

ANNUAL AWARDS OF EXCELLENCE 2016

ENTER NOW!

Take part in the industry's most distinguished award for young Chefs, Pastry Chefs and Waiters for the chance to win up to £2000 worth of prizes!

Open to Chefs, Pastry Chefs and Waiters aged between 20 and 26.



ROYAL ACADEMY of CULINARY ARTS

PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES

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RECOGNISING THE BEST SINCE 1983

The Annual Awards of Excellence 2016 is sponsored by:



JUDGES



Honorary President of Awards:
Heston Blumenthal OBE,
Chef Patron, The Fat Duck



Chairman of the Judges:
John Williams MBE,
Executive Chef, The Ritz



Joint Chairmen of Kitchen:
Martyn Nail, Executive Chef,
Claridge's &
Adam Byatt, Chef Patron, Trinity
Restaurant



Joint Chairmen of Pastry:
Yolande Stanley MCA,
Lecturer in Patisserie, Westminster
Kingsway College &
Sarah Hartnett, Head Pastry Chef



Joint Chairmen of Service:
Sergio Rebecchi, Director,
Serenata Hospitality &
John Cousins, Director, The Food
and Beverage Training Company



FORMAT OF AWARDS

HOW TO ENTER:

Answer **ALL** questions in **PART A** and the relevant task in **PART B (PASTRY ENTRANTS – PLEASE NOTE YOU ARE ONLY REQUIRED TO ANSWER PART A)**.

Return your answers with:

- ◆ A completed entry form
- ◆ A copy of your CV
- ◆ A recent passport photograph of yourself

To: **Ilisha Waring, Annual Awards of Excellence, Royal Academy of Culinary Arts, 53 Cavendish Road, London SW12 0BL**

Or download the form from:
www.royalacademyofculinaryarts.org.uk and e-mail to ilishawaring@raoca.org.uk

N.B. Don't forget to keep a copy of your answers and entry form for your own reference

CLOSING DATE FOR ENTRIES:

FRIDAY 19th FEBRUARY 2016

AAE 2016 DATES:

SEMI-FINALS:

Saturday 19th March:	London Service Semi Final, The Ritz London
Monday 21st March:	Scottish Service Semi Final, The Gleneagles Hotel
Wednesday 30th March:	Regional Kitchen & Pastry Semi Finals

FINALS:

Saturday 14th May:	London Service Final, Le Gavroche
Monday 16th May:	London Service Final, The Connaught Hotel
Monday 23rd May:	Scottish Service Final, The Gleneagles Hotel
Wednesday 8th June:	Kitchen Finals, University of West London
Wednesday 15th June:	Pastry Finals, Westminster Kingsway College

GALA DINNER:

July, date and venue TBC

Results will be announced at the end of each Final. Each Finalist will receive a bottle of Laurent-Perrier Champagne and a National Finalist Certificate (a copy of which can be provided for the employer on request).

WHAT TO EXPECT:

CHEFS will be tested on a variety of food preparation and cookery tasks from making a salad to butchery skills and must demonstrate that they can prepare a range of dishes including one of their own free interpretation.

PASTRY CHEFS will be expected to demonstrate the ability to work with many different kinds of

materials whilst having an excellent grounding in baking and plated desserts.

WAITERS will be tested on their knowledge and skills in a wide range of food and beverage service aspects including product knowledge, technical service skills, interpersonal skills and teamwork.

PRIZES & GALA PRESENTATION DINNER ALL WINNERS

All award winners will be invited, along with 1 guest, to the Gala Presentation Dinner in July 2016 where they will be presented with:

- ◆ A Chefs Jacket (Kitchen & Pastry) or Lapel Pin (Service)
- ◆ A diploma signed by the judges
- ◆ A magnum of Laurent-Perrier Champagne

ANNUAL AWARDS OF EXCELLENCE YOUNG CHEF, YOUNG PASTRY CHEF AND YOUNG WAITER OF THE YEAR

The overall winner of each category will be announced at the Dinner where each will receive prizes including:

- ◆ A £2000 bursary (Thanks to the Savoy Educational Trust)
- ◆ A set of Meyer Cookware
- ◆ MAC Knives
- ◆ A day's work experience at The Fat Duck with thanks to Heston Blumenthal
- ◆ A specially commissioned engraved Silver Trophy

The bursary from the Savoy Educational Trust will take the form of an educational trip. Past trips include visits to New Orleans, Dubai, Mexico, Champagne, Tuscany, Barbados, St Lucia, Los Angeles, Hong Kong and Shanghai.

Award winners under the age of 23, from all three disciplines, will automatically be invited to participate in the UK Skills and World Skills.

The Award winners in the Kitchen and Pastry Sections of Annual Awards of Excellence will be specially invited to apply for the William Heptinstall Award. This award is given each

year to help a young chef gain overseas experience and improve his or her career prospects. The winner gets £3,500 to stage at one or more of the top restaurants in the world, while having fun and enjoying the cuisine of the area too.

The Service winners will be invited to enter the Gold Service Scholarship and the Royal Academy of Culinary Arts Young Waiter of the Year will gain automatic entry to the semi-final of the Gold Service Scholarship.

The Royal Academy of Culinary Arts Young Chef of the Year will gain automatic entry to the final of the Craft Guild of Chefs' Young National Chef of the Year competition.

GABRIELLA CUGNO,

Young Pastry Chef of the Year 2015:

"I was completely overjoyed when I won the Annual Awards of Excellence. The hard work definitely paid off! The amount I learnt was incredible, doing this Award has tested my skills and ability and has given me the drive to progress and learn even more. I am grateful to William Curley for his enduring support. This Award is fantastic for young aspiring pastry chefs and I highly recommend it. If the opportunity comes along, do it!"

