

# *Major* Series 2020

*in conjunction with* **The Craft Guild Culinary Academy**



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**The UK's Premier Young Chefs Competition**



*Enjoy the Challenge!*

# Major Series 2020

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# Welcome

## from the Chairman of the Judges

It's time to start looking forward to what I'm sure will be another fantastic Major Series. Moving forward the Craft Guild Culinary Academy committee will be looking for promising young chefs to join the academy. Being part of this competition is something I never get tired of and it's great to see so many young chefs coming forward to compete each year.

This competition is a great opportunity for up and coming chefs to showcase their skills and get a taste for the competition arena, giving them the chance to compete against their peers and use products they'll come into contact with in the future.

With the competition growing year on year, it really is an invaluable experience taking part and with support from Major and the Craft Guild of Chefs, the competitors could go on to compete at national and international levels, a fantastic boost for their careers.

The 2020 competition brings with it some exciting new opportunities for our competitors in the form of our brand new Skills Class, which will test their plating techniques and workmanship in addition to their use of flavour and understanding of the Major products.

So before we begin, let me take the chance to thank the colleges and all our contestants past and present for taking the time to compete in the Major Series. Your continued support, hard work and dedication is what keeps the competition going, hopefully for many more years to come and we simply couldn't do it without you!

So go on, pluck up the courage and enter! Show us what you can do and let us continue to make a great industry even greater.

Kind regards,

**Wayne Harris**

Chairman of Judges for the Craft Guild of Chefs



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# Major Series 2020



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in conjunction with **The Craft Guild Culinary Academy**

- ✓ National Competition
- ✓ Open to student chefs of varying skill levels
- ✓ Experience first hand coaching from some of the industry's top chefs
  - ✓ Enter a range of classes (as many as you wish)
  - ✓ Compete in heats held in different locations around the country
- ✓ The winners of the **Major Chicken Challenge** regional heats and the highest scoring runners up will go through to the live National Final in 2021.

## the Venues

**EASTLEIGH**  
COLLEGE

9th January 2020



South Devon  
College

7th February 2020



New College Durham

18th March 2020

**Loughborough**  
COLLEGE est. 1909

24th March 2020

To register your interest in the Major Series call the Craft Guild of Chefs on:  
**020 8948 3870** or email: [enquiries@craftguildofchefs.org](mailto:enquiries@craftguildofchefs.org)

# Major Series 2020

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## CLASS 1

The Live Classes

# the Chicken Challenge



**Competitors will be allowed FIFTY (50) minutes to prepare, cook and present TWO (2) identical portions of a chicken dish and present it in a modern style.**

### LEVEL 2 & 3 STUDENTS ONLY

The dish **MUST** incorporate Major Veal Jus Paste and any of the following: Roast Chicken, Mushroom, Roast Onion or Mediterranean Vegetable Stock Base Pastes, Piri Piri, Caribbean Jerk or Oriental Mari Bases.

A suitable garnish **MUST** accompany the protein element of the dish.

Pre-marination of meat with the Major products, peeled vegetables and raw pastry are the **ONLY** preparation permitted.

Competitors must bring **ALL** their own ingredients and equipment.

A well balanced use of Major product(s) is vital in this competition and competitors **MUST NOT** use any other stocks or marinades. Dishes which **DO NOT** use/incorporate a Major Product **WILL NOT** be awarded a medal.

The judges are looking for perfectly cooked chicken accompanied by a suitable starch, vegetable and sauce.



Winners and the highest scoring runners up from the regional heats will go through to the National Final in 2020

**Grand  
FINAL  
PRIZE**



plus 1 year free membership to The Craft Guild of Chefs  
Also **£200 vouchers** will go to the winner's college

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CHEFS  
BASE  
THE Major



Colin Durham  
chef de partie



# Stock UP Today!

At Major we produce the finest stocks, jus, marinades, bouillons, gravies and fruit bases, with unrivalled flavour giving all the performance of kitchen-made.

**Request your FREE samples today and start practising!**

See our full product range ONLINE @ [www.majorint.com](http://www.majorint.com)



## stock base

POWDERS & PASTES

just like kitchen made, the professional chefs' stock of choice

## pan-asian

an aromatic base that takes you on a journey to the orient and beyond

## JUS

add a touch of class to your dish.

