OFFICIAL USE ONLY	
Competitor No:	
Area:	

SURNAME (Mr/Mrs/Miss/Ms):

FORENAMES:

HOME ADDRESS:

POSTCODE:

TEL NO:

EMAIL:

DATE OF BIRTH

EMPLOYER ADDRESS:

POSTCODE:

EMPLOYER TEL NO.

NAME OF EMPLOYER:

CURRENT POSITION:

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:

PLEASE SEND THIS FORM WITH YOUR ENTRY FEE TO THE ADDRESS SHOW IN ITEM 2 OF THE RULES & CONDITIONS OF ENTRY.

OFFICIAL USE ONLY

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

JUDGES SIGNATURE:



JUNIOR CHEF OF WALES 2027

The winner will have the honor of holding the prestigious title:

The Junior Chef of Wales 2027



Castell Howell · HYBU CIG CYMRU MEAT PROMOTION WALES · MC TECHNICAL PRODUCTS · Cambrian Training Hyfforddiant Cambrian · Culinary Association of Wales BLAS AR GYMRU · DICK Traditionsmarke der Profis · ROLLER GRILL · CAPITAL CUISINE Colin Gray

Junior Chef of Wales Competition Rules & Conditions

1. Age Limit

- Open to all chefs who are at a minimum age 17, maximum age NOT more than 23 yrs old on the 19th of 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 (15.00 [cheques/postal orders to be made payable to "The Culinary Association of Wales"].

Junior membership for the Culinary Association of Wales is included in the fee for the CAW. An A4 page for each course with a full recipe for four 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. Email: office@welshculinaryassociation .com

Last day of acceptance is 30th November 2026.

3. Menu

As part of our commitment to the promotion of Welsh Food and 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 sustainable Welsh fish/seafood, the main course must use 2 different cuts of GI Welsh Lamb, and the dessert must feature seasonal fruit, chocolate and a biscuit or tuille. 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 coordinating 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 19th January 2027 at the Castell Howell Trade Show in the ICC Wales, Celtic Manor, Newport.

As our principal 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 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** (Including service). **START TIME WILL BE 12 NOON**.
If two heats are needed timings are subject to change. 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 items
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted and 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 pre-made piping 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.
Dishes are to be presented in course order; service may begin after 2 hours. At the end of the competition, when time is called, competitors are judged only on what has already been presented. Start times and presentation times will be staggered by 10 minutes between each chef/team, this will allow the judges ample time to mark your dishes. A schedule of presentation times will be sent to competitors at least 2 weeks before the final.

5. 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 the following equipment – 4 x induction rings, 1 fan assisted oven (not full gastro size so please bring smaller trays), fridge/freezer.

6. Selection of Finalists

Based on the entry form and menu, the judges will select the best entrants who will qualify for the final. The winner will be expected to potentially represent Wales in World Chefs competition(s).

7. Presentation

Competitors will be asked to present their menu in the following manner:

- All courses are to be plated in front of their workstation.
- Two plates for judges, one plate for photographs, one plate for display.
- Competitors will be asked to leave their work areas whilst judges complete their marking.
- 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

8. Judging

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

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

9. Winner

- The final will consist of the four highest scorers from the paper judging. The final will take place on 19th January 2027 at the Castell Howell Trade Show in the ICC. Awards will be presented immediately after the competition. The winner of the Wales National final will get an automatic seeding into the UK National semi-final of the Young National Chef of the Year.

10. Mentors

This may be your lecturer, trainer or a Chef in your kitchen, basically anyone whom you name and will act as an advisor to you for the duration of the competition. Competitors are allowed a commis to assist in cleaning and general kitchen porter type tasks. On no account can the commis assist in any food preparation, cooking or presentation tasks. This person must be the same age or younger than you. On no account can this person be your mentor/ senior chef.

11. General

- Failure to comply with these rules will lead to disqualification.
- 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.
- The decision of the judges is final, binding and not open to correspondence concerning their decision.
- Submission of a menu will constitute an agreement to abide by these rules and conditions.
- Ingredients and instruction recipes must be provided in English - menu titles may be in Welsh, but translations must be provided.
- Recipes become the property of the Culinary Association of Wales and Sponsors
- No naked flames/portable BBQ will be allowed in the ICC due to sensitive fire sensors and alarms
- Any additional electrical equipment brought to the competition MUST have a up to date PAT test certificate, which will be requested on arrival. There is limited power available in each kitchen so these should be kept to a minimum

Notes of Guidance for competitors and mentors.

- Competitors are reminded that the eating quality of the food (50% of the marks available) they produce is as important as the visual appeal and marks can be lost in this very valuable area.
- Competitors should plan their hot dishes and method of work so that their food is served HOT.
- 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.

PLEASE PRINT OR TYPE YOUR ENTRY AND CHECK ALL SPELLINGS

Application Menu