to the winner and the venue.)

1. Contact Details			
Entrant's Name			
Home Address and postcode			
Telephone (Home)		Telephone (Mobile)	
Fax Number			
Email			
Website			
Nat. Ins. number			
Date of Birth		Open only to people who are aged 25 or over on 1 <sup>st</sup> August 2019	

Entrant's Position (e.g. head chef)			
Business Name			
Employer's Address and postcode			
Telephone (Work)		Telephone (Mobile)	
Email			
Website			
Twitter / FB / Insta			
Reg. Company No.			



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or [rachel@themallowscompany.com](mailto:rachel@themallowscompany.com)





## 2. Background

Tell us in no more than 500 words a little about your background and your training

## 3. Shortlisting details

Please be aware that our expert panel of judges will select up to 5 shortlisted finalists from all the entries based only on the written details which you provide about the Northamptonshire menu in the following sections (4-8) so please be as creative and clear in your information as possible. However finalists would not be required to create this menu at the cook-off; instead they will be provided with a basket of key local ingredients and have access to a store cupboard of ingredients from which they will be asked to devise and create a two course meal for two people, as well as participate in a 'skills challenge' (for further guidance, please see details on page 6&7 and separate terms and conditions)

## 4. Invention – a Northamptonshire menu

Please name your three dishes and tick the box to indicate whether you invented each dish; whether it is your version or twist on a traditional / classic / house dish; or if it is this a copy of a dish prepared at your place of work / former place of work?

	Name	Invented by entrant	Classic with a twist	Standard dish
Starter				
Main course				
Dessert				



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Supported by



Northamptonshire  
County Council

Trading Standards

Environmental Health  
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### 5. Menu

Please describe why your menu fits together, how the dishes complement each other and explain the Northamptonshire connection. (Up to 500 words – so please use extra paper as necessary.)

### 6. Menu detail – Starter

Please describe your dish. You should list the ingredients, where these ingredients are sourced, and describe the cooking processes. Please use extra paper if necessary.

Starter:	
<b>Short description of dish</b>	
<b>Ingredients</b> Please list all the ingredients, spices, and seasonings. Please also indicate the source.	
<b>Method / processes</b> Please describe how you prepare and cook the dish.	

### 7. Menu detail – Main course

Please describe your dish. You should list the ingredients, where these ingredients are sourced, and describe the cooking processes. Please use extra paper if necessary.

Main course:	
<b>Short description of dish</b>	
<b>Ingredients</b> Please list all the ingredients, spices, and seasonings. Please also indicate the source.	
<b>Method / processes</b> Please describe how you prepare and cook the dish.	

### 8. Menu detail – Dessert

Please describe your dish. You should list the ingredients, where these ingredients are sourced, and describe the cooking processes. Please use extra paper if necessary.

Dessert dish:	
<b>Short description of</b>	



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<b>dish</b>	
<b>Ingredients</b> Please list all the ingredients, spices, and seasonings. Please also indicate the source.	
<b>Method / processes</b> Please describe how you prepare and cook the dish.	

9. Mandatory supplementary evidence	✓	✗
Have you submitted all mandatory supporting evidence (listed below)?		
• 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 licence) – you <b>must</b> produce the original at the cook-off if you are shortlisted.		
• Evidence of your residence or your employment in Northamptonshire		
• A menu giving the names, descriptions, preparation and cooking processes, and origins of the required dishes.		
• A description of why your menu fits together.		
• Copies of all current menus from your place of work		

**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 be removed from the Awards database at any time – please just email [anna@themallowscompany.com](mailto:anna@themallowscompany.com) with UNSUBSCRIBE in the subject box and your name and contact details in the email.



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Declarations	✓	✗
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 Northamptonshire Food & Drink Awards 2019/20 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 cook-off on Tuesday 9 <sup>th</sup> July		
I agree to being filmed and photographed during the final cook-off, if shortlisted.		
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 recipes 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 Northamptonshire 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 Northamptonshire Trading Standards and my local Council's Environmental Health Department to disclose to the organizers 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 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.		

**Signed:** \_\_\_\_\_ **Date:** \_\_\_\_\_

Entries can be submitted by hand, post, fax, or completed online.

**All supporting information** and postal entries should be returned to:

The Mallows Company, Arch Villa, 23, High Street, Bozeat, Northamptonshire, NN29 7NF  
 Fax: 01933 664556 Tel: 01933 664437. Email entries to: [rachel@themallowscompany.com](mailto:rachel@themallowscompany.com)



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## Chef of the Year

### Entry

Entries will be verified by the organizers to ensure compliance with the Terms and Conditions, and with the spirit of the Awards. Organizers 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 Northamptonshire County Council's Trading Standards Department and the relevant Borough Council's Environmental Health Department to disclose to the organizers and judges any relevant significant history, complaints, or breaches of relevant Regulations or law. The organizers will determine what action to take as a result of any such disclosure.

### Shortlisting

A panel of local judges will select up to 5 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 compliment 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 confidentially whether they have been selected for the shortlist. At this stage there will be no publicity about the status of any entry other than those who have been shortlisted.

### Cook-off

The finalists will be invited to a cook-off. This will take place at one time only (see key dates) and under close scrutiny by our expert, external, judges the following marking scheme, and the results of previous stages. Finalists will be provided with a basket of ingredients with a Northamptonshire theme from which they will have to devise, prepare and present a two course meal for two people. In addition (ie at the same cook-off), finalists will be required to participate in a (up to) 15-minute 'skills challenge', at which each will be presented simultaneously with the same culinary task while again being observed and scored.



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**Note:**

The judges will use the following guideline marking scheme:-

Cook-off; weighted at 90% of the total marks - of which:

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

Skills challenge; weighted at 10% of the total marks.

The judges will discuss the results of the cook-off and skills challenge, and in the case of any tie, will take into account the entry form in determining a winner and runner-up (or runners-up).

The results will be announced at the Awards Dinner (see key date) and all finalists will receive two free tickets to the event (per company).

**Key Dates**

<b>Closing Date</b>	17 <sup>th</sup> June 2019
<b>Shortlisting</b>	w/c 17 <sup>th</sup> June
<b>Cook-off</b>	Tuesday 9 <sup>th</sup> July at Northampton College
<b>Awards Dinner</b>	Thursday 14 <sup>th</sup> November at Royal & Derngate, N'ton

**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 3-5 finalists (and subsequently those of the winner and runner-up or runners-up) will be made public via our promotional material, social media and via the Awards' website – [www.northamptonshirefoodanddrink.co.uk](http://www.northamptonshirefoodanddrink.co.uk)

You can also follow the Awards on Twitter and Instagram at @foodawardsHQ or on facebook at [www.facebook.com/foodawards](http://www.facebook.com/foodawards)



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