



ENTER NOW!

Take part in the industry's most distinguished award for young Chefs, Pastry Chefs and Waiters for the chance to win up to £2000 worth of prizes!

Open to Chefs, Pastry Chefs and Waiters aged between 20 and 26.



ACADEMY of CULINARY ARTS

PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES

www.academyofculinaryarts.org.uk

RECOGNISING THE BEST SINCE 1983

The Annual Awards of Excellence 2012 is sponsored by:



John Lewis



JUDGES



Honorary President of Awards:
Heston Blumenthal OBE
Chef Patron, The Fat Duck



Chairman of the Judges:
John Williams MBE
Executive Chef
The Ritz



Joint Chairman of Kitchen:
Martyn Nail
Executive Chef
Claridge's



Joint Chairman of Kitchen:
Adam Byatt
Chef Patron
Trinity Restaurant



Chairman of Pastry:
Yolande Stanley MCA



Chairman of Service:
Sergio Rebecchi
Managing Director
Chez Nico Restaurants

FORMAT OF AWARDS

HOW TO ENTER:

- Answer all questions in PART A and the relevant task in PART B.
- Return your answers with the completed entry form, a copy of your CV and a recent photograph of yourself to:

Consola Evans, Annual Awards of Excellence, Academy of Culinary Arts, 53 Cavendish Road, London SW12 0BL

Or e-mail to consolaevans@academyofculinaryarts.org.uk

N.B. Don't forget to keep a copy of your answers and entry form for your own reference

CLOSING DATE FOR ENTRIES: FRIDAY 17TH FEBRUARY 2012

AAE 2012 DATES:

Saturday 31st March 2012	Service Semi-Final, The Ritz, London
Monday 2nd April 2012	Service Semi-Final, Turnberry Hotel, Scotland
Wednesday 4th April 2012	Regional Kitchen and Pastry Semi-Finals
Saturday 16th June 2012	Service Final, Le Gavroche, London
Wednesday 20th June 2012	Kitchen and Pastry Finals, The University of West London, Ealing
Monday 25th June 2012	Service Final, The Gleneagles Hotel, Scotland

Results will be announced at the end of each Final. Each Finalist will receive a bottle of G.H.Mumm Champagne and a National Finalist Certificate (a copy of which can be provided for the employer on request).

WHAT TO EXPECT:

CHEFS will be tested on a variety of food preparation and cookery tasks from making a salad to butchery skills and must demonstrate that they can prepare a range of dishes including a piece of their own free interpretation.

PASTRY CHEFS will be expected to demonstrate the ability to work with many different kinds of materials whilst having an excellent grounding in baking and plated desserts.

WAITERS will be tested on their knowledge and skills in a wide range of food and beverage service aspects including product knowledge, technical service skills, interpersonal skills and teamwork.

PRIZES & GALA PRESENTATION DINNER

ALL WINNERS

All award winners will be invited, along with 1 guest, to the Gala Presentation Dinner in July 2012 (Date TBC) where they will be presented with a Chefs Jacket (Kitchen & Pastry) or Sommeliers Apron (Service), a diploma signed by the judges and a magnum of G.H.Mumm Champagne.

ANNUAL AWARDS OF EXCELLENCE YOUNG CHEF, YOUNG PASTRY CHEF AND YOUNG WAITER OF THE YEAR

The overall winner of each category will be announced at the Dinner where each will receive prizes including:

- A £2000 bursary thanks to the Savoy Educational Trust
- A set of Meyer Cookware
- A set of Victorinox Knives

RULES

- Candidates must be aged between 20 and 26 on the 31st December 2011
- Candidates must currently be working full-time as a chef, pastry chef or waiter and should have been doing so for a minimum of 2 years
- Candidates must be in full-time employment in the UK
- Candidates must have a working knowledge of written and spoken English
- Previous AAE winners are not eligible to enter
- All entries must be typed or written clearly in block capitals
- Applications, copies of certificates and photographs cannot be returned
- All prizes are non-transferable
- Any trips that might be included as part of the bursary awarded to the overall winners include travel from the UK only and in signing this entry form the candidate agrees to make him/herself available for said trips on the dates organised by the Academy of Culinary Arts.
- In all matters the judges' decision is final.

