

• P R E S E N T S •

# Scottish Student

H O S P I T A L I T Y C H A L L E N G E 2 0 2 0



# The Challenge

The Brakes Hospitality Challenge 2020 is back and now in its third year. The competition is targeted at teams of two student chefs and two hospitality students who will compete as one team and must be studying hospitality or cookery courses either at college or university.

This is an opportunity for you to develop 'real-life' cookery and hospitality skills such as accurate costings and the sourcing of local ingredients as well as providing a platform to showcase your culinary skills.

The year, all entrants will go directly into the finals held Thursday 21st May 2020 at Edinburgh College, Granton campus to cook their 3 course menu which you will serve to Seafood Scotland and Brakes Scotland customers.



# The Theme

This year is the 'Year of Coasts and Waters 2020' as themed by Visit Scotland. Splash into Scotland in 2020 and celebrate our remarkable coasts and waters.

Water is the life-blood of our green and pleasant country, it's what makes the landscape so special and loved. Explore some of our magnificent coastline by kayak or yacht, enjoy some delicious seafood and a wee dram from our seas and streams, uncover the secrets of a coastal fortress, or relax with a spot of fishing in our lochs and rivers. Brakes Scotland are asking teams to think about the Scottish coasts and waters for both food and drink elements. Please make all dishes modern, clean and well portioned as well as precisely executed. Dishes should be stylish, well presented and demonstrate great technique as well as being packed full of clearly defined aromas, textures and flavours.

Teams will have 2 hours 30 mins in which to prepare, cook and serve their 3 course – 6 cover menu followed by a further hour for the hospitality team to serve desserts, crumb down and serve coffee.



**Teams must first submit:**

## FOR CHEFS:

We want you to create a three course – six cover menu based around the theme of 'The year of Coasts and Waters'.

Please use your creativity based on the above theme for starter and main and this year for dessert, Brakes Scotland would like every team to create a dessert that includes a Meringue Swan. The chefs have the chance to showcase their individual flair, cooking skill and inventiveness in all three courses with all dishes to tie into the Coasts and Waters theme. The menu must also include a breakdown of ingredients and methodology used for each course and the associated costs of each element.

## FRONT OF HOUSE:

This year the pairings are to be non-alcoholic beverages, with this in mind, please create an aperitif/mocktail, pairings to complement the three-course menu and a coffee of your choice for six guests. This is very much about thinking differently using soft drinks, fruit/vegetables, 0% alcohol and pressé to create drinks rather than serving a single bottle of wine.

Hospitality Students should note their reasonings for choosing the drinks in the methodology section.

Students will also be judged on their table decoration and napkin folding. Please don't overcomplicate the table or overhandle the napkins.

# Budget

Everyone is aware of the necessity to keep costs to a minimum, teams need to develop a three course, six cover menu using a maximum of £15 worth of ingredients per cover. Hospitality students can spend up to £10 worth of ingredients per cover to include all drinks and coffee.

Available to all colleges: Brakes Scotland will reimburse colleges with £50 towards the cost of ingredients/travel.



# Deadline For Entry

**THE CLOSING DATE FOR ENTRIES IS MONDAY 4TH MAY 2020,** all entrants will receive an email confirmation with final details for the event on Tuesday 5th May. Please keep an eye on our social media for all information and photos before, during and after the event @brakescotland on Instagram or Brakes\_Scotland on Twitter.

# PRIZES

**There will be three prizes this year!**

- **TOP HOSPITALITY TEAM**
- **TOP CHEF TEAM**
- **AND OVERALL TOP COLLEGE**

Hospitality students will receive a scholarship from the Hospitality Industry Trust to a top hotel in Scotland and will include a three-day work experience placement.

This year, chefs will receive a different but equally great prize due to their being no world competitions over the next year. This prize includes a supplier field trip to Shetland to see rope grown mussels with an overnight stay. Separate to this, the Scottish Chefs have kindly donated a full learning experience including a competition workshop at the winning college and two tickets to the Scottish Chefs Conference in November.



