

Competition Brief

Catering

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| Date | | |
| Competitors will be invited to participate in a live event at [name of venue] on [date of competition].  Address: [address of venue] | | |
| Entry Requirements | | |
| This competition is for learners working at Entry Level 2.  Competitors must be 16 years of age or over.  A maximum of 2 competitors per organisation may enter.  Applications to be made via [your regional competition lead or portal address]. Deadline for entries: [date]  A statement of support that outlines any individual needs of the competitor within the competition must be submitted to [Regional competition lead email address] or will need to be completed by the day prior to beginning the competition. | | |
| Competition Task | | |
| Competitors will be required to prepare an afternoon tea for two.  This competition will test competitor’s knowledge and skills in the following areas:  Health and safety, hygiene, knife skills, use of equipment, knowledge of flavour combinations, presentation skills.  Competitors will be given 1 hour 30 minutes to prepare and present an afternoon tea for one.  The competition will require each competitor to:   * Demonstrate health & safety and personal hygiene. * Make two different flavoured sandwiches from a selection of provided ingredients. * Choose sandwich fillings to compliment *(ingredients will not be disclosed prior to competition).* * Cut each sandwich into 4 triangles and remove crusts. * Prepare scones - cut in half, spread with butter, jam and cream (scones will be pre-made). * Decorate and present cupcakes (cupcakes will be pre-made). * Fill and present meringue nests with cream and fruit (meringues will be pre-made, cream whipped ready). * Select a miniature dessert of your choice (competitors to bring all ingredients/equipment required) * Plate and present the two different flavoured sandwiches for two, two scones, two decorated cupcakes two filled meringue nest and two portions of the miniature dessert of competitor’s choice on a 3 tiered stand. * Competitors should select appropriate tier to display their afternoon tea for two. * Clear away equipment and clean down work area.   Competitors must provide their own uniform and PPE.  The cupcakes and meringues will be pre-made and the buttercream, cream and jam will be provided, however ingredients/equipment to decorate the items must be provided by each competitor.  Ingredients and equipment (unless stated) will be provided.  The competitors to provide all ingredients/equipment for their own choice of miniature dessert.  The task does not include preparation of hot drinks to accompany the afternoon tea. | | |
| Marking and Assessment | | |
| Marking and judging of this competition will be done by a team of experts from industry, further education or training providers, using the competition criteria and allocation of marks.  Judging will be marked against the criteria:   * Wearing appropriate uniform / PPE * Hygiene * Health and safety * Maintenance of work area * Correct use of equipment * Knife skills * Preparation of sandwiches * Appropriate combination of ingredients * Preparation and presentation of scones * Preparation of competitor’s choice of miniature desserts * Decoration and presentation of cupcakes * Preparation and presentation of meringue nests * Presentation of final product | | |
| Additional information | | |
| * Competitors will receive a health and safety briefing at the start of the competition. * Competitors will start and finish work as instructed by the judges. * Competitors must provide their own uniform and PPE (at a minimum this should include closed cover shoes, apron, hair net/hat). Support staff accompanying in the competition area will be required to adhere to PPE requirements. * The cupcakes will be pre-made however ingredients/equipment to decorate the cupcakes must be provided by each competitor. * The scones, meringues, buttercream/cream, jam will be provided but all decoration must be provided by the competitor * All ingredients and equipment for the competitor’s choice of dessert to be provided by competitor. * Ingredients and equipment (unless stated) will be provided. * Competitors will have 1 hour 30 minutes to complete their task in the live competition. * A statement of support that outlines any individual needs of the learner within the competition - i.e.: support with communication etc. will need to be completed by the day prior to beginning the competition. * Competitors who arrive late for the event will not receive additional time. * Competitors will start and finish work as instructed by the judges. * If there is a power stoppage, breakdown of equipment or accident, the competitors must act accordingly to the instruction of the organiser. * If during the competition a competitor feels they must leave their work (e.g.: medical reasons, toilet break), they will have the time recorded on a ‘time out’ sheet by a member of staff. * No mobile telephones are allowed in the competition room. * The judges’ decision is final. * Photographs will be taken during the event that maybe used for marketing/publicity purposes – if the competitor / support staff cannot have their photo taken it is the responsibility of the college entering the competition to notify the organisers beforehand and at the event. * If a competitor / support staff have any dietary requirements or allergies please notify when completing the competition application. * Competitors must only receive agreed support that is outlined in their support statement. Support that is deemed to be outside that given in the support statement could result in the competitor being disqualified from the competition. * Please advise [Regional competition lead email address] prior to the event how many support staff will be accompanying the competitors from your organisation.   All entries to be received by: [deadline for entries date] | | |
| If you require further information please contact: | | |
| For information specific to this regional competition, contact your **regional competition lead**:  [Regional competition lead name]  [Regional competition lead email address]  Tel: [telephone number] | For information about the content or technicalities of the competition, contact the **national competition lead**:  Nina Brown [nina.brown@derwen.ac.uk](mailto:nina.brown@derwen.ac.uk)  Tel: 01691 661234 ext 228 | For general information about Inclusive Skills Competitions, contact the **Projects & Partnerships Co-ordinator** at Derwen College:  Helen Edwards [helen.edwards@derwen.ac.uk](mailto:helen.edwards@derwen.ac.uk)  Tel: 01691 661234 ext 354 |