

GET READY...



IS ON ITS WAY!

the premier young chefs
culinary competition





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welcome from the Chairman of the Judges

Hello and Welcome to the 2018 Major Series Scotland

I am delighted to be the Chairman of the Judges for the first Major Series in Scotland. Both Major International and Scottish Chefs are excited to be launching the Scottish Major Series. It's one of the longest running young chef competitions and we look forward to welcoming a brand new intake of talented young chef's into the Major Series community. I have no doubt that the standard and dedication brought to Major Series Scotland will be high and I look forward to judging some amazing entries.

The competition is a great opportunity for up and coming chef's to showcase their skills, creating new dishes using the fantastic array of products that Major have to offer. With support from Scottish Chefs, the young chef's competing in this competition will have the opportunity to progress to national and international competitions.

West College, Paisley Campus is on board to host the competition and hard working lecturers from a number of colleges are on hand to support their students throughout, guiding them with their invaluable expertise and providing constant encouragement to both compete and persevere. This support is vital to the competition and competitors and I would like to thank them all personally for helping Major Series Scotland to finally launch.

My advice to those of you who may be thinking of entering is:
Go on! Pluck up the courage and enter; you never know what you might be able to achieve. And remember, respect for the food is paramount! Lets make a great industry even greater.

Kind Regards,

Joe Queen

Former president of The Federation of Chef's Scotland



- ✓ National Competition
- ✓ Open to junior and senior student chefs of varying skill levels
- ✓ Get first hand coaching from some of the top chefs in the industry
 - ✓ Students may enter as many classes as they wish
- ✓ The winner and runner up of the **Major Chicken Challenge** go through to the live National Final in 2019.

THE PLACE WHERE THE ★ MAGIC HAPPENS ★

WEST COLLEGE
SCOTLAND 

October 9th 2018

To register your interest in the Major Series email the Scottish Chefs at:
enquiries@scottishchefs.com alternatively call Sarah at *Major* on **01933 423540**





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At Major we offer a range of the finest stocks, marinades, bouillons, jus, gravies, fruit bases and sauces, with unrivalled flavour giving all the performance of kitchen-made.

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To order your samples call Clare at Major on 01933 352826 e: clare.robinson@givaudan.com

For any technical information regarding Major products contact Fergus Martin, Major Development Chef on e: fergus.martin@givaudan.com

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CLASS 1
Regional Heats



YOUR CHANCE TO SHINE

THE CHICKEN CHALLENGE

FIFTY (50) minutes will be allowed to prepare, cook and present TWO (2) identical portions of a chicken dish with a modern style of presentation.

A suitable garnish **MUST** accompany the protein element of the dish. Dishes **MUST** use one of the following: **Major Chicken, Roast Onion or Mushroom Stock Base Paste, Vegetable Stock Base Powder, Demi-Glace or Veal Jus Paste** products or a combination of these.

Preparation is limited to peeled vegetables, raw pastry, pre-butchered chicken and pre-marinating with Major products. Competitors must bring **ALL** their own ingredients.

Dishes which **DO NOT** use/incorporate a **Major Product WILL NOT** be awarded a medal.

A well balanced use of Major product(s) is paramount in this competition and competitors **MUST NOT** use any other stocks or marinades.

The judges are looking for perfectly cooked chicken accompanied by a suitable starch, vegetable and sauce.

Winner and Runner up from the Regional heat will go through to the National Final in 2019

**Grand
FINAL
PRIZE**



plus 1 year free membership to Scottish Chefs
Also **£250 vouchers** will go to the winner's college

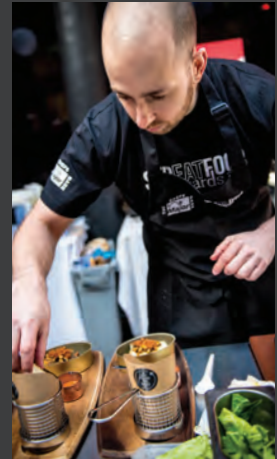
To register your interest in the Major Series email the Scottish Chefs at: enquiries@scottishchefs.com alternatively call Clare at Major on **01933 352826**



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CLASS 2

THE STREET FOOD CHALLENGE

THIRTY (30) Minutes will be allowed to prepare, cook and present two identical portions of the same street food dish.

The dish **MUST BE** presented in a takeaway container that it would be served in on the street. The dish **MUST** incorporate a minimum of ONE of **Major's Barbecue, Caribbean Jerk, Moroccan, Mediterranean, Piri Piri, Korean or Thai Mari Bases, Pan-Asian Vegetable Base** and/or **Hickory & Applewood Smoke Liquid Seasoning.**

Dishes which fail to incorporate a Major Product **WILL NOT** be able to achieve an award.

NO other marinade or prepared sauce may be used.

Pre-marination of meat with Major product and peeled vegetables is the **ONLY** preparation permitted. The judges are looking for a perfectly cooked dish worthy of the streets and much loved pop-up food stalls. A good, well balanced use of Major product(s) is paramount in this competition. The garnish should compliment and not overpower the main element of the dish.





CHEFS
THE Major BASE

SCOTTISH
CHEFS
EST. 1984

Kevin Dixon

CHEFS
THE Major BASE
SCOTTISH
CHEFS



CLASS 3

THE PASTA CHALLENGE

THIRTY FIVE (35) Minutes will be allowed to prepare, cook and present two identical portions of the same pasta dish using your choice of Tagliatelle or Penne pasta.

LEVEL 1 STUDENTS ONLY

Dishes **MUST BE** served in two IDENTICAL bowls and should have a ratio of 50% pasta as a minimum.

Dishes **MUST** incorporate a minimum of ONE of **Major's Beef, Chicken, Fish, Lobster, Mushroom or Roast Onion Stock Base Pastes, Major Vegetable Stock Base Powder** or a combination of these products.

Competitors will be provided with a 1 ring induction hob and 2 pans. ALL OTHER EQUIPMENT MUST BE PROVIDED BY THE COMPETITOR.

NO other Stock Base or Pre-Made sauce is permitted.

ONLY Pre-marination of meat with Major products and peeled vegetables is permitted.

The judges are looking for an amazing sauce from scratch, with well balanced flavours that is in proportion with the pasta.



THE AWARDS

Gold • Silver • Bronze • Merit

IMPORTANT NOTE: All entrants MUST use appropriate Major Products as specified in the briefs. Failure to do so will result in disqualification.

- All food presented must, where possible, be in keeping with current restaurant trends
- All classes are open to Junior and Senior entrants except for the Pasta Class (Level 1 Only). Senior entrants must not have competed at national standard i.e. Hotelympia or Scothot
- Dishes should be appetising, tasteful, aesthetically pleasing and be a practical portion size

Points will be awarded for the following:

- ✓ Professional Techniques
- ✓ Skills
- ✓ Hygiene (including set up and cleaning down of stations)
- ✓ Timing (late finishes may incur penalty points/deductions)
- ✓ Seasonality, sustainability
- ✓ Balance, quality of flavours and textures
- ✓ Presentation
- ✓ Effective use of **Major Products** in application

**GOOD LUCK
& ENJOY
YOURSELVES**



inspiring tomorrow's professionals



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