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*Scottish Senior Chef of The Year 2021*

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**The final will take place at West Lothian College West Lothian, Almond Vale Crescent, Livingston, West Lothian EH54 7EP on the 28<sup>th</sup> April 2021**

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**Access will be available from 7am.**

**Car-parking area will be provided with access to kitchen available.**

**Competitors will be required to produce a 4-courses menu inclusive of an Amuse Bouche for 4 covers.**

**You must use Hebridean Salmon from The Scottish Salmon Company for the Amuse Bouche**



Three hours cooking time will be allocated with ½ hour set up time.

All competitors are asked to produce an Amuse Bouche for the judges within 30 minutes of the start of the competition. 50% of the mis-en-place for this can be done in advance.

Once the 8 finalists have been announced we will arrange for the salmon to be sent to your chosen address for you to practice on and to get a feel for the quality of the product. Salmon will also be at the college on the day of the 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. You must list the electrical equipment on your entry as there may be a limit to what can be used on the day.

Judges will mark on the following criteria:

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



*Permitted Mis-en-Place*

- Washed and peeled vegetables and fruit, not cut or shaped.
- Base stocks not reduced.
- No finished sauces. Judges will ask to taste your stock prior to competing
- Weighed ingredients

All protein, ie fish, meat, game must be on the bone. Shellfish must be whole.

- Uncooked pastry puff pastry
- 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 Scottish Chef of the Year 2021 sponsored by Brakes Scotland. Closing date for entries is Monday 8<sup>th</sup> Feb 2021. All entries to be emailed to [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com)

The winner will receive £1000, engraved winner's crystal trophy, certificate and medal.

1<sup>st</sup> runner up will receive £500, certificate and medal

2<sup>nd</sup> runner up will receive £300, certificate and medal

Also the five runners up will receive £100 certificate and medal