



# *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**

### **RESTAURANT MANAGEMENT & SERVICE**

## 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 20<sup>th</sup> March 2009

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## ENTRY TASK

Answer the following essay questions:

1. Describe, in not more than 400 words, what you consider to be the four most important qualities of a Restaurant Manager.
2. Describe, in not more than 400 words, your three most significant achievements of your career to date.
3. Describe, in not more than 200 words, two examples of how you have ensured that your knowledge and skills have remained relevant and up to date.
4. Describe, in not more than 200 words, two examples of how you have contributed to the training and development of others.

PLEASE NOTE:

- *Candidate's name or the name of their establishment must not appear anywhere on the answers to the entry task.*
  - *Answers to the entry task must be typed, no handwritten answers will be accepted.*
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## RULES AND REGULATIONS

To enter the Restaurant Management and Service category of the Master of Culinary Arts (MCA) candidates should:

- Be aged 26 or over on 1<sup>st</sup> January 2009
- Be currently employed at a senior level in food and beverage service operations within the United Kingdom.
- Have at least 5 years full-time experience in food and beverage service (not necessarily consecutively).
- Have a range of industrial experience at various levels within food and beverage service and management.
- Have undertaken a range of activities as part of their own continuing professional development.
- Have contributed to the training and development of others.
- Have a working knowledge of written and spoken English.
- Have a working knowledge of a second language.
- Have a broad knowledge of traditional and modern cuisine, wine and other beverages.
- The ability to demonstrate a range of interpersonal and technical service skills at an advanced level.

**RULES**

- 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.
- 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 senior members of the Academy of Culinary Arts including holders of the MCA.
- 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 Restaurant Management & Service category:

Silvano Giralдин, Director, Le Gavroche

Vice Chairmen:

John Cousins, Director, Food & Beverage Training Company

Didier Garnier, Proprietor, Le Colombier

Sergio Rebecchi, Managing Director, Chez Nico Restaurants

Jean-Claude Breton, Restaurant Manager, Gordon Ramsay  
Royal Hospital Road

Saverio Buchicchio, Restaurant Manager, The Old Bell Hotel

Brian Clivaz, Chief Executive, The Arts Club

Diego Masciaga MCA, Director & General Manager, The  
Waterside Inn

Vito Scaduto MCA, Wine Consultant

Manuel Seno, General Manager, Upstairs@N20

Thierry Tomasin MCA, Proprietor, Angelus

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## FORMAT OF MASTER OF CULINARY ARTS

### BRIEFING SEMINAR

- After the closing date, all entrants will be invited to a briefing seminar, which will be held in London during April. The seminar will provide candidates with details of the knowledge and skill requirements of the MCA, and the range and level of the assessment process. It will also provide an informal opportunity for candidates to meet with other entrants and members of the judging panel.

### QUARTER-FINAL

- After an initial selection, successful candidates will be invited to attend for the quarter-final. This will be held on **Saturday 16<sup>th</sup> May 2009 at The Ritz, London.**
- Candidates will be assessed in three areas: an interview on their career and their essay submissions; a written examination testing variety of professional knowledge, and activities to test social skills and selling techniques, which will also include knowledge of food and beverages

### SEMI-FINAL

- Successful candidates from the quarter-final will be invited to attend for the semi-final, which will be held on **Saturday 27<sup>th</sup> June 2009 at The Langham Hotel, London.**
- Candidates will be assessed in a variety of advanced service techniques including: wine and drink service; wine tasting; cheese identification, and the preparation and service of foods in the restaurant, including carving.
- Candidates will be informed of results, via post, within 14 days of competing.

### FINAL

- Successful candidates from the semi-final will be invited to attend for the final, which will be held on **Saturday 19<sup>th</sup> September 2009 at Le Gavroche.**
- Candidates will be assessed in their preparation for, and the service of, together with a commis of their choice, a four-course meal together with an apéritif, four wines and a digestive, for table of three covers and a table of four covers.

### GALA PRESENTATION DINNER

- A Gala Presentation Dinner will be held at **Claridges Hotel, London on Monday 5<sup>th</sup> October 2009** when the names of the successful candidates will be officially announced.

## CONTACT US

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

Susannah Bentall  
Assistant Director  
Academy of Culinary Arts  
53 Cavendish Road  
London SW12 0BL

Tel: 020 8673 6300

Fax: 020 8673 6543

E-mail: [susannahbentall@academyofculinaryarts.org.uk](mailto:susannahbentall@academyofculinaryarts.org.uk)

[www.academyofculinaryarts.org.uk](http://www.academyofculinaryarts.org.uk)

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The Master of Culinary Arts 2009 is sponsored by:

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**BRAGARD**

# MASTER OF CULINARY ARTS 2009 - RESTAURANT MANAGEMENT & SERVICE - 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.

<b>YOUR CONTACT DETAILS</b>	
TITLE: Mr/Mrs/Miss (delete as appropriate)	
SURNAME:	FIRST NAME:
DATE OF BIRTH:	NATIONALITY:
<b>WORK DETAILS</b>	
POSITION HELD:	
ESTABLISHMENT:	
ADDRESS:	
POSTCODE:	
TELEPHONE:	
E-MAIL:	
<b>HOME DETAILS</b>	
ADDRESS:	
POSTCODE:	
TELEPHONE:	MOBILE:
<b>PLEASE INDICATE WHICH ADDRESS SHOULD BE USED FOR ALL CORRESPONDENCE (Please Tick):</b> WORK ADDRESS: <input type="checkbox"/> HOME ADDRESS: <input type="checkbox"/>	
DATE:	SIGNATURE OF APPLICANT:
<b>PLEASE NOTE: On signing this entry form the candidate confirms that if successful, he/she will commit to attend the briefing seminar.</b>	

Please complete this entry form and return with your CV and full answers to the entry task:

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

**CLOSING DATE FOR ENTRIES: FRIDAY 20<sup>TH</sup> 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.**