## mari base

delivering authentic on-trend flavours from around the globe



## fruit base compound

an intense burst of natural fruitiness for your sweets or savouries



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succulent roasted notes in one simple step

To order your samples contact Jo at Major:  
t: 01933 351151 e: [jo-ann.stapley@givaudan.com](mailto:jo-ann.stapley@givaudan.com)

For any technical information regarding Major products contact Fergus Martin, Major Executive Development Chef  
e: [fergus.martin@givaudan.com](mailto:fergus.martin@givaudan.com)



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#majorrecipes



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The best on the  
market!”

Mark Wetherill,  
Executive Development Chef

Simply mix into your  
mayo & dressings  
for perfect results



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## CLASS 2 The Live Classes

# the STREET Food Challenge



**Competitors will be allowed THIRTY (30) minutes to prepare, cook and present TWO (2) identical portions of a street food dish.**

All dishes **MUST** be presented in suitable takeaway containers that demonstrate how it would be served on the street.

The dish **MUST** incorporate at least **ONE** of the following Major products:  
Major Piri Piri, Caribbean Jerk, Oriental or Fajita Mari Base and/or Major Pan-Asian Vegetable Base,  
Pan-Asian Sri Lankan Base or Major Hickory & Applewood Smoke Liquid Seasoning.

Dishes that fail to incorporate a Major Product **WILL NOT** be awarded a medal.

**NO** other marinade or pre-made sauce may be used.  
Competitors must bring **ALL** their own ingredients and equipment.

Pre-marination of meat with the Major products and peeled vegetables are the **ONLY** preparation permitted.

The judges are looking for a perfectly cooked dishes worthy of being served on a street food or pop-up stall with good, well balanced use of Major product(s).

The garnish should compliment and not overpower the main element of the dish.

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## CLASS 3 The Live Classes

# the Pasta Challenge



**Competitors will be allowed TWENTY (20) minutes to prepare, cook and present TWO (2) identical portions of a pasta dish using pre-cooked pasta.**

LEVEL 1 STUDENTS ONLY

Dishes **MUST** be served in two **IDENTICAL** bowls and should have a ratio of 50% pasta as a minimum.

The dish **MUST** incorporate at least **ONE** of the following: Major Vegetable Stock Base Powder and/or Major Mushroom, Roast Onion, Mediterranean Vegetable, Roast Chicken or Cheddar Stock Base Pastes and/or Major Hickory & Applewood Smoke Liquid Seasoning.

Competitors must bring **ALL** their own ingredients and equipment.

**NO** other stock base or pre-made sauce is permitted.

Pre-marination of meat with the Major products and peeled vegetables are the **ONLY** preparation permitted.

The judges are looking for an amazing sauce made from scratch, with well balanced flavours that are in proportion with the pasta.

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## **CLASS 4** The Live Classes

# the LIVE SKILLS



**Competitors will be allowed TEN (10) Minutes to plate TWO (2) identical portions of a mousse based dessert with a suitable sauce and garnish.**

Dishes MUST be served on two identical plates.

The dish MUST incorporate at least ONE of the following Major Fruit Base Compounds: Clementine or Cherry.

ALL components for this class should be pre-prepared. Competitors must bring ALL their own ingredients and equipment.

NO other Fruit Bases are permitted.

The judges will be looking at the plating skills and techniques, workmanship and organisational skills used to execute the dish as well as use of the Major product(s) and balanced flavours.

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## CLASS 5

The Live Classes

# Plated starter/Terrine Tasted



**Display TWO (2) IDENTICAL dishes using meat, poultry, game, fish or vegetables.**

The dish **MUST** be suitable for service in a fine dining restaurant and **MUST** include an appropriate garnish and sauce element.

The dish **MUST** incorporate at least **ONE** of the following Major products:

Major Roast Chicken, Mushroom, Mediterranean Vegetable Stock Base Paste,  
Major Vegetable Stock Base Powder and/or  
Major Hickory & Applewood Smoke Liquid Seasoning.

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## **CLASS 6** The Live Classes



# Decorated Gateau/Torten/Entremet Tasted

**Present a decorated gateau, torten or entremet for 8 portions.**

Competitors **MUST** use a 24cm cake tin. One portion **MUST** be removed and presented with a suitable sauce or garnish to demonstrate how it would look if served to a customer in a restaurant.

