



Academy of Culinary Arts

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MASTER OF CULINARY ARTS 2009



Coup de feu - John Dewe-Matthews 1986

ENTRY FORM

CHEFS

HOW TO ENTER

Complete the attached entry form and return along with your CV and answer to the entry task to:

Master of Culinary Arts, Academy of Culinary Arts, 53 Cavendish Road, London SW12 0BL

CLOSING DATE FOR ENTRIES: FRIDAY 20th March 2009

ENTRY TASK

Demonstrating a wide range of skills compose a recipe for a rack of pork (8 bone rack, untrimmed weight of 2.5 kg) with three garnishes. The finished dish should serve 8 covers and should be suitable for cooking with a 5 hour time frame. 6 portions should be served on a silver flat and 2 should be plated.

- Please provide a full recipe including list of ingredients and method, a costing sheet and two colour photographs (15cm x 10cm) of both the silver flat and plated dishes. N.B. Photograph may be provided as either a hard copy or an electronic image.
- No form of identification of either the candidate or their place of work should appear on the recipe, list of ingredients, costing sheet or photographs.

PLEASE NOTE:

- *Successful candidates will be required to cook this dish as part of the Semi-Final, which will take place in June and should note that particular attention will be paid to provenance, seasonality and sustainability.*
 - *Candidates will be required to provide their own ingredients (apart from the rack of pork which will be provided by sponsor Aubrey Allen and basic chicken, veal and vegetable stocks) a list of which must be submitted in advance of the Semi-Final; no ingredients, other than those listed will be allowed into the test centre.*
 - *No foie gras or truffle should be used as part of the recipe.*
 - *Candidates will be required to supply their own silver flats and plates, these must be unbadged.*
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RULES AND REGULATIONS

To enter the Chef category of the Master of Culinary Arts 2009 (MCA) candidates should:

- Be aged 26 or over on 1st January 2009
- Be currently employed as a Chef at a senior level, in the United Kingdom
- Have worked as a Chef for a minimum of 5 years in the United Kingdom (not necessarily consecutively).
- Have a working knowledge of written and spoken English.
- All entries should be typed; no handwritten entries will be accepted.
- All entries become the property of the Academy of Culinary Arts. Applications, copies of certificates and photographs cannot be returned.
- The Semi-Final and Final will take place in a fully equipped catering college kitchen, however, at all stages of the competition candidates may provide all necessary cooking utensils and any specialist equipment they may need. All serving dishes (unbadged) should be provided by the candidate.
- At all stages of the competition candidates will be required to provide all ingredients for the tasks except the rack of pork in the Semi-Final (as stipulated in the Entry Task) and the main meat ingredient in the Final.
- No reduction stocks will be allowed in the candidates' ingredients; chicken, veal and vegetable stocks will be provided at both the Semi-Final and the Final.
- Any candidate seen to be seeking an unfair advantage by bringing in pre-prepared ingredients will be liable for disqualification.
- All travel and accommodation expenses must be met by the candidate.
- In all matters the judges' decision is final and no further correspondence will be entered into.

JUDGING

- The MCA will be judged by a panel of members of the Academy of Culinary Arts including holders of the MCA.
- Two invigilators will be present in the kitchen for the duration of the examination 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.
- A minimum of five UK judges will assess the dishes prepared during the examination. Judging is anonymous and dishes should be presented without personal identification.
- The decision of both judges and invigilators is final, not subject to appeal and no further correspondence will be entered into.

Chairman of the MCA:	David Pitchford, Proprietor, Read's Restaurant
Chairman of the Chefs category:	Idris Caldora MCA, Executive Chef, Chefs Adopt a School
Chefs Committee:	Andre Garrett MCA, Head Chef, Galvin at Windows
	Martin Green MCA, Head Chef, Whites Club
	George Heise MCA, Chef Patron, The Poet's Rest
	Keith Podmore
	Jerome Ponchelle MCA, Chef de Cuisine, Wilton's
	Brian J. Turner CBE
	John Williams MBE, Executive Chef, The Ritz
	Eyck Zimmer MCA

FORMAT OF MASTER OF CULINARY ARTS

ENTRY JUDGING

- Candidates qualifying for the Semi-Final will be notified by post during the first two weeks of April.

BRIEFING SEMINAR

- Successful entrants will be invited to attend a briefing seminar which will be held in central London (date subject to confirmation). This seminar will provide candidates with further details of the knowledge and skills required to participate in the MCA as well as information about the judging process. It will also provide an informal opportunity for candidates to meet each other and members of the judging panel and to ask any questions.

SEMI-FINAL

- The MCA Chefs Semi-Final will take place on **Wednesday 24th June 2009 at Thames Valley University, Ealing.**
- Candidates will be required to prepare and present their pork dish with three garnishes **as submitted for their entry task** alongside two further dishes which will be communicated no later than 4 weeks in advance of the Semi-Final.
- Candidates will have 5 hours to prepare and present all 3 dishes.
- Candidates will be notified of the results, via post, no later than 2 weeks after the Semi-Final.

FINAL

- The MCA Chefs Final will take place on **Wednesday 23rd September 2009 at Thames Valley University, Ealing.**
- Candidates will be required to prepare and present four dishes for 8 covers. Candidates will be informed of the tasks no later than 4 weeks in advance of the Final.
- Candidates will have 6 hours to prepare and present all 4 dishes.

GALA PRESENTATION DINNER

- The names of those who achieve the MCA will be announced at a Gala Presentation Dinner to be held at **Claridge's on Monday 5th October 2009.**

CONTACT US

Any questions or enquiries about the Master of Culinary Arts should be directed to:

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Academy of Culinary Arts
53 Cavendish Road
London SW12 0BL

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www.academyofculinaryarts.org.uk

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MASTER OF CULINARY ARTS 2009 – CHEFS – ENTRY FORM

Please complete ALL sections of the below entry form in BLOCK CAPITALS. Answers to the entry task should be submitted on separate paper and must be typed – handwritten answers will not be accepted.

YOUR CONTACT DETAILS	
TITLE: Mr/Mrs/Miss (delete as appropriate)	
SURNAME:	FIRST NAME:
DATE OF BIRTH:	NATIONALITY:
WORK DETAILS	
POSITION HELD:	
ESTABLISHMENT:	
ADDRESS:	
POSTCODE:	
TELEPHONE:	
E-MAIL:	
HOME DETAILS	
ADDRESS:	
POSTCODE:	
TELEPHONE:	MOBILE:

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

WORK ADDRESS: HOME ADDRESS:

JACKET SIZE (in inches):

DATE: SIGNATURE OF APPLICANT:

PLEASE NOTE: On signing this entry form the candidate confirms that if successful, he/she will commit to attend the briefing seminar.

Please complete this entry form and return with your CV, full answer to the entry task, including recipe, ingredients list, method, costing and photographs to:

Master of Culinary Arts
Academy of Culinary Arts
53 Cavendish Road
London SW12 0BL

CLOSING DATE FOR ENTRIES: FRIDAY 20TH MARCH 2009

N.B. THE NAME OF THE CANDIDATE OR ANY FORM OF IDENTIFICATION OF THE CANDIDATES' WORKPLACE MUST NOT APPEAR ANYWHERE ON THE ANSWER PAPER.