
*Scottish Young Chef of the Year 2021 Sponsored by The Scotch
Butchers Club Operated by QMS*



Scottish Chefs are inviting young chefs under the age of 24 before April 30th, 2021 to enter

The final will take place at West Lothian College West Lothian, Almond Vale Crescent, Livingston, West Lothian EH54 7EP on the 27th April 2021

Access will be available from 7am.

Allocated car parking will be available.

2 hours and 30 minutes cooking time, plus 30 minutes set up time will be allocated.

Competitors will be required to produce a 3-course meal of their choice for 4 covers. The main course has been sponsored by The Butchers Club coordinated by QMS and will be 2 racks of Scotch lamb, both will have the chine bone removed prior and the judges will want to see the competitors French trim one and the other can be used at your own discretion. Racks of lamb will be provided to you on the day of the competition final.

Competitors are permitted a commis chef to help, carry and assist, but not cook. (The commis chef must not be older than the competitor)

Competitors are to supply all ingredients and light equipment. We remind competitors that space will be different to your day to day environment so please bear this in mind when planning your menu and what electrical appliances you will require. A blast chill will be available for use.

Judges will be looking at the following:

- Presentation and content of your submitted entry.
- Seasonality, provenance, working methods, professional techniques, modern culinary skills, hygiene practices, kitchen management, food waste, timing, balance of textures and flavours.



Permitted Mis-en-Place

- Washed and peeled vegetables and fruit, not cut or shaped. All protein ie fish, meat or game **MUST** be on the bone
- Base stocks not reduced or over seasoned.
- No finished sauces. Judges will ask to taste your stock prior to competing
- Weighed ingredients
- Uncooked pastry puff pastry

No water bath cookery

- All entries **must** be supplied with menus, recipes, method and photographs. There will be no semi-finals, entries will be in the first instance paper judged by the Scottish Chefs Culinary Committee where 8 finalists will be invited to cook for the chance to win Scottish Chefs Young Scottish Chef of the Year Sponsored by QMS. Please email all entries to scottishchefs@gmail.com

Closing date for entries is Monday 8th Feb 2021

The winner will receive £250, a set of knives (sponsored by Rational UK), a working stage at a prestigious UK Michelin restaurant, two days butchery training and The Young Scottish Chef of the Year trophy, certificate and appropriate medal

1st Runners up will receive - £100, certificate and medal and signed Tom Kitchin book

2nd runner up will receive - £50, certificate and medal and a signed Tom Kitchin book



Quality Meat Scotland is proud to sponsor the Scottish Chefs Young Chef of the Year Competition 2021.

We are delighted our young chefs will be showcasing one of Scotland's finest ingredients, rack of Scotch lamb PGI. To inspire a younger generation of consumers to cook and enjoy lamb we would encourage chefs to think about creating dishes with the theme of 'lamb with a twist'. Taking inspiration from international food and flavour trends we look forward to our young chefs creating accessible dishes that consumers would want to cook at home. Dishes should also demonstrate the skills, flair and passion of our stars of the future.

To champion our young talent and raise the profile of our finalists their signature dishes will be showcased on our QMS marketing materials and Scotch Kitchen social media channels throughout the year.