

United Kingdom South Asian Chef Competition 2011

Dear Chef,

Chefs from the four corners of the United Kingdom are being invited to challenge their culinary skills in the art of South Asian cooking in order to compete for the title of **United Kingdom South Asian Chef 2011**, with a first prize of **£1,000** with the runner up receiving **£500** and the third place receiving **£250**, and two special prizes will be awarded for **Innovative** and **Healthy dishes**.

The competition is open to all chefs able to produce South Asian Cuisine. The competitors are asked to produce creative, adventurous, innovative dishes using their own original recipes in a bid to carry off this prestigious accolade.

The competitor's skills will be measured by a panel of influential chef judges representing the Craft Guild of Chefs, the Catering Industry and Education.

The winner of the United Kingdom South Asian Chef competition will be recognised for displaying outstanding ability in their culinary skills, and as the winner, your name will be heavily promoted in all areas of the media through our successful marketing programme.

The United Kingdom South Asian Chef 2011 title will generate major interest from the media and provide high profile publicity for your employer's business, which will in turn enhance the profile of their business resulting in wider local and national recognition, as well as introducing your business to new customers.

If you wish to enter the competition, please complete the attached application form and send it with the requested documents to:-

SACC UK
4 Saltaire Road
Shipley
BD18 3HN

For further information please contact
Email: info@aagrah.net or visit www.southasianchefcompetition.com

Competition Team
Hosted by



South Asian Chef Competition, 4 Saltaire Road, Shipley, West Yorkshire BD18 3HN
T: 01274 530880 E: info@aagrah.net www.southasianchefcompetition.com



United Kingdom South
Asian Chef Competition
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United Kingdom South Asian Chef 2011

2011 COMPETITION ENTRY FORM

National Final: in Leeds Monday 24th October 2011

Closing Date for Applications – 16th September 2011

Post to your application to:

South Asian Chef Competition

4 Saltaire Road,

Shipley,

West Yorkshire

BD18 3HN. Tel: 01274 530880

Fax: 01274 599 105

www.southasianchefcompetition.com

Name:

Business Name & Address:

Email:

Home Address:

Contact: Land line:

Mobile:

Email:

Your application form must conform to the Judging rules and regulation attached. Please ensure you provide the following with your signed application form.

Entries cannot be accepted without the following:

An abridged copy of your CV (form attached)

Menu

Dish recipes including ingredients list with quantities and method

I understand that if my application is judged as a finalist I will be one of the competitors to go through to the National Final and Awards Charity Dinner to be held in Bradford on Monday 24th October 2011. I have no objection to these details being stored on the organiser's records and understand this information will not be shared with other organisations without my permission.

In signing this form I hereby grant SACC the absolute right and unrestricted permission in respect of photographic portraits or pictures, video or audio recordings, that have been taken of me. SACC may use publish and republish the same photographs in whole or in part, individually, in any media now or hereafter and for any purpose whatsoever. If you do not agree to these terms, please inform the SACC Office using the contact details above.

Signed:

Date:

FOR ORGANISERS USE ONLY

Competitor's application received & logged date.....

Competitors CV & Recipes received & complete: Yes No

Competition Coordination Team: 01274 530880

Taz Azmi Mobile: 07951370028

Jim Armstrong Mobile: 07595020797

Tosh Lakhani Mobile: 07785577251



THE JUDGING CRITERIA FOR THE FINAL COMPETITION

Each entry must be received in a professional manner and will include menu, recipes with quantities and method; addressing the following list of courses:

One Starter Dish

Three Main Course Dishes

Two dishes using either chicken, lamb or vegetables

One dish using Seafood

One accompanying Rice Dish

- Each competitor will produce two standard portions of each dish, one portion for the judges to taste and a second portion for photographing and display.
- One of the main course dishes should be classified as a **Healthy Dish** and the second main course to be classified as an **Innovative Dish**.
- Dishes should display skills in the choice of ingredients, food handling and preparation together with the choice of cooking methods
- Dishes should offer balance and variety of ingredients and be presented to the judges in the order of the courses listed above.
- Commodity mix whilst remaining classic and in keeping with Asian cuisine, should also demonstrate creativity.
- All marinades, wet sauces or masalas must be prepared during the competition.
- **No pre prepared mixes will be accepted in the preparation**

- All national finalists will provide all their own ingredients, pots pans and service dishes. The organisers will give £35 to each contestant towards the cost of ingredients.
- Entries that do not comply with all 'Rules of the Competition' will be deemed null and void.
- **The judge's decision is final.**



Curriculum Vitae (Abridged)

Personal Details	Name Address Telephone no. Country of Origin	
Education	Professional Qualifications	
Work History	Last 3 Previous Employers	
Positions held	Last 3 Posts	
Experience (in your own words)	Example Culinary types,	

	Strengths, Skills, Awards & Achievements	
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