



21st Euro-toques Young Chef of the Year

2011 Euro-toques Young Chef of the Year in Association with:



Bord Iascaigh Mhara
Irish Sea Fisheries Board



Fáilte Ireland
National Tourism Development Authority

With thanks also to:



FINDLATER
WINE AND SPIRIT GROUP



THE IVY

The 21st Euro-toques Young Chef of the Year

No ordinary cookery contest, this prestigious professional culinary award seeks out candidates who of course understand taste and cook at the highest level, but who also respect the long traditions and contemporary developments of their craft and who think about their impact beyond the kitchen; on the farmers, fishermen and artisans who produce the ingredients, and on the diner to whom each dish will be served.

This competition is not about reaching the pinnacle of your career, it is about the very best chefs in the industry recognising that you have huge potential, that they want to invest in you, that you can go a very long way. The competition emphasises training and development, with the role of the mentor being central to the process. Reaching the final provides the opportunity to cook for top industry chefs and the prizes reflect the Euro-toques commitment to nurturing and furthering talent in the industry. The 2011 Euro-toques Young Chef of the Year is supported by **BIM** and **Faite Ireland** and their involvement reflects their recognition of the importance of chefs in building Ireland's national and international food reputation, the pivotal role that 'local food' plays in this and, above all, their commitment to education and development in this sector.

Every year the standards are getting higher. As the competition celebrates its 21st year, we are looking for someone really outstanding. Do you have the grit and determination, the creativity, and the drive for perfection that we are looking for in the 21st Euro-toques Young Chef of the Year?

THE COMPETITION

See www.euro-toques.ie to discover which industry chefs will be scrutinising your recipes, examining your culinary knowledge and ambitions, and putting your cooking skills to the test in each stage of the competition. You will also find more information on what you can expect from each stage.

STAGE 1 COMPETITION ENTRY CLOSING DATE: WEDNESDAY, 12th October 3pm

In order to enter the competition, you must submit your Entry Form, Full CV, and Written Entry Task by Wednesday, 12th of October 2011 at 3pm.

Candidates will be shortlisted for Interview based on their written entry.

SEE OVERLEAF FOR DETAILS OF 2011 WRITTEN ENTRY TASK

STAGE 2 INTERVIEW & BLIND TASTE TEST Monday 24th October, Dublin

A three person panel will discuss with you your recipe entry, work experience and career ambitions, and perhaps pose some cooking technique and classical culinary questions too. Your palate will be pushed with a blind taste test.

The combined marks of Stage 1 and Stage 2 will determine the five finalists who will move on to Stage 3 of the competition.

STAGE 3 THE CULINARY SKILLS TEST FINAL SUNDAY 27th November, Dublin

Reaching the final is a huge achievement in itself and will give you the opportunity to cook for some of the top chefs in the industry.

Approximately 4 weeks in advance, the five finalists will be informed of the theme for the Culinary Skills Test and will begin their training with their industry mentor. On November 27th they will come before a 5 chef panel in the kitchen of Chapter One Restaurant to prepare, cook and present the dish they have devised. They will be judged on Taste & Flavour, Skills & Work practices, Sourcing and presentation of the dish.

The mark for Stage 3 (worth 80% of total) will be combined with the candidate's mark from Stage 1 & 2 (worth 20% combined) to determine the 21st Euro-toques Young Chef of the Year.

THE PRESENTATION LUNCH Monday 28th November, Dublin

This is the unique twist to the Euro-toques Young Chef of the Year and the showpiece event for the five talented chefs who have reached the final. The five finalists will each prepare one course, which they have devised and which reflects their region, in a 5 course Tasting menu for state, industry and media guests at the 5 star Merrion Hotel. The menu will be guided by Merrion Hotel Executive Chef Ed Cooney and finalists will be assisted by their industry mentors. Each finalist will be interviewed before their course is served. This is an opportunity for the five young chefs to showcase their skills and be presented to the wider industry and media, but it does not form part of the competition judging.

Following the Presentation Lunch, the 21st Euro-toques Young Chef of the Year will be announced.



2011 EURO-TOQUES YOUNG CHEF OF THE YEAR

ENTRY FORM

(For Full Competition Details, Terms & Conditions check www.euro-toques.ie)

CANDIDATE DETAILS

Name* _____

Place of Employment*: _____ College: _____

Address: _____

Mobile*: _____ Email*: _____

Date of Birth* _____ Chef Jacket size*: XS / S / M / L / XL

Do you have any food allergies/intolerances? Please provide details:

MENTOR CHEF SUPPORT (see Criteria overleaf)

I am happy to support the candidacy of the above-named chef for the 2011 Euro-toques Young Chef of the Year and commit to assisting him/her in their training and preparation for the competition.

