



The Bocuse d'Or UK Selection Event 2019

OVERVIEW

The selection event will take place at The Restaurant Show, Olympia, London on Monday 30th September.

The aim is to select a candidate to represent the UK in Estonia at the Bocuse d'Or Europe in June 2020. This serves as a qualifying event for the Bocuse d'Or world final which takes place in Lyon in January 2021

The successful candidate will have the opportunity to complete funded stages in high profile British and European establishments deemed suitable by the committee to prepare the candidate for the Bocuse d'Or. He or she will also receive assistance and mentoring from a team of advisors and previous candidates.

The selection test will require you to cook and present a vegetable terrine and a poultry dish – 6 portions of each.

The vegetable terrine must be served plated and be suitable for a vegetarian diet. Candidates should supply their own plates.

The poultry dish will be served on a silver platter with sauces served in sauce boats/jugs. Candidates will be provided with a platter but must provide their own sauce boats/jugs and 6 plates for judges' tasting. A full specification of the chicken will be provided to each candidate to assist with practice prior to the event.

Candidates will be given 1 hour to unload and set up their station in readiness for the test.

The vegetable terrine, to be served warm or cold, 3 hours and 5 minutes from the start of the competition. (a window of five minutes is allowed)

The poultry dish to be served after 3 hours and 45 minutes from the start of the competition. (a window of five minutes is allowed)

Penalty points will be incurred if candidates run over either of the 5-minute windows.

Please note: presentation will be staggered and timings will be allocated on the day.

DISH SPECIFICATIONS

Vegetable Terrine

- Vegetable Terrine of your choice, presented warm or cold. Should be suitable for a vegetarian diet.
- 6 individual plated portions with three different garnishes for each portion and a suitable sauce.
- Any sauces must be prepared on the day.

Poultry Dish

- Using a whole chicken as the main product, which will be provided on the day.
- To be presented on a silver platter with 3 different garnishes per portion and a suitable sauce.
- Silver platter will be provided, competitors can supply any socles, etc to enhance the presentation.

MARKING INFORMATION FOR THE DAY

Judges will be looking for great culinary technique and creativity along with complexity where appropriate and for harmony of combinations within the dish.

It is important to familiarise yourself with the unique style of the Bocuse d'Or.

- For examples of previous entrants' dishes, please do visit the website where you will find many other sources of images and information online.
<http://www.bocusedor.com/en>

Judges will award marks for technicality, flavour, presentation, portion size, temperature, creativity and overall quality and finesse of the cooking.

Candidates should note that the emphasis is on flavour.

The decision of both judges and invigilators is final and will not be subject to appeal.

Correspondence will not be entered into to discuss the final decision.

Kitchen Invigilators will check that candidates adhere to the ingredients as stated in the recipes submitted with their entry.

The invigilators will be present in the cooking area for the duration of the competition and will have the power to recommend the disqualification of any candidate who breaks the rules and regulations, upon consultation with the Chairman of the Judges

The invigilators will also mark the candidates on the following:

- Work method and professionalism
- Ability to work well with the commis
- Organisation and timing
- Cleanliness and hygienic practice
- Wastage
- Cleaning of section after service.
- *N.B. candidates will be required to present their wastage to the kitchen invigilators at the end of the test.*



NOTES

All candidates will be sent information on registration for entry into the show.

Access to the Hall will be via the Portcullis entrance, Gate G. Candidates can drive straight in and offload into the back of the theatre and then must park in the multi-story car park (see map attached).

Candidates will be required to provide their own ingredients, except the chicken which will be provided on the day. Only ingredients listed in the submitted recipes will be allowed.

Candidates may bring their own stocks but not finished sauces.

Pre-prepared ingredients are not permitted – significant marks will be deducted for contraventions.

Candidates and commis should dress in chef whites and hat. (NB hats will be provided for those who require them)

The organisers will provide kitchen porters for help with washing-up.

COMMIS

Candidates must bring a commis to assist them.

The commis should have no more than 5 years' experience, and should not be older than 22 years of age at the time of the Bocuse d'Or World Final in January 2021.

The commis may assist the candidate in setting up their allocated kitchen station prior to the start of the test.

During the test the commis may assist the candidate as required without restriction although the candidate is expected to take the lead throughout the preparation and service

Candidates should bear in mind that they are also being marked on their interaction with their commis.

QUESTIONS

If you have questions feel free to contact John Williams on 020 7493 8181

jwilliams@theritzlondon.com

OR

Contact former candidate Adam Bennett on 07986 399 613

adam.bdo13@ymail.com

A list of FAQs and answers will be circulated to candidates as they arise before the selection event.

APPLICATION

To apply to enter the Bocuse d'Or UK selection event please complete the attached form and send along with recipes for your dishes by **Monday 24 June** to John Williams MBE, Executive Chef, The Ritz Hotel, 150 Piccadilly, London W1J 9 jwilliams@theritzlondon.com

You may include photographs of the dishes if you wish.

The finalists will be announced and notified on Thursday 27 June.

Schedule for Monday 30th September

07.00 – 08.00 Unload and set up on allocated station.
(Kitchen invigilators will check each team's mise-en-place)

08.00 Teams to be briefed.

08.15 Commence cooking in staggered times allocated.

11.20 Service of vegetable terrine in staggered times allocated.

12.00 Service of chicken platter in staggered times allocated.
Clean down and exit kitchen stations by 13.15
Presentation, Photos, Champagne

Kitchen Specification

Each workstation includes individual equipment (see below) as well as access to shared equipment and a wash-up area at the back of the theatre.

Each workstation contains the following:

- Combi oven
- Double induction hobs
- Fridge
- Wash hand basin and sink
- Candidates must supply all their own equipment/ small pans/ specialist pieces/moulds/cutters, etc that they require.

In addition, shared equipment available at the back of the competition area will include:

- Double sinks with hot water
- Chest freezer
- 2 Vac-Pac machines
- Blast chiller to be confirmed