



United Kingdom South Asian Chef Competition 2010

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 **United Kingdom South Asian Chef 2010**, 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 professional 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 2010 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.saccuk.com

Competition Team
Hosted by

AAGRAH
restaurants | event catering



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United Kingdom South Asian Chef of the Year

2010 COMPETITION ENTRY FORM

National Final: Monday 11th October 2010

Closing Date for Applications – 24th September 2010

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.saccuk.com

Name:

Business Name & Address:

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:

A copy of your CV (form attached)

Menu

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 11th October 2010. 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:

Taz Azmi Mobile 07951370028 Direct Line 01274 530880

Jim Armstrong Mobile 07595020797 Direct Line 01274 530880

THE UK SOUTH ASIAN CHEF COMPETITION 2010

RULES & REGULATIONS RELATING TO THE JUDGING OF THE FINAL COMPETITION

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

- Your dishes should be imaginative and the menu should consist of the following:

One Starter



One Fish Dish



**Two Main Course Dishes
(Using either chicken or lamb or vegetables)**



One suitable Rice Dish



- One of the main course dishes should be classified as a healthy option and the other one to be an innovative dish.
- Dishes should display skills in the choice of ingredients, their handling and preparation, together with the selection of cooking methods
- Dishes should offer balance and variety of ingredients and be presented to the judges in the order of courses listed above.
- Commodity mix whilst remaining classic and in keeping with Asian cuisine, should also demonstrate creativity.
- Information should be provided in the requested format.
- All Marinades, Wet Sauces or Masalas must be prepared during the competition. **Please note no pre prepared mixes are allowed.**
- 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

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	