



Dorset's Young Seafood Masterchef Of the Year Competition *In Association with Weymouth College* 2010 Competition Entry Form

**Important: Please read the full competition details & rules & conditions of entry
Before completing and returning this form**

Full Name:DOB:.....

Address:
.....

Postcode:

Tel: Mobile:

Email:

Please indicate your level of cooking experience:

Currently Training to be a Chef: Fully Trained Chef: Aspiring Amateur:

On a separate sheet please provide your recipe details in the following format:

Contact Name:

Title and description of dish:

Ingredients:

Sauces:

Method:

Serving/Presentation: i.e. how the dish will be best presented

I have read and accept the rules and conditions of entry.

Signature: Date:

Your entry form and recipe must be returned no later than 5pm 15th June, by post or email to: lisa@tandem-marketing.co.uk or Lisa Worthington Tandem Marketing, Seven Springs Studios, Unit 12 Herringston Barn, Dorchester, Dorset DT2 9PU



Dorset's Young Seafood Masterchef of the Year 2010

Full Competition Details + Rules & Conditions of Entry

The competition is open to all permanent residents of Dorset aged 16 to 25.

Completed entry forms and recipe details must reach Tandem Marketing by email or post or hand, no later than **5.00pm on the 15 June** to be included in the competition.

IMPORTANT: Before submitting an entry form, contestants **must** be sure that they are available and able to make their own way to the following, with any specialist cooking equipment and recipe ingredients: Weymouth College on Wednesday 30th June, Weymouth harbour Saturday 10th and Sunday 11th July, times to be confirmed.

Stage 1: Submit Recipe

Contestants submit a recipe for a main course dish, which would be suitable to serve in a busy working restaurant kitchen and must feature sustainable Dorset seafood and other locally sourced ingredients. The dish must not take longer than 20 minutes to prepare and serve.

Judging:

From the submitted entries a panel of Weymouth College Catering Lecturers, will choose 8 entrants to go forward to the first cook off. The successful entrants will be notified by phone on Wednesday 23rd June.

Stage 2: College Cook Off

Weymouth College – Wednesday 30th June 2010 (time tbc).

The 8 contestants will be asked to prepare and cook their own main course recipe in approximately 20 minutes. Contestants will need to provide their own recipe ingredients and any specialist cooking utensils. Basic cooking equipment i.e. saucepans, chopping boards etc. will be provided by Weymouth College.

IMPORTANT: Although contestants will need to provide their own recipe ingredients and all cooking utensils for the semi and final heats, i.e. Knives, Chopping board, Saucepans, Plate etc., a contribution of £15 will be made to each Semi & Finalist contestant, towards the cost of ingredients. The basics of salt, black pepper, olive/vegetable oils will be on hand.

Stage 3: Semi Final

Dorset Seafood Festival – Saturday 10th July, Time to be confirmed.

The semi final will take place upon the celebrity chef stage in front of a public audience. Contestants will be interviewed by Mark Hix during preparation/cooking.

In 2 Separate heats the 4 contestants will prepare and cook their own main course recipe in approximately 20 minutes.

Stocks/sauce bases which naturally take longer to prepare may be brought with the entrant 'ready to go' as it were.

Judging:

Mark Hix and Mat Follas will jointly choose and announce a winner from each heat to go forward to the final on Sunday



Stage 4: Final

Dorset Seafood Festival – Sunday 11th July, Time to be confirmed.

The final will take place upon the celebrity chef stage in front of a public audience. Contestants will be interviewed by Mark Hix/Mat Follas during preparation/cooking.

The 2 finalists will prepare and cook their own main course recipe in approximately 20 minutes.

Stocks/sauce bases which naturally take longer to prepare may be brought with the entrant 'ready to go' as it were.

Judging:

Mark Hix and Mat Follas will jointly choose and announce the winner.

Prizes:

Winner

A day's work experience in Mark Hix's Oyster & Fish House Restaurant in Lyme Regis

Trophy/Shield – Engraved and retained by winner for one year

If you have any enquiries regarding the competition details, please e-mail lisa@tandem-marketing.co.uk

Competition Terms & Conditions:

Entrants must be a Dorset resident, aged 16-25, to enter.

Entries must include an email address and daytime telephone/mobile number for contacting the first round winners.

Closing date for entry in 5pm on 15th June.

No cash alternative will be provided for the prizes.

The competition is not open to employees of Weymouth College or the participating business and their immediate families.

The first round winners' names will be published on the DSF website on 24th June 2010.

No correspondence will be entered into regarding the winners of each stage of the competition.

Entry to the competition assumes acceptance of these terms and conditions.

The judges' decision is final.