



YOUNG CHEF | WAITER 2011

Closing Date for Entry 1st July 2011

THIS YEAR, WITH NEW
SKILL AWARDS TO BE WON!

BEST BARISTA

BEST ORIGINAL DISH

BEST WINE
KNOWLEDGE

BEST DESSERT

BEST CHEESE
KNOWLEDGE

BEST KITCHEN CRAFT



DO YOU HAVE THE PASSION TO WIN?

2010 winners with Bob Walton, chairman, Young Chef Young Waiter

Organised by

The
Restaurant
Association

BRITISH
HOSPITALITY
Association

For more information and entry downloads
please visit www.bha.org.uk/ycyw

Founder sponsors



Sponsors



Matthew Clark



Wild Harvest^{Int.}
fine food from around the world

TIME TO PROVE YOUR SKILLS!

Young Chef Young Waiter is the longest-established competition in the hospitality industry and its winners are among the most admired. Organised by the Restaurant Association, which is part of the British Hospitality Association, the competition has emphasised the association's commitment to nurturing young talent since it was launched in 1985. And with reason.

Past winners include such top-line chefs as Marcus Wareing, with his own restaurant at The Berkeley, London and Mark Sergeant, who was with Gordon Ramsay for many years before carving out a television career for himself. Simon Girling, restaurant manager at The Ritz and Simon King, who is front of house operations manager at the Fat Duck, Bray, are among the distinguished finalists of the waiters' competitions. The judges, too, are among the finest professionals in the land.

But Young Chef Young Waiter is more than a competition it's an education. Reflecting the British Hospitality Association's aim to encourage higher standards in the industry YCYW not only matches the skills of talented youngsters against each other but also enables them to gain extra knowledge and greater confidence, boosting their career prospects. Few who enter do not emerge wiser and more skilled.

This year, we are extending the competition to make new awards in the two regional heats and in the national finals (see panel below). With more accolades to be won and more good reasons for managers to encourage their most talented youngsters to compete in this premier competition event in the industry's calendar.

The entry form and How to Enter appears on page 4. But hurry – it has to be in by 1st July 2011.

Philippa Brady,

Competition Manager

NEW SKILL AWARDS

This year, in addition to the winners, we are introducing a range of new awards to be won. These skill awards take Young Chef Young Waiter to a higher level by recognising outstanding individual skills among our talented young professionals both in the regional heats and in the national finals. So now there's an even greater opportunity for your skills to be acknowledged.

NEW WAITER AWARDS

Best Barista

Best wine knowledge

Best cheese knowledge

NEW CHEF AWARDS

Best original dish

Best dessert

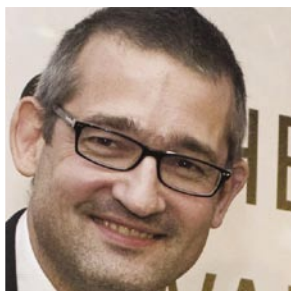
Best kitchen craft

"Both the BHA and the RA believe that young talent needs to be nurtured in the hospitality industry if the industry is to grow and create new jobs. Young Chef Young Waiter is a showcase for this talent. The competition highlights the brightest and the best of the industry's young professionals. They represent a very bright future for the industry. We invite all those with talent to enter. Just as important, we urge all managers to encourage their youngsters to enter this premier competition."

Ufi Ibrahim, Chief Executive
British Hospitality Association

Bob Walton MBE, Chairman
Young Chef Young Waiter

THE JUDGES



Chair of Chef Judges
Bruce Poole, Chez Bruce, London

"Last year's finalists were something else - talented, professional, committed. It takes guts for youngsters to enter Young Chef Young Waiter when there's so much competition but last year finalists were among the best we've ever seen. They were great. No-one was let down. So let's bring on 2011! I'm so looking forward to meeting these extraordinary youngsters who have so much well deserved confidence in their own abilities. It's a pleasure to meet them and even better to see the standard of their work. We can only be very proud of what they achieve."