Competitors **MUST** use one of the following Major Fruit Base Compounds: Clementine or Cherry which should also be stated on the menu that accompanies the presented dish.

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## CLASS 7 The Live Classes

# Afternoon Tea Tasted



### **Present an Afternoon Tea Service**

Competitors are required to present the following Items:

2 x Types of Finger Sandwiches (1 Round of Each)

2 x Individual Eclairs (1 Variety)

2 x Savoury Scones (1 Variety)

For the finger sandwiches, competitors **MUST** use **BOTH** the Major Fajita Mari Base & Major Hickory & Applewood Smoke Liquid Seasoning.

For the Eclair element, competitors **MUST** use **ONE** of the following Major Fruit Base Compounds: Clementine or Cherry

For the savoury scone element, competitors **MUST** use **ONE** of the following Major Stock Base Pastes: Cheddar, Roast Onion, Mediterranean Vegetable or Mushroom.

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## **CLASS 8** The Live Classes

# Bread & Viennoiseries

**Create an assortment of 8 rolls, comprising of 4 shapes as chosen by the competitors (2 of each), which are to be presented in a suitable bread carrier**

**LIVE FERMENTATION MUST BE USED and NOT SALT DOUGH**

One variety of roll **MUST** use at least **ONE** of the following: Major Stock Base Pastes: Cheddar, Roast Onion or Mediterranean Vegetable. This roll will be tasted.

ALL other varieties of rolls must also be edible.

### **Create 6 Assorted Viennoiseries:**

Compromising of 2 Croissant, 2 Pain Aux Raisin, 2 Danish Pastries.  
These will be cut and tasted.

Major's Clementine and/or Cherry Fruit Base Compounds **MUST** be used in the Danish Pastries.

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## **CLASS 9** The Live Classes

# *Petit Fours*

*Team of 2 chefs*



### **Macaron & Filled Chocolates**

A team of 2 chefs will be required to make and present the following.

**8 Macarons – 1 Variety**

**8 Filled Chocolates or Dipped Truffles – 1 Variety**

**8 Florentines – Petit Fours sized – dipped in tempered chocolate**

These will be cut and tasted.

Major's Clementine and/or Cherry Fruit Base Compounds **MUST** be used in the macarons and chocolates.

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## **CLASS 10** The Static Classes *Restaurant Skills*



**Competitors will be allowed THIRTY (30) minutes to create a themed table layout for a prize giving ceremony.**

Competitors are required to present the following items:

### **A suitable theme**

Themes should be imaginative and carried through to the accompanying menu and wine list. Entrants must also demonstrate a good understanding of glassware and table layout.

**2 types of linen napkin folds;  
1 suitable for fine dining and 1 suitable for banqueting - 2 of each fold required**

The judges will be looking at the complexity of the napkin folding, the techniques used, as well as any additional napkin folds that are used within the table layout.

### **A non-alcoholic cocktail**

Cocktails **MUST** be presented for 2 people and incorporate at least **ONE** of the following **Major Fruit Base Compounds: Clementine or Cherry**. The judges will be looking at whether any measuring is used in the creation of the cocktails and how well the Major Fruit Base Compound is used.

Competitor's table layouts **MUST** also include a 3-course menu that includes wine choices and details of the cocktails being presented. You can find additional information related to this class and examples of napkin folds at [www.napkinfoldingguide.com](http://www.napkinfoldingguide.com) Competitors must bring **ALL** their own ingredients and equipment.

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## CLASS 11

The Static Classes

# Assorted Beverage Challenge

**Competitors will be allowed FIFTEEN (15) minutes to produce the following beverages:**

**Smoothie (1 Portion)**

**Floating Coffee (1 Portion)**

**Cappucino/Latte/Mocha/Hot Chocolate (1 Portion)**



The Smoothie and the Cappucino/Latte/Mocha/Hot Chocolate elements MUST use at least ONE of the following Major Fruit Base Compounds: Cherry or Clementine.

Competitors will be advised on the day as to which order they are required to do the elements in.

SUBJECT TO FACILITIES AVAILABLE.

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## **CLASS 12** The Static Classes

# *Flambe*



**Competitors will be allowed FIFTEEN (15) minutes to cook and serve:**

**2 Portions of Crepes**

Competitors **MUST** use at least ONE of the following Major Fruit Base Compounds:  
Cherry or Clementine.