Why do you think this young chef is a suitable candidate for the Euro-toques Young Chef competition?

Name _____

Establishment _____ Position _____

Contact no. _____ Email _____

Signed _____ Date _____

CHECKLIST

Please ensure you enclose with your entry:

Completed Entry Form with all the *essential information, signed by nominating chef

Full CV

Completed Written Entry Task (see overleaf)

CLOSING DATE FOR ENTRIES

WEDNESDAY, 12th of OCTOBER 2011 by 3pm.

Sorry, no late entries (or omitted sections of entries) will be accepted after this time.

Please send your entries, marked YOUNG CHEF OF THE YEAR, to

Euro-toques Ireland, 11 Bridge Court, City Gate, St. Augustine Street, Dublin 8

To arrive within the above deadline.

Email entries will be accepted, with an email from mentor chef to confirm nomination.

Please send to: info@euro-toques.ie

2011 WRITTEN ENTRY TASK

Devise a main course dish with **Regional Character***
incorporating **Dublin Bay Prawns (Langoustine)** as a central ingredient

PLEASE PROVIDE

- Full Recipe for 4 main course portions to include:
- List of ingredients and quantities
- Method
- Description of Techniques used
- Full Dish costing & Menu price
- Title/Description of Dish, as it would appear on our menu
- A brief note on why DUBLIN BAY PRAWNS should be chosen by Irish chefs, an explanation of other ingredients and/or cooking methods chosen and how they reflect the regional character of the dish (max. 400 words)

GUIDELINES

*Regional Character may be reflective of the area where you currently work or where you come from (please make the locality clear in your written submission)

Recipes & ingredients should reflect Euro-toques principles

ELIGIBILITY

To enter the Euro-toques Young Chef of the Year 2011 you must:

- Be Under the age of 25 throughout the competition stages (up to and including 27/11/2011)
- Have industry experience
- Have excellent knowledge of the culinary arts
- Have an appreciation of the objectives and philosophy of Euro-toques
- Be available on all required dates and be willing to fulfil all responsibilities and obligations required of candidates (as listed on www.euro-toques.ie)
- Have the support of your Head chef or another senior industry chef you have worked for
Candidates who reach the final will require their head chef or a senior chef to assist/mentor them in their training for the competition and also in the preparation of their course in the Presentation Lunch tasting menu.
This chef must give their agreement by signing your Entry Form (postal entries) or a confirmation email (email entries).

By submitting an entry form to the competition, you confirm your eligibility and your acceptance of all competition criteria and conditions as listed on our website www.euro-toques.ie

PRIZES

ALL FIVE FINALISTS WILL RECEIVE:

UNDERSTANDING THE IRISH SEAFOOD INDUSTRY in Association with BIM

A one day practical on-site introduction to the complex world of the seafood industry, visiting a seafood facility and discussing how fish is caught or harvested, bought, and sold, and what this all means to a chef. Including meetings with key industry personnel, processors and industry chef.

'FOOD TOURISM' ROAD TRIP in Association with Fáilte Ireland

An educational 4 day food focused road trip taking in 'hands-on' cooking time in top professional kitchens, visits to artisan food producers; tastings, demos, unique meal experiences and overnight stays with exemplary Irish food and hospitality operators.

BRAGARD 'GRAND CHEF' JACKET worth €120

€500 CASH PRIZE

THE 21st EURO-TOQUES YOUNG CHEF OF THE YEAR WINNER WILL RECEIVE:

INTERNATIONAL STAGE

THE IVY, LONDON

Spring 2012

An all-expenses paid 2 week stage at the famous Ivy Restaurant in London under Executive Chef Gary Lee. The opportunity to work at one of London's most famous restaurants, experiencing a varied menu of classical, international and British cuisine, all prepared with ingredient quality and seasonality to the forefront. The Caprice Group, of which the Ivy is part, is renowned for its commitment to industry development and training and Gary Lee has been active in encouraging young talent into the profession. Flights, Accommodation and Subsistence will be provided by Euro-toques. For more info see our website and www.the-ivy.co.uk

HOME STAGE

CHAPTER ONE RESTAURANT, DUBLIN

A one week stage in the state-of-the-art modern kitchen at the award winning Michelin star Chapter One restaurant in Dublin city centre under the tutelage of Euro-toques head chef Ross Lewis

TOTAL CASH PRIZE OF €1,000 (€500 finalist prize + €500 additional Winner Prize)