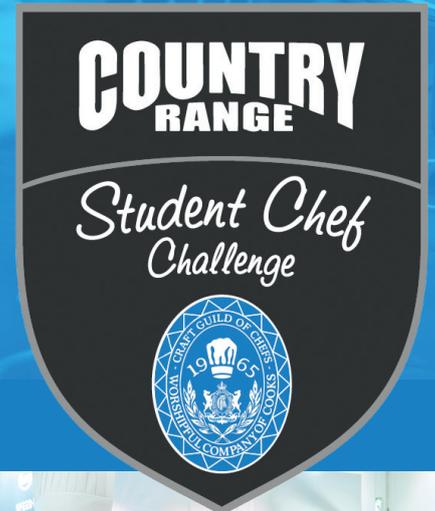


STUDENT CHEF Challenge

2022
2023



2022/2023 Challenge Entry Form

The long-running Country Range Student Chef Challenge provides full time hospitality and catering college students with the perfect platform to improve cooking skills, knowledge and technique, while developing real life experience under intense pressure and competition situations.

The Process

- 1 Register your interest
- 2 Submit your entry form and menu
- 3 Paper judging
- 4 Live regional heats
- 5 LIVE GRAND FINAL

“Unfortunately, Brexit and the pandemic has meant the industry has lost a lot of skilled cooks so competitions such as the Country Range Student Chef Challenge are even more important now to bring through that next generation. I’d urge any student chef looking to make a name for themselves in the industry to get involved with this year’s Challenge and show future employers what they can do. Trust me, the nation’s best chefs are on the look-out so there are some fantastic opportunities out there..”

Chris Basten, Craft Guild of Chefs Chair of Judges



All entries whether posted, emailed or entered online must be received by the deadline of 30th November 2022. Enter online now at: www.countryrangestudentchef.co.uk

The 2022/2023 Challenge

The main focus of the Challenge is to develop and test the students' essential skills and techniques. Teams of three student chefs must work together to create a delicious three course, two cover menu that showcases their skill and understanding of flavours, with an element of reducing waste by using every possible part of the main ingredient. This is great opportunity for students to demonstrate their creativity and their knowledge of different ingredients.

“The boys were very happy to place where they did in 2022, especially given the standard but they had a brilliant time and experience. Nothing can really prepare them for cooking in front of a live audience and judges but I was very proud with how they worked together, supported each other and got through it. The experience will stay with them and will no doubt make them better chefs.”

Jake Piper from Cambridge regional college

The Criteria

The Challenge once again focuses on testing essential core skills and techniques and has been carefully designed in line with the syllabus to assess both classical and modern cooking techniques.

Each team of three must work together to devise a delicious three-course menu that showcases their technique, knowledge of flavour and teamwork skills. This year's theme is 'Around the World' encouraging students to research and be inspired by various food formats, flavours and cooking techniques from different cultures and cuisines.

Each course focuses upon a different cuisine

Starter – Mexico

Main – Africa

Dessert – Australia

The recipes should be tried and tested to ensure the menu is realistic for the students

to be able to prepare, cook and present the three courses for two covers within a 90-minute period. The students will be expected to recreate their menus at the live regional semi-final heats and at the Grand Final in front of an exhibition audience if they are successful.

All entries will be paper judged by the Challenge team led by Chris Basten of the Craft Guild of Chefs, our Chair of Judges. The judges will be looking for:

- Clearly defined aromas, textures and flavours that complement each other within each dish
- Dishes should be beautifully presented in a modern style
- The demonstration knowledge and understanding of which different cooking techniques can be used for different categories of food to extract flavour
- The menu should be balanced overall and

the three courses should complement each other

- Full use of ingredients to minimise waste
- This is a team competition and how the students work together as a team will be closely monitored.

Teams are encouraged to utilise our comprehensive range of Country Range ingredients. Our full product list is available at **countryrange.co.uk**

To place an order for the samples you need, please contact your local Country Range Group wholesaler.

Not a customer? Please email our team at **studentchef@countryrange.co.uk** who will assist you.



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“I always enter the Country Range Student Chef Challenge and really couldn't recommend it more highly to other college catering lecturers. It really is the perfect stepping stone for a future career in the hospitality industry.”
Darren Creed, Chef Lecturer of 2022 Runners Up, Loughborough College

The Experience

Live Regional Heats

January – February 2023, various locations

We will hold a number of regional heats in easily-accessible catering colleges throughout the UK and Ireland. At the heats the teams of students whose entry makes it through the paper judging stage will compete against other teams working to prepare, cook and present their three-course menus within a 90-minute period. Judged against a national standard, the highest scoring teams will go on to compete in the Grand Finals. All students qualifying for the Live Regional Heats receive a branded Student Chef Challenge apron and Country Range goody bag..

The Live Grand Final

Tuesday 21st March 2023, HRC Show, London's ExCel

The 10 victorious teams from these heats will then compete at the Grand Final, which will take place on the 21st March in the Live Theatre at the Hospitality, Catering and Restaurant (HRC) Show at London's ExCel.

The Prizes

The Winning Team

In addition to the embroidered chef's jackets, certificates and medals awarded at the Country Range Student Chef Challenge Final, the winners and the runner up teams will receive the following prizes:

Winners

Each member of the winning team will receive one of their own Country Range Student Chef Challenge engraved Flint and Flame Professional Chef Knives on the day of the final. The students will also receive a stage at a Michelin starred restaurant in addition to a food study trip and dining experience with the Craft Guild of Chefs team.

Winning Team Lecturer

We appreciate the additional time and resource that each and every lecturer invests in order to allow teams to enter the Challenge. As a result, we award the winning team lecturer with their very own engraved knife set from Flint and Flame.

Runner Up Teams

Each student will receive a Country Range Student Chef Challenge engraved Flint and Flame Professional Chef Knife.

“An awesome adventure for our students and the perfect way to prepare them for the pressures of a busy professional kitchen. I'm so happy with our team – they put so much work into practise beforehand and they were outstanding together as a team on the day. They improved throughout and the experience will stay with them for a long time.”

Stuart Ascott from West Sussex College

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Entry Form

All entries whether posted, emailed or entered online must be received by the deadline of **30th November 2022**.

Sponsoring Lecturer Information

Name:	Job Title:
Department:	Mobile Number:
Email Address:	
Twitter Handle (if applicable):	Date of Entry:
Where did you find out about the competition?	

College Details

College:	Address:
Postcode:	
College Telephone Number:	Twitter Handle (if applicable):
College Email Address:	
Do you/your college currently use a Country Range Group Wholesaler? If so, which one?	

Team Members

Name	Twitter handle	Email	Jacket Size

What full-time hospitality and/catering course are the students currently undertaking?

I have ticked below to show that I have submitted the following documents with my entry form:

- Menu with full recipe, method and costings for each course**
- Methodology showing the menu development and application of the theme**
- A clear colour image of each course**

To easily enter online and for more information about the Challenge please visit www.countryrangestudentchef.co.uk

Enter online at countryrangestudentchef.co.uk or post your completed entry form along with your menu, methodology and list of costed ingredients to:

Freepost RTKS-CZZS-XTXB
Country Range Student
Chef Challenge
4 & 5 Jupiter House
Mercury Rise
Altham Business Park
Altham
Lancashire
BB5 5BYALL

We are committed to protecting and respecting your privacy. We will only use any personal information provided for the purpose of administering and contacting you with regards to the Challenge. Our full Privacy Notice is available at www.countryrangestudentchef.co.uk

All teams will receive feedback and confirmation of whether or not they have been successful in getting to the heat stages by 21st December 2022.

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