



Entry Form: BATH 2012

Category entered: Under 23 yrs 23 yrs and over

Venue: City of Bath College 9 February 2012

This form must be returned no later than Monday 30 January 2012 to:

Chef v Chef, c/o Steve Benison, City of Bath College, Hospitality, Avon Street, Bath BA1 1UP

PLEASE COMPLETE THIS FORM USING BLOCK CAPITALS OR TYPED

Personal details:

Date of Birth: _____

Name: _____

Address: _____

Tel: _____

Email: _____

Business/College: _____

Tel: _____

Email: _____

You will be notified if you are successful for the final cook off.

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: _____

IMPORTANT INFORMATION

Under 23 years and Over 23 years

Competitors should:

- From the ingredients list, design and submit a menu for a main course and dessert using the majority of the ingredients. You can add two additional ingredients to complement the list which you will bring with you if selected.
- Include a diagram of both dishes indicating how they will be cooked and presented. You will be required to produce a crème caramel using the recipe supplied as part of your chosen dessert.

Competitors will be judged on their creative use of the ingredients and will be selected by the panel of judges to the cook off on 9 February. You will have 2 ½ hours to cook and serve your menu. All ingredients will be supplied. Service plates and specialist cooking equipment must be provided by the competitor.

Ingredients list (Under 23yrs)

1 whole duck	200g Brussel sprouts	4 Cardamom pods
Soy sauce	1 Vanilla pod	150g Icing sugar
Creme caramel	250g Carrots	125g granulated sugar
250 mls cider	50g Pine nuts	250 mls Double cream
Sesame oil	25 g caster sugar	200g White couverture
250mls ½ milk and ½ single cream	25g Coriander	100mls water
250g rice noodles	250g Champagne rhubarb	6 Eggs
2 Cooking apples	1 bulb Fennel	Your two own selected ingredients:
2 Eggs	250g Unsalted butter	1
1 Onions	Caramel	2

Additional ingredients:

The following will be provided in addition to the ingredients listed: Salt, pepper, Olive oil & Vegetable oil.

Ingredients list (Over 23 yrs)

Sea bream approx 800g	6 Eggs	125g granulated sugar
250g Unsalted butter	1 Vanilla pod	1 Onions
Creme caramel	Saffron	100mls water
200mls White wine	2 Pears	1 Bulb Fennel
200g Icing sugar	25 g caster sugar	Sprig Rosemary
250mls ½ milk and ½ single cream	250g Spinach	1 Lemon
Olive oil	2 Oranges	Your two own selected ingredients:
250ml Double cream	1 Red chilli	1
2 Eggs	Caramel	2
250g 00 flour	1 Garlic	

Additional ingredients

The following will be provided in addition to the ingredients listed: Salt, pepper, Olive oil and Vegetable oil.