



NOW IN ITS 7TH YEAR!

榮業行
WING YIP
Oriental Cookery
Young Chef of the Year 2019

   @wingyipstore

ENTRY FORM

Young Chef of the year

COULD YOU BE THE NEXT WING YIP YOUNG CHEF?

The UK's leading Oriental grocer Wing Yip is searching for its 2019 Young Chef of the Year.

Competition finalists will cook an authentic two-course meal for Michelin starred chef Glynn Purnell, MasterChef finalist Larkin Cen and president of the British Culinary Federation, Peter Griffiths. The final will take place on 4 April 2019.

Competition date and venue

4 April 2019

University College Birmingham,
Summer Row, Birmingham B3 1JB

Finalists will be given a time slot and will be invited to the evening dinner and prize giving.

Competition

The competition will be judged in two stages.

First stage: All submitted written entries for their dishes will be assessed after the closing date of 18 February 2019. 16 lucky finalists will be chosen and invited to the second stage. Wing Yip will notify successful applicants by 4 March 2019.

Second stage: On Thursday 4 April 2019, 16 finalists will compete in a cook-off at University College Birmingham.

Finalists will need to present:

- ◆ Two different Oriental dishes. Two portions of each.
- ◆ Starter: street food dish of competitors choice presented in a suitable container.
- ◆ Main course: dish of competitors choice which must be presented in a bowl.

Finalists will be assessed based on the following criteria:

- ◆ Quality of written entry
- ◆ Working methods
- ◆ Culinary skills and professional techniques
- ◆ Hygiene
- ◆ Timing
- ◆ Quality and balance of flavours and textures
- ◆ Presentation of dishes
- ◆ Authenticity of dishes



Rules

* The recipe you submit will be the dishes you cook if you are in the final * Ingredients can be pre-weighed * Fruit and vegetables can be washed and peeled but not cut * Basic stocks only but not totally reduced * No finished broths * Uncooked pastry only * Food marinated but not cooked * Butchered meat is allowed * You will be required to cook two portions of a street food starter and authentic main course recipe.

Finalists will be required to provide their own ingredients for both courses – a street food starter and an authentic main dish – as well as all small and specialist equipment and presentation items. The following pieces of equipment will be made available to finalists: work station with fridge, gas rings and conventional oven, salamander grill, fryer/combi oven, deep freeze and blast chiller facility.

Criteria for entry

To enter you must be a working or student chef between the ages of 18 and 25, on 4 April 2019.

To enter Wing Yip Young Chef of the Year 2019, you must read the contents of this pack, fill in the forms on pages 3 and 4 and send via email to youngchef2019@wingyip.com. Alternatively, you can enter online at www.wingyip.com

PRIZES

1st £750 cash,
commemorative plate
and framed certificate.

and a stage with MasterChef Finalist
Larkin Cen at his restaurant Woky-Ko, Bristol

2nd £300 cash,
commemorative plate
and framed certificate.

3rd £150 cash,
commemorative plate
and framed certificate.

YOUR ENTRY

Name

Address

Postcode

Home number

Mobile number

Email address

Twitter handle

Date of birth

Jacket size

(please tick the relevant box)

XS 32"–34"

M 40"–42"

XL 48"–50"

S 36"–38"

L 44"–46"

XXL 52"–54"

Name and address

(of place of work or college)

Name and position

(of employer or tutor)

Tel number

Email address

Employer/tutor signature

I, the participant, agree to abide by the rules of the competition

Signature



YOUR ENTRY CONTINUED

Please use the form below to describe your authentic, Oriental menu. Include details of your proposed ingredients, method and presentation.

Your first course must be themed around street food, and your second course must be presented in a bowl.

Starter

Main course



Terms and conditions: All entrants must be working or student chefs. All entrants must be between the ages of 18 and 25, on 4 April 2019. Proof of age will be required. All submitted entries must be original and Wing Yip reserves the right to publish any submitted material. All entries must include dish names, ingredients, methods and presentation ideas. Chosen finalists must provide their own ingredients and any specialist equipment. The judges' decision is final. The competition winner will be required to participate in PR/marketing activity, social media activity and a maximum of three appearances from the competition date up to and including April 2020. Entries will not be accepted from those who are employed by or related to a person who is employed by Wing Yip. No entries will be accepted after 18 February 2019. Successful finalists will be notified after this date.