



Academy of Culinary Arts

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PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES

MASTER OF CULINARY ARTS 2009



Coup de feu - John Dewe-Matthews 1986

ENTRY FORM

PASTRY 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

Answer the following questions (no more than 200 words per question):

1. What do you hope to gain from entering the Master of Culinary Arts and why do you think you deserve this award?
2. Compose a cold dessert for 4 people. List the ingredients, describe the method and send a photograph of a finished portion together with your application.

PLEASE NOTE:

- *No form of identification of either the candidate or their place of work should appear on any part of answers to the above questions.*
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RULES AND REGULATIONS

To enter the Pastry 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 Pastry Chef at a senior level, in the United Kingdom
- Have worked as a Pastry 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. Unless specified all cooking utensils and serving dishes will be supplied by the Academy of Culinary Arts. Candidates will be permitted to bring only their knives and tools generally found in a Pastry Chef's toolbox into the kitchen.
- At all stages of the competition candidates will be required to provide all ingredients for the tasks unless otherwise advised. Any attempt to bring food or prepared ingredients for decoration or presentation, other than those allowed, will render the candidate liable for immediate 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.
- 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

Chairmen of the Pastry Chefs category:

Michel Roux OBE MOF, The Waterside Inn

Michael Nadell, Proprietor, Nadell's Patisserie

Chefs Committee:

Ernst Bachmann, Bachmann's Patisserie

Benoit Blin MCA, Head Pastry Chef, Le Manoir aux

Quat'Saisons

Professor John Huber

Robert Mey CMA

Yolande Stanley MCA, Senior Lecturer in Patisserie, Thames

Valley University

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 Pastry Chef Semi-Final will take place on ***Wednesday 24th June 2009 at Thames Valley University, Ealing.**
- Candidates will be required to undertake tasks including a celebration cake, savoury canapés and cocktail pastries. Exact details of the tasks will be communicated no later than 4 weeks in advance of the Semi-Final.
- Candidates will have 6 hours to complete all tasks.
- Candidates will be notified of the results, via post, no later than 2 weeks after the Semi-Final.

FINAL

- The MCA Pastry Chef Final will take place on ***Wednesday 23rd September 2009 at Thames Valley University, Ealing.**
- Candidates will be required to undertake tasks including a centrepiece. Candidates will be informed of the tasks no later than 4 weeks in advance of the Final.
- Candidates will have 7 hours to complete all tasks.

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.**

* N.B. If necessary, a second Semi-Final and or Final may be held in order to accommodate numbers of candidates.

CONTACT US

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

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Academy of Culinary Arts
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BRAGARD

MASTER OF CULINARY ARTS 2009 – PASTRY 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: <input type="checkbox"/>	HOME ADDRESS: <input type="checkbox"/>
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 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.