

# IT'S BACK

## **Major** CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

*in conjunction with* **The Federation of Chefs Scotland**



part of Givaudan



# WELCOME BACK

## **Major** **CHEF'S CULINARY CHALLENGE**

**Formerly known as the Major Series**

*in conjunction with* **The Federation of Chefs Scotland**



part of **Givaudan**



### from the Chairman of the Judges



Major Chef's Culinary Challenge is back! I am delighted to be the Chairman of the Judges for this prestigious competition in Scotland. Both Major and The Federation of Chefs Scotland are excited to be running the competition. It's one of the longest running young chef competitions and we look forward to welcoming another brand new intake of talented young chef's into the Major Competition community. I have no doubt that the standard and dedication brought will once again be high and I look forward to judging some amazing entries. It has never been so important as now coming out of some extremely challenging times to look to the future and the talent that Scotland has to offer.

The competition provides the perfect stage for up and coming chef's to showcase their skills, creating new dishes using products that they will hopefully be using as their career develops. With support from The Federation of Chefs Scotland, the young chef's competing in this competition will have the opportunity to progress to national and international competitions.

West College, Paisley Campus has pulled out all the stops to safely host the competition again and hard working lecturers and judges are on hand to support competitors 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 Chef's Culinary Challenge Scotland to carry on. There has never been a better chance to enter, Go on! Pluck up the courage and enter, you never know what you might be able to achieve.  
Lets make this industry even greater!

Kind Regards,

**Joe Queen**

Former President of The Federation of Chef's Scotland

# THE VENUE



28th January 2022

Paisley Campus, Renfrew Road PA3 4DR

Start Time Briefing 9.30am

- ✓ 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 Main Course Challenge** go through to the live National Final at HRC 2022 in London.

To register your interest in the Major Chef's Culinary Competition speak to your Lecturer.  
For enquiries please email: [info@scottishchefs.com](mailto:info@scottishchefs.com)

*To Enter please send this entry form together with your remittance of £5.00 PER CLASS.*

*Cheques made payable to 'The Federation of Chefs Scotland' to:*

*THE FEDERATION OF CHEFS SCOTLAND, 2 Helenslee Court, Kirktonhill, Dumbarton G82 4HT*

To order your samples email Fergus at: [fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)

# Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

in conjunction with The Federation of Chefs Scotland



part of Givaudan



## CLASS 1 The Live Classes

# MAJOR MAIN COURSE CHALLENGE



**Competitors are allowed 50 Minutes to prepare, cook and present two Portions of the same plated main course Dish Suitable for a Fine Dining / Brasserie Menu. All competitors MUST use a Major Product and be served with a suitable starch and vegetable accompaniment for a main course.**

Competitors Must use ONE of the Major Mari Bases as the MAIN FLAVOUR OF THEIR DISH.  
They can also use any of the other Stock bases or Veal Jus that compliments their Recipe.

**ALL COMPETITORS MUST SUBMIT THE FOLLOWING:** Entry Form and a typed recipe with picture to include which Major product they have used.  
To be supplied by by 17th Dec 2021 to Joe Queen, The Federation Of Chefs Scotland, 2 Helenslee Court, Kirktonhill, Dumbarton G82 4HT  
Applicants confirmation of entry to this class will be advised by email.

One portion must be presented for judging. The other will be kept for Photography. Detailed typed recipes must be provided for all dishes

Pre-marination of protein with the Major products, peeled vegetables and raw pastry are the ONLY preparation permitted.  
Competitors must bring ALL their own ingredients and equipment.

A well balanced use of Major product(s) is vital in this competition and competitors MUST NOT use any other stocks or marinades. Dishes which DO NOT use/incorporate a Major Product WILL NOT be awarded a medal.

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

**Winners and the highest scoring runner(s) up from the regional heats will go through to the HRC Show, ExCel London in 2022**

**Grand  
FINAL  
PRIZE**



*plus 1 year free membership to The Scottish Chefs  
Also £200 vouchers will go to the winner's college*



# Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

in conjunction with **The Federation of Chefs Scotland**



part of Givaudan



## CLASS 2 The Live Classes

# STREET FOOD COOK-UP



***Competitors are allowed 30 Minutes to prepare, cook and present two portions of the same dish.***

***The dish must be presented in a sustainable Container/Vessel suitable for Street Food using a Major Mari Base. Pre Marinating is permitted.***

***One portion must be presented for judging. The other will be kept for Photography. Detailed typed recipes must be provided for all dishes***

Dishes that fail to incorporate a Major Product WILL NOT be awarded a medal.

NO other marinade or pre-made sauce may be used.

Competitors must bring ALL their own ingredients and equipment.

Pre-marination of meat with the Major products and peeled vegetables are the ONLY preparation permitted.

The judges are looking for perfectly cooked dishes worthy of being served on a street food or pop-up stall with good, well balanced use of Major product(s).

The garnish should compliment and not overpower the main element of the dish.