# Application Form

Multiple entry forms from the same college are accepted. Enter by Monday 4th May 2020 by emailing your application form to [chefchallenge@brake.co.uk](mailto:chefchallenge@brake.co.uk). All teams will be given an emailed confirmation of their entry to the final no later than Tuesday 5th May 2020. If teams have forgotten a section of the entry requirements you will be asked to complete this ahead of the final. To ensure you receive notification, please provide a contact email in the application form.

Please complete all fields in CAPITAL LETTERS

COLLEGE NAME

ADDRESS

POSTCODE

LECTURER NAME

POSITION

DEPARTMENT

TEL NUMBER

MOB NUMBER

EMAIL ADDRESS

TEAM MEMBER NAMES	COURSE	LEVEL
1. <input type="text"/>	<input type="text"/>	<input type="text"/>
2. <input type="text"/>	<input type="text"/>	<input type="text"/>
3. <input type="text"/>	<input type="text"/>	<input type="text"/>
4. <input type="text"/>	<input type="text"/>	<input type="text"/>

DATE

Please submit the following documents along with the entry form:

- |   |   |
|---|---|
| <input type="checkbox"/> CHEFS MENU                       | <input type="checkbox"/> APERITIF MENU                  |
| <input type="checkbox"/> CHEFS METHODOLOGY                | <input type="checkbox"/> DRINKS PAIRINGS AND REASONINGS |
| <input type="checkbox"/> CHEFS LIST OF COSTED INGREDIENTS | <input type="checkbox"/> COFFEE SUGGESTIONS             |

**THE DEADLINE FOR COMPLETED ENTRY FORMS IS MONDAY 4<sup>TH</sup> MAY 2020**

#### IMPORTANT:

Please remember to attach your teams menus, methodology, list of costed ingredients, aperitif menu, drinks pairings and reasonings and coffee suggestions along with the entry form.

#### Terms and Conditions

The competition is run by Brakes Scotland Limited ("Brakes") from 403 Edinburgh Road, Newhouse, Motherwell, ML1 5GH. **1.** All entrants must be full time students at the college they are representing and be undertaking hospitality or catering college course. **2.** All entries should be received no later than Monday 4th May 2020. **3.** Submission of an entry shall constitute acceptance of all terms and conditions. **4.** To constitute a complete entry, teams must submit a menu, methodology and costed ingredients. Incomplete entries will be advised by email on Tuesday 5th May and must submit this ahead of the final. **5.** All copyright existing on the entries and any promotional activities undertaken by colleges will remain with the individual team. However, by entering the competition entrants agree that Brakes Scotland reserves the right to use any materials submitted including but not limited to photographs for any purpose connected to the competition. **6.** Teams will be contacted no later than Tuesday 5th May 2020 to confirm their entry into the final. **7.** The finals will take place on Thursday 21st May 2020 at Edinburgh College. Teams will have 2 hours 30 mins in which to prepare, cook and serve their 3 course, 6 cover menu followed by a further hour for the hospitality team to serve and clean down the tables and serve coffee. **8.** During the competition, at the competition final, lecturers of the competing college teams are not permitted within the kitchen areas once the competition begins. They are permitted to assist students at their workstations prior to the start and help clear up once finished. Once the competition has begun no coaching of students from chef lecturers is permitted. **9.** Teams must provide all their own equipment and ingredients for the competition final. **10.** Mise-en-place allowed; stocks, glazes, puff and filo pastry, peeled (not cut) vegetables. **11.** Courses must be served in the right order ie. starter, main and dessert. **12.** The first course should not be served within the first hour and subsequent courses should be at regular intervals. **13.** Only judges and other selected competition representatives (such as sponsors, journalists and Brakes representatives) are permitted to taste the food presented. **14.** All competition entrants may be required to participate in PR activity during the competition. **15.** The judging panels decision is final. **16.** The judging criteria for the competition will use the World Association of Chefs Societies (WACS) guidelines.