CONTACT US

All enquiries relating to the Annual Awards of Excellence should be addressed to:

**Consola Evans, Annual Awards of Excellence,
Academy of Culinary Arts
53 Cavendish Road, London SW12 0BL
Tel: 020 8673 6300**

E-mail: consolaevans@academyofculinaryarts.org.uk



ENTRY FORM

- Please answer questions 1-3 in PART A.
- In PART B please answer the task relevant to the category in which you wish to enter.
- All entries should be typed or written in BLOCK CAPITALS
- Your name, or the name of your workplace, MUST NOT be indicated anywhere on your answers.

PART A: (to be completed by ALL candidates)

Answer the following questions in no more than 100 words each:

1. What inspired you to become a chef/pastry chef/waiter?

2. What do you consider to be 2 major achievements of your career to date?

3. What do you hope to gain in the future if you achieve the AAE this year?

PART B: (on a separate piece of paper, complete the task relevant to the section in which you are entering)

KITCHEN

1. a) Write a 3 course menu suitable for the month of September; suggest an appropriate canapé and pre-dessert.
b) Chose your favourite of the above 3 courses and write the recipe including a method and costing (for one portion)
2. Describe your views on the importance and benefits of cooking with locally sourced and sustainable produce. Maximum 200 words.

PASTRY

Design 3 different pastries for a Spring garden party to commemorate the Queen's Diamond Jubilee. You should choose 3 varieties from the following list:

Mousse, Chocolate, Sweet paste with fruit, Choux paste, Sponge/japonaise/dacquoise/meringue based

Please note the pastries will be accompanied by scones, which may not be one of your three designs.

Give a clear description and sketch of your pastries (recipes are not required). Successful candidates will be required to produce 12 pieces of each pastry as part of the test at the Semi-Final along with 12 scones to be made using a recipe selected by the Academy of Culinary Arts.

Maximum 500 words (excluding sketch details).

SERVICE

Identify and explain the 4 key skills that you believe are essential to the success of your restaurant's service operation.

Maximum 500 words

SECTION (Please Tick): KITCHEN PASTRY SERVICE

YOUR CONTACT DETAILS

TITLE: Mr/Mrs/Miss (Delete as appropriate)

SURNAME: _____ FIRST NAME: _____

DATE OF BIRTH: _____ NATIONALITY: _____

WORK DETAILS

POSITION HELD: _____ ESTABLISHMENT: _____

(N.B. if you are employed in an hotel, please indicate the kitchen or restaurant in which you work)

ADDRESS: _____

POSTCODE: _____ TEL: _____

HOME DETAILS:

ADDRESS: _____

POSTCODE: _____ TEL: _____

MOB: _____ E-MAIL: _____

PLEASE INDICATE WHICH ADDRESS SHOULD BE USED FOR ALL CORRESPONDENCE (Please Tick):

WORK ADDRESS: HOME ADDRESS:

JACKET SIZE IN INCHES: (Kitchen & Pastry entrants only) _____

N.B. Jackets are presented to winners (Kitchen & Pastry) at the Gala Presentation Dinner. Winners of the award in Service will receive a sommeliers apron. The Academy of Culinary Arts will order jackets according to the size indicated on this form and accepts no responsibility for jackets which do not fit.

TO BE SIGNED BY THE ENTRANT

I confirm that this entry is my own work:

SIGNATURE: _____ DATE: _____

TO BE SIGNED BY THE MANAGER/EMPLOYER

I confirm that this entry is the work of the above signed candidate, that I am aware of the requirements of the competition and also confirm support for their entry to the Annual Awards of Excellence:

NAME: _____ POSITION HELD: _____

EMAIL ADDRESS: _____

SIGNATURE: _____ DATE: _____

DETACH THIS ENTRY FORM AND SEND WITH:

- Your answers to PART A & PART B
- Your CV
- A recent photograph of yourself

TO: **Consola Evans, Annual Awards of Excellence
Academy of Culinary Arts,
53 Cavendish Road, London SW12 0BL**

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WHAT IS THE AAE?

The AAE is the Academy of Culinary Arts' yearly competition which recognises and rewards the talents and ambitions of young chefs, pastry chefs and waiters. The purpose of the awards is to inspire and encourage young people to achieve the highest possible standards in their chosen profession – Kitchen, Pastry or Service – and to offer them clear guidelines for success in their career. To participate in the AAE is a great learning experience in itself, there is no first, second or third place, but instead any number of candidates can achieve the standard of excellence set by leading figures within the Academy of Culinary Arts and the hospitality industry.