**The UK's Premier Young Chefs Competition**

# Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

in conjunction with **The Federation of Chefs Scotland**



part of Givaudan



## CLASS 3 The Live Classes



# PAN-ASIAN VEGAN CULINARY CHALLENGE

***Competitors are allowed 30 minutes to prepare cook and present a  
Pan Asian Dish using One Of The 3 Major Pan Asian Ethnic Pastes a suitable  
accompanying starch should be served bread, rice, noodle***

***One portion must be presented for judging. The other will be kept for Photography.  
Detailed typed recipes must be provided for all dishes***

Dishes that fail to incorporate a Major Product WILL NOT be awarded a medal.

NO other marinade or pre-made sauce may be used.

Competitors must bring ALL their own ingredients and equipment.

**The judges are looking for an innovative Asian Vegan Main Course Dish with great well balanced authentic flavours.**

**The UK's Premier Young Chefs Competition**

# Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

in conjunction with **The Federation of Chefs Scotland**



part of Givaudan



## CLASS 3 The Live Classes



# THE PASTA CHALLENGE

***FORTY FIVE (45) Minutes will be allowed to prepare, cook and present two identical portions of the same pasta dish using fresh pasta of your choice using at least one of the Major Products, Major Vegetable Stock Powder, Major Stock Pastes: Mushroom, Roast Onion, Mediterranean Vegetable, Roast Chicken, Cheddar & Major Hickory Applewood Smoke Liquid Seasoning.***

### OPEN TO ALL STUDENTS

Using fresh pasta **ONLY** and students are allowed to bring 400g/500g dough ball ready.

Dishes **MUST** incorporate a minimum of ONE of the **Major's** products.

**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, pasta dough and peeled vegetables is permitted.

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

**The UK's Premier Young Chefs Competition**

# Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

in conjunction with **The Federation of Chefs Scotland**



part of Givaudan



**BE INSPIRED  
& GO CREATE**

**Request your  
FREE samples  
today and start  
practising!**



## stock PASTES

just like kitchen made, the  
professional chefs' stock  
of choice



## pan-asian

an aromatic base that  
takes you on a journey  
to the orient and beyond



## JUS

add a touch of  
class to  
your dish.



## mari base

delivering authentic  
on-trend flavours  
from around the globe



## *liquid* seasoning

succulent roasted notes  
in one simple step

To order your samples email Fergus at: [fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)

**Important note:** All entrants must use at least one Major Product where specified. Failure to do so will result in disqualification



# Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

in conjunction with **The Federation of Chefs Scotland**



part of Givaudan



## 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 must, where possible, be presented in keeping with current restaurant trends.
- All cold exhibits must be finished and ready for the judges at the time specified in the schedule provided nearer the competition date.
- All the classes are open to Junior and Senior entrants.
- Dishes should be appetizing, tasteful and aesthetically pleasing and be presented in 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 & textures
- ✓ Presentation
- ✓ Effective use of **Major Products** in application

# **Major** CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

*in conjunction with* **The Federation of Chefs Scotland**



part of Givaudan



inspiring  
tomorrow's  
professionals

# IT'S BACK

## Major CHEF'S CULINARY CHALLENGE

Formerly known as the Major Series

in conjunction with **The Federation of Chefs Scotland**



part of Givaudan



## ENTRY FORM



28th January 2022

## CLOSING DATE FOR ENTRIES

For Paper Entries for Class 1  
is 17th December 2021

For ALL other entries it is the  
14th January 2022.

Please send this entry form together with  
your remittance of £5.00 PER CLASS.

Cheques made payable to  
'The Federation of Chefs Scotland' to:  
THE FEDERATION OF CHEFS SCOTLAND,  
2 Helenslee Court, Kirktonhill,  
Dumbarton G82 4HT

Name: .....

Contact tel. no: (Required) .....

E-mail Address: .....

Date of Birth: (Required) .....

Address: .....

Postcode: .....

Please state which class or classes you are entering: .....

Please state which venue you will be attending: .....

City & Guilds Qualified: Please tick: ☐ Yes ☐ No

**PLEASE NOTE:** Each entry to a class/venue must be made on a separate entry form. Payment must  
be made in full prior to the event or you will not be entered.

**ENTRY FEE(S)** £5.00 PER CLASS

**Important note:** All entrants must use at least one Major Product where specified. Failure to do so will result in disqualification

**BE INSPIRED  
& GO CREATE**

**Request your  
FREE samples  
today and start  
practising!**



**stock  
PASTES**

just like kitchen made, the  
professional chefs' stock  
of choice



**pan-asian**

an aromatic base that  
takes you on a journey  
to the orient and beyond



**JUS**

add a touch of  
class to  
your dish.



**mari base**

delivering authentic  
on-trend flavours  
from around the globe



**liquid seasoning**

succulent roasted notes  
in one simple step

View ALL our products at [www.majorint.com](http://www.majorint.com)

To order your samples email Fergus at: [fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)

   Tweet your creative recipes @MajorInt #KeepChefsCooking

PROUD TO BE  
ASSOCIATED  
WITH

