



## Entry Form (Over 23 yrs): BATH 2010

sponsored by:



catering services international

**Venue: City of Bath College 17 February 2010**

**This form must be returned no later than 1 February 2010 to:**

Chef v Chef, City of Bath College, Hospitality, Avon Street, Bath BA1 1UP

PLEASE COMPLETE THIS FORM USING BLOCK CAPITALS

### Personal details:

Category entered:  Under 23 yrs  23 yrs and over

Date of Birth: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Tel: \_\_\_\_\_

Email: \_\_\_\_\_

Business/College: \_\_\_\_\_

Tel: \_\_\_\_\_

Email: \_\_\_\_\_

Tick if you do not wish to be contacted regarding future events.  Tick if you do not wish Catering Services International to contact you regarding exciting job opportunities.

### Description of menu:

Main Course: \_\_\_\_\_

Dessert: \_\_\_\_\_

### Declaration:

I hereby agree to abide by the rules and conditions governing the competition and accept the judges decision is final:

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

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## Ingredients (Over 23's):

Red mullet whole	500 mls vegetable stock	25g cardamon pods
2 sticks lemon grass	1 bunch corriander	1 lemon
50g root ginger	1 butternut squash	250mls red wine
2 red chilli	50g sun dried tomatoes	250 mls white wine
100g long grain patna rice	500 mls double cream	500g caster sugar
75g egg noodles	500g plain flour	<b>ADDITIONAL INGREDIENTS</b>
soy sauce	6 eggs	The following will be provided in addition
250g mange tout	500g salted butter	to the ingredients listed: Salt, Pepper, Olive
1 onion	2 PEARS	Oil and Vegetable Oil.

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## Under 23 years AND 23 years and over

Design and submit a menu for a main course and dessert using the list of ingredients. Include a diagram of both dishes indicating how they will be presented. Describe how each will be prepared and served.

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## Competitors should:

You will create your dish if you are selected to compete in the final.

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## Under 23's:

At the 2009 Cook-off the under 23's will have 2½ hours to cook their chosen dishes

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## 23 years and over:

At the 2009 Cook-off the 23's and over will be given a mystery box and will have half an hour to produce a menu for a main course and dessert. A 2½ hour cook-off will then follow.

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## On the day of the competition:

All ingredients will be supplied at the 2009 Cook-off with the exception of the three additional ingredients which competitors have selected and which they should bring themselves.



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## Ingredients (Under 23's):

<u>1 Maize fed chicken</u>	<u>1 nutmeg</u>	<u>250G self raising flour</u>
<u>1 celeriac</u>	<u>pinch of saffron</u>	<u>500g caster sugar</u>
<u>2 cloves of garlic</u>	<u>100g ground almonds</u>	<u>6 eggs</u>
<u>1 fresh chilli</u>	<u>250g crème Fraiche</u>	<u>ADDITIONAL INGREDIENTS</u>
<u>1 piece of root ginger</u>	<u>250mls double cream</u>	The following will be provided in addition
<u>2 bell peppers</u>	<u>500g butter</u>	to the ingredients listed: Salt, Pepper, Olive
<u>1 bunch fresh basil</u>	<u>25g curry powder</u>	Oil and Vegetable Oil.
<u>2 Bramley apples</u>	<u>100g long grain patna rice</u>	
<u>1 lemon</u>	<u>250ml coconut milk</u>	

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