Pre-cooked crepes are acceptable for this class.

Portable gas stove will be provided.

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## THE AWARDS

# Gold Silver Bronze Merit

**IMPORTANT NOTE:** All entrants **MUST** use appropriate Major Products as specified in the briefs. Failure to do so will result in disqualification.

- All food must, where possible, be presented in keeping with current restaurant trends.
- All cold exhibits must be finished and ready for the judges at the time specified in the schedule provided nearer the competition date.
- Dishes should be appetizing, tasteful and aesthetically pleasing and be presented in a practical portion size.

### Points will be awarded for the following:

- ✓ Professional Techniques
- ✓ Skills
- ✓ Hygiene (including set up and cleaning down of stations)
- ✓ Timing (Late finishes may incur penalty points/deductions)
- ✓ Seasonality & sustainability
- ✓ Balance, quality of flavours & textures
- ✓ Presentation
- ✓ Effective use of Major Products in application

## WE ARE ON THE LOOK OUT!



**The Craft Guild Culinary Academy are on the look out for up and coming talent for their Culinary Team and to join the Culinary Academy.**

- ✓ Mentorship
- ✓ International and National Culinary Competitions
- ✓ Chefs Jacket
- ✓ Vocational Workshops

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## COMPETITION

# Entry Guidelines

- Participating colleges to collate competitors entry forms and send these along with payment to the craft guild of chefs for their records.
- Participating colleges need to complete the booking form of your competitors entries and email or post to:  
**E: [enquiries@craftguildofchefs.org](mailto:enquiries@craftguildofchefs.org)**  
**THE CRAFT GUILD OF CHEFS,**  
**1 Victoria Parade,**  
**By 331 Sandycombe Road,**  
**Richmond, Surrey TW9 3NB**
- All participating colleges to compile a list of samples required for their students to practice their entries with and for the competition itself to be submitted to their **Major** representative or to **Jo at Major, T: 01933 351151 e: [jo-ann.stapley@givaudan.com](mailto:jo-ann.stapley@givaudan.com)**
- This year all participating colleges to collate competitors entry fees and send to the **Craft Guild of Chefs** before the competition date. From this year any entries paid for that do not show on the day will be unable to be refunded.
- Competitors who do not use a Major product in their entry will be unable to receive an award for their efforts.

**Class 9 is £10 per team**

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# the Order Form

**EASTLEIGH  
COLLEGE**

9th January 2020



South Devon  
College

7th February 2020



New College Durham

18th March 2020

**Loughborough  
COLLEGE** est. 1909

24th March 2020

Name: .....

Contact tel. no: (Required) .....

E-mail Address: .....

Date of Birth: (Required) .....

Address: .....

Postcode: .....

Please state which class or classes you are entering: .....

Please state which venue you will be attending: .....

City & Guilds Qualified: Please tick:  Yes  No

**PLEASE NOTE:** Each entry to a class/venue must be made on a separate entry form. Payment must be made in full prior to the event or you will not be entered. Extra forms can be downloaded from [www.craftguildofchefs.org](http://www.craftguildofchefs.org) and [www.majorint.com/competitions](http://www.majorint.com/competitions)

**ENTRY FEE(S)** £6.00 PER CLASS CLASS 9: £10.00 PER TEAM

Please send this entry form together with your remittance of £6.00 PER CLASS/VENUE. Cheques made payable to 'The Craft Guild of Chefs' to:

THE CRAFT GUILD OF CHEFS,  
1 Victoria Parade, By 331 Sandycombe Road,  
Richmond, Surrey TW9 3NB

**Call: T: 020 8948 3870**

**E: [enquiries@craftguildofchefs.org](mailto:enquiries@craftguildofchefs.org)**

**Important note:** All entrants must use at least one Major Product where specified. Failure to do so will result in disqualification

## Products to be used Request your FREE samples today and start practising!



**stock base**  
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**pan-asian**

an aromatic base that takes you on a journey to the orient and beyond



**JUS**

add a touch of class to your dish.



**mari base**

delivering authentic on-trend flavours from around the globe



**fruit base  
compound**

an intense burst of natural fruitiness for your sweets or savouries



*liquid seasoning*

succulent roasted notes in one simple step



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stock bases | bouillons | broths | marinades | glaces | fruit bases | demi-glace | jus' | gravies