THOMAS BORGHI,

Young Waiter of the Year 2015:

"I feel extremely proud to have been awarded the Annual Awards of Excellence Young Waiter of the Year 2015. It is a great honour to have been recognised by the Royal Academy of Culinary Arts and the prestigious panel of judges. I really love my job at The Ritz and I am grateful to have the opportunity to learn from some of the best service professionals in the industry."



RULES

- Candidates must be aged between 20 and 26 on 31st December 2015
- Candidates must currently be working full-time as a chef, pastry chef or waiter and should have been doing so for a minimum of two years
- Candidates must be in full-time employment in the UK
- Candidates must have a working knowledge of written and spoken English
- Previous AAE winners are not eligible to enter
- All entries must be typed
- Applications, copies of certificates and photographs cannot be returned
- All prizes are non-transferable
- Any trips that might be included as part of the bursary awarded to the overall winners include travel from the UK only and in signing this entry form the candidate agrees to make him/herself available for said trips on the dates organised by the Royal Academy of Culinary Arts
- In all matters the judges' decision is final
- Award winners will be ineligible for the bursary should they leave the hospitality industry between the date of the Award presentation and the date of the scholarship.

HESTON BLUMENTHAL OBE:

"The AAE gives those in the British hospitality industry an opportunity to shine... The AAE galvanises the whole industry and has been instrumental in the development of the British culinary scene."

JOHN WILLIAMS MBE:

"In the last 30 years the Annual Awards of Excellence has proved to be the best examination there is in this country, without doubt. It is the perfect evolution for the progression of young chefs and service professionals."



DORIAN JANMAAT, Young Chef of the Year 2015:

"The Royal Academy of Culinary Arts' Awards of Excellence has an astonishing structure, whether it be equipment, knowledge of the judges, organisation of competitions; the support of the whole organisation is unprecedented and the rewards are just unbelievable. To not achieve the Award on my first attempt in 2014, was upsetting at first but that gave me the courage and commitment to come back in 2015 and win overall with the highest score. I can say it was thanks to the feedback from the fantastic judges, who encouraged me to come back and enter again. I am so proud and happy to have listened, winning the RACA AAE Young Chef of the Year has proved that I have great potential; hard work and dedication pays off!

I would like to thank Gary Jones and Raymond Blanc for their continued support, and excellent mentoring, as well as their generosity. I can only thank and sing the praises for this brilliant organisation, I can promise that I will nurture and support any future competitors from Le Manoir, to make sure they achieve this brilliant accolade."

CONTACT US

All enquiries should be addressed to:

Ilisha Waring

**Annual Awards of Excellence
Royal Academy of Culinary Arts
53 Cavendish Road, London SW12 0BL
Tel: 020 8673 6300 Fax: 020 8673 6543
E-mail: ilishawaring@raoca.org.uk**

ENTRY REQUIREMENTS

- Please answer questions 1-3 in **PART A**.
- In **PART B** please answer the task relevant to the category in which you wish to enter (Kitchen & Service only, N/A for Pastry applicants)
- All entries should be TYPED or in BLOCK CAPITALS, on a separate paper.
- Your name, or the name of your workplace, **MUST NOT** be indicated anywhere on your answers.

PART A: (to be completed by ALL candidates)

Answer the following questions in no more than 50 words each:

1. What inspired you to become a chef/pastry chef/waiter?
2. What do you consider to be the TWO major achievements of your career to date?
3. Briefly describe TWO things that you hope to gain in the future if you achieve the AAE this year?

PART B: (on a separate piece of paper, complete the task relevant to the section in which you are entering, N/A for Pastry applicants)

KITCHEN

- i) Create your own modern interpretation of a chocolate and orange pudding.
- ii) Please submit the recipe and dish specification (method and costing) for four portions.

* Please note that should you be successful and reach the final, you will be required to prepare and serve your chocolate and orange dish to the judges of the Awards.

SERVICE

Briefly explain THREE key attributes that you believe are essential to your success in food and beverage service. (Maximum 100 words).



SECTION (Please Tick): KITCHEN PASTRY SERVICE

YOUR CONTACT DETAILS

TITLE: Mr/Mrs/Miss (Delete as appropriate)

SURNAME: _____ FIRST NAME: _____

DATE OF BIRTH: _____ NATIONALITY: _____

WORK DETAILS

POSITION HELD: _____ ESTABLISHMENT: _____

(N.B. if you are employed in a hotel, please indicate the kitchen or restaurant in which you work)

ADDRESS: _____

POSTCODE: _____ TEL: _____

HOME DETAILS:

ADDRESS: _____

POSTCODE: _____ TEL: _____

MOB: _____ E-MAIL: _____

PLEASE INDICATE WHICH ADDRESS SHOULD BE USED FOR ALL CORRESPONDENCE (Please Tick):

WORK ADDRESS: HOME ADDRESS:

JACKET SIZE IN INCHES: (Kitchen & Pastry entrants only) _____

N.B. Jackets are presented to winners (Kitchen & Pastry) at the Gala Presentation Dinner. Winners of the Award in Service will receive a lapel pin. The Royal Academy of Culinary Arts will order jackets according to the size indicated on this form and accept no responsibility for jackets which do not fit.

TO BE SIGNED BY THE ENTRANT

I confirm that this entry is my own work:

SIGNATURE: _____ DATE: _____

TO BE SIGNED BY THE MANAGER/EMPLOYER

I confirm that this entry is the work of the above signed candidate, that I am aware of the requirements of the competition and also confirm support for their entry to the Annual Awards of Excellence:

NAME: _____ POSITION HELD: _____

E-MAIL ADDRESS: _____

SIