

OFFICIAL USE ONLY

Competitor No:

Area:

SURNAME (Mr/Mrs/Miss/Ms):

FORENAMES:

HOME ADDRESS:

EMPLOYER ADDRESS:

POSTCODE:

TEL NO:

EMAIL:

DATE OF BIRTH:

CONTACT TELEPHONE NO:

CONTACT EMAIL:

CHEF JACKET SIZE (UK - e.g. Large):

COMMIS CHEF JACKET SIZE (UK - e.g. Large):

Submission of menu constitutes acceptance of rules & conditions of entry:

SIGNATURE:



The winner will have the honor of holding the prestigious title of
The National Chef of Wales 2027



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DATE RECEIVED		MONEY RECEIVED	
MARK AWARDED		ENTRY FORM	HEAT
1ST COURSE			
2ND COURSE			
3RD COURSE			
TOTAL			

JUDGES SIGNATURE:



National Chef of Wales Competition Rules & Conditions

1. AGE LIMIT

Open to all chefs, 24 and over on 20th January 2027.
All entrants must be of Welsh descent or working/studying for a catering qualification in a college or establishment in Wales.

2. ENTRIES

All entries must be submitted on the official entry form accompanying these rules and conditions, together with an administration fee of £30.00 made payable to "The Culinary Association of Wales". Payment Information:
Account Number: 81734059 | Sort Code: 40-37-13

An A4 page for each course with a full recipe for 4 persons to be affixed to the entry form, which should be sent to:
Culinary Association of Wales Office, Ty Cambrian, Unit 10, Offas Dyke Business Park, Fisher Rd, Welshpool SY21 8JF or via email: office@culinaryassociation.wales

Last day of acceptance for application forms: 30th November 2026

3. MENU

As part of our commitment to the promotion of Welsh Food & Drink and in particular products of Geographical Importance (GI), your menu must feature a **minimum of 8 GI Welsh products**: The entry must be the competitor's own creative menu for a **3 - course dinner for 4 persons**, (Soup is not to be used for the first course).

- The starter must feature s Wild Sea Bass (provided on the day)
- The main course must use 2 different cuts of GI Welsh Beef
- The dessert must feature seasonal fruit, chocolate and a biscuit or tulle.

Competitors must use as a minimum of 8 Welsh GI products within the menu (including the items stipulated above), please go to New UK Geographical Indication (GI) Schemes | Business Wales - Food and drink (gov.wales) for a full list of Welsh GI products as this will form part of the marking schedule. It is your responsibility to source these items directly from the supplier(s), we will assist in co-ordinating this once we have a definitive shopping list of GI products from each finalist.

Chosen finalists will be expected to compete for the title at **12 noon on 20th January 2027 at the Castell Howell Trade Show in the ICC Wales, Celtic Manor, Newport. if two heats are required times are subject to change**. Finalists should aim to arrive by 10.30am latest to register and get set up. As our principle sponsor Castell Howell Foods will be the primary source of the fish/seafood and the Welsh GI beef cuts as well as other ingredients as required including GI.

Competitors must ensure they contact **Celtic Coast on 01269 846117 or email info@celticcoastfish.co.uk** to establish availability in Jan and to pre-order for the competition day. In addition contact **Castell Howell Foods on 01269 846080 or email haydn.pugh@castellhowelfoods.co.uk** for GI Welsh Beef cuts, GI products and fresh ingredients in general.

4. TIME ALLOWED

The time allowed for the completion of the menu is THREE hours. Only the following mise-en-place will be allowed:

- Meat stock, not reduced or seasoned
- Peeled and washed vegetables - not prepared in any other way.
- Fruit and vegetable purees are permitted but must not be seasoned or finished item No glaze or concentrated juices
- Dried fruit/ or vegetable powder permitted Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted.
- Shellfish should be raw in their shells but cleaned. Crustaceans should be raw or boiled but not peeled.
- Stocks - basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges.
- Pastry, sponge, biscuit, - can be brought in, but not cut. Meringue can be in a piping bag pre-made but not cooked. Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps - fruit purees may be brought in but not as a finished sauce.

- Decor elements - 100% must be made in the kitchen. Food colors, titanium dioxide, glitters, gold dust are not allowed.

Teams violating these rules will be penalized up to 10% from the maximum potential score.
The final will consist of the FOUR highest scorers from the paper judging. The final will take place on Tuesday, 21st January 2026. Awards will be presented ON THE DAY once judging is complete

5. COMMI CHEF

Competitors are allowed a commis to assist in a kitchen porter role, under no circumstances can the commis get involved in any food preparation, cooking or presentation tasks. The commis should be no older than 24 yrs on the day of the competition.

6. PROVISION OF FOOD & EQUIPMENT

The provision of all commodities and small kitchen equipment is the responsibility of the competitor throughout the contest, please note that this year's competition will be held using induction technology for cooking.

The organisers accept no responsibility for loss or damage to your equipment. Only fresh food will be accepted; seasonal factors should be considered. The organisers will provide 4 induction hob rings, 1 fan assisted oven (not full gastro size so please bring smaller trays), fridge, freezer.

Competitors may bring any other small electrical equipment, however power availability is limited in each kitchen. Any electrical equipment brought in MUST have a valid PAT test certificate, which will be checked on arrival.

7. SELECTION OF FINALISTS

On the basis of the entry form and menu, the judges will select the 4 best entrants who will qualify for the final.

8. PRESENTATION

Competitors will be asked to present their menu in the following manner.
All courses to be plated in front of their workstation;

- Dishes are to be presented in course order, service will begin at 3pm and competitors will have a staggered start, which in turn will result in a staggered service time of 10-minute intervals. This is to give the judges ample time to assess the plate, you will be prompted by the judges at your designated service time, a schedule of which will be published before the competition so your workplan can be accurately compiled, taking the intervals into consideration.

- 2 plates for the judges, 1 plate for photographs and the remaining plate is to stay on the service station in front of the kitchen. At the end of the competition, when time is called, competitors are judged only on what has already been presented. The service should be seamless in the style of a high-end restaurant.

- Competitors must produce a bilingual presentation menu in Welsh and English.

- Excessive use of decorative silverware, napkins, flowers, wine/glasses and menus will not be taken into consideration by the judging panel.

9. JUDGING

The prizes will be awarded in order of merit to those entrants who show the following:

- | | |
|--|---|
| • Best meal produced | • Balance of menu & use of Welsh products |
| • Blends of texture, colour, taste & flavour | • Range of technical & knife skills shown |
| • Presentation of food | • Personal & practical hygiene |
| • Self-organisation | |

10. GENERAL

- a) Failure to comply with these rules will lead to disqualification.
- b) Any point can be verified with the Chairman of Judges before the final by letter, the reply will be brought to the notice of the judges prior to the commencement of the competition.
- c) The decision of the judges is final and binding. No correspondence will be entered into concerning the judge's decision.
- d) Submission of a menu will constitute an agreement to abide by these rules and conditions.
- e) Ingredients and instruction recipes must be provided in English - menu titles may be in Welsh, but translations must be provided.
- f) Recipes become the property of the Culinary Association of Wales and Sponsors.
- g) Competitors are reminded that the eating quality of the food they produce is as important as the visual appeal and marks can be lost in this very valuable area.
- h) Competitors should plan their hot dishes and method of work so that their food is served HOT
- i) A few minutes- notice. given by the competitor to the Chairman of the Judges. will ensure that the competitor's food is judged in the best possible condition.
- j) No naked flames, BBQ allowed due to sensitive fire equipment at the venue

PLEASE PRINT OR TYPE YOUR ENTRY AND CHECK ALL SPELLINGS PLEASE SUPPLY YOUR JACKET SIZE ON YOUR APPLICATION PLEASE PROVIDE YOUR COMMI'S JACKET SIZE ON APPLICATION

Application Menu