Chair of Waiter Judges
Stephen Mannock, National Skills Academy for Hospitality

"Front-of-house professionals had a huge boost earlier this year with Michel Roux's television programme on Service, which showed exactly how professional and skilled our waiters have to be. It put food service in the spotlight which was great. For too long, chefs have had too much publicity! But Young Chef Young Waiter gives waiters just as big a chance to shine as those in the kitchen and shows how interlinked the two professions are."

"Waiting demands so much - confidence, personality, skill, knowledge - but Young Chef Young Waiter gives them the opportunity to demonstrate their true talent."

PRIZES

Regional Final Prizes

All regional heat winners will receive a certificate plus gifts courtesy of our sponsors, Champagne Laurent-Perrier, Savoy Educational Trust and Villeroy & Boch. Prizes courtesy of the Savoy Educational Trust will be awarded at each regional final to the four chefs and four waiters who go forward to the national final.

All 16 national finalists win an invitation to visit Champagne Laurent-Perrier September 26-28th. To be eligible to take your place at the national final on October 19th, all competitors must be available to attend this visit as it is an integral part of the competition.

First prize

- £1,000 for each winner, plus
- Three day visit to Villeroy and Boch porcelain factory and overnight stay at Chateau Septfontaines, with a Michelin-star dinner in Luxembourg
- Matthew Clark and Hatch Mansfield award an educational trip to Louis Jadot in Burgundy and

Jean-Luc Colombo in the Rhone Valley. This is a unique opportunity to explore the wines of these two classic areas. This prize is also awarded to the waiter who demonstrates the best wine knowledge in the competition.

- Set of wine glasses courtesy of Villeroy and Boch

Second prize

- £750 for each runner-up, plus
- A day's experience at one of Sodexo's most prestigious contracts, followed by an exclusive dining experience
- Set of wine glasses courtesy of Villeroy and Boch

Third prize

- £500 for each third placed chef and waiter, plus
- A guided tour of New Covent Garden Market & Wild Harvest with a £75 voucher for Wild Harvest produce
- Set of wine glasses courtesy of Villeroy and Boch

Cash prizes are courtesy of the Savoy Educational Trust

JUDGES' ROLL CALL FOR THE 2010 FINAL

YCYW HAS BOASTED SOME OF THE INDUSTRY'S BEST KNOWN AND RESPECTED JUDGES.

CHEFS:

David Everitt-Matthias, Le Champignon Sauvage
Angela Hartnett, Murano, London
Phil Howard, The Square, London
Gary Jones, Le Manoir aux Quat'Saisons, Oxford
Shane Osborne, Pied à Terre, London
Theo Randall, Theo Randall at the InterContinental Hotel, London
Clare Smyth, Gordon Ramsay

WAITERS:

Jean-Claude Breton, Gordon Ramsay
Beppo Buchanan-Smith, Isle of Eriska Hotel
Joel Claustre, Searcy's/The Gherkin
Simon Girling, The Ritz
Simon King, The Fat Duck, Bray
Andrew McKenzie, The Vineyard at Stockcross
Jeremy Rata, Bovey Castle

REGIONAL HEATS

CHEFS

NORTH

Darlington College
Wednesday, 7 September 2011



SOUTH

University of West London
Wednesday, 14 September 2011



WAITERS

NORTH

Rockliffe Hall, Darlington
Thursday, 8 September 2011



SOUTH

Rashleigh's, Maidenhead
Monday, 19 September 2011



YOUNG CHEF YOUNG WAITER 2011

Entrants must complete the entry form and answer the questions overleaf. Twelve chefs and twelve waiters will then be selected for each of the regional finals, from which four chefs and four waiters will go forward to the national final. At the regional finals, chefs will be tested on their cooking skills including butchery, theoretical knowledge and ability to create a dish from surprise ingredients. Waiters will attend tutorials in wine, coffee and cheese and will then undertake tasks on the subjects as well as serving champagne during lunch service for a table of two guests, and an interpersonal skills interview. For the national final, each chef will be paired with a waiter to prepare and serve lunch to invited industry guests.

NATIONAL FINAL

Westminster Kingsway College, London
Wednesday, 19 October 2011



AWARDS

The winners will be announced at the awards reception to be held on the evening of Wednesday, 19 October.

REQUIREMENTS FOR ENTRY

- Your chef/manager must complete Part D
- All entrants please enclose your CV and typed (or written) answers to the questions on a separate sheet.
- Chefs only: enclose your seasonal three course menu
- Keep a copy of this form and attachments for your records
- TELL US IF YOU MOVE!



RULES OF ENTRY

1. No responsibility will be accepted for delayed, lost or damaged entry forms.
2. All entrants must be 25 or under up until 31 December 2011 and be in full time employment in the UK.
3. All entrants please enclose your CV and typed (or written) answers to the questions on a separate sheet.
4. The judges' decision is final.
5. Competitors and their establishments must agree to be available for promotional activities associated with the competition.
6. All details were correct at the time of going to press.
7. Prizes are not transferable. If, for any reason, a prize cannot be offered as advertised, the organisers will endeavour to source a prize of equal value or status.

For additional entry forms or more information please contact:

Philippa Brady, Tel: 020 7404 7744

Email: philippa.brady@bha.org.uk

QUESTIONS & ENTRY FORM OVERLEAF

QUESTIONS

Post your entry form to: Philippa Brady, The Restaurant Association,
Queens House, 55/56 Lincolns Inn Fields, London WC2A 3BH

Please submit your answers to the questions below
on A4 paper, preferably typed.

Please mark each answer to correspond with the
relevant question – e.g. Part A Question 1, etc

Please answer the relevant question in NO MORE
THAN 50 WORDS for each answer.

Part A – to be completed by all candidates

1. Why are you a chef/waiter?
2. Describe the best dining experience you have had, naming the establishment and detailing why and what you learnt.

Part B – to be completed by chefs

1. Write a simple three course menu appropriate for the month of July.
2. A great dish should be both well conceived and well executed – is one consideration more important than the other and, if so, why?

Part C – to be completed by waiters

1. Identify the key qualities and skills you feel are important to your role as a waiter?
2. In your personal opinion what constitutes good service?

Part D – to be completed by the employer

Please ask your chef/manager to indicate their support for your entry by commenting here.

SIGNATURE

By signing this form, I agree to allow the entrant to participate in this competition and all promotional activities associated with the competition.

☐ CHEF

☐ PROPRIETOR

☐ MANAGER

NAME

POSITION

TELEPHONE

EMAIL

ENTRY FORM

ENTER NOW! CLOSING DATE FRIDAY 1ST JULY!

For additional entry forms and more information, log onto www.bha.org/ycyw
or contact Philippa Brady, (020 7404 7744) e mail – philippa.brady@bha.org.uk

PERSONAL DETAILS

MALE FEMALE CHEF WAITER

NAME

HOME ADDRESS

POSTCODE

TELEPHONE

MOBILE

EMAIL

AGE AT 31/12/11

DATE OF BIRTH

PROFESSIONAL DETAILS

NAME OF ESTABLISHMENT

ADDRESS

POSTCODE

TELEPHONE

EMAIL

HOW LONG HAVE YOU WORKED THERE?

PLEASE CONTACT ME AT

WORK

HOME

SIGNATURE

It is advisable to ring us on 020 7404 7744 to ensure your entry has been received by The Restaurant Association. Please leave at least 3 working days from posting before making your enquiries.

By signing this form,
I agree to be bound by
the rules of the competition.

www.bha.org/ycyw



YOUNG CHEF | WAITER 2011

LAST YEAR'S WINNERS



"Having previously reached the final of the Young Chef Young Waiter Competition, in 2009, it was a great privilege not just to participate but to win in 2010."

Mark Stinchcombe - junior sous chef, Lucknam Park Hotel & Spa

"Entering Young Chef Young Waiter 2010 has proved to be one of the best decisions I have made in my relatively short career so far. From start to finish the competition was a fantastic and an invaluable experience. The opportunity to meet like-minded, dedicated young professionals, the amazing prizes and the experiences and education on offer is what encouraged me to enter and my expectations were exceeded in every aspect. I also cannot underestimate the importance of the competition in terms of my career progression. I don't think I would be where I am now if it wasn't for YCYW!"

Ben Dantzic - restaurant manager, Andrew Fairlie at Gleneagles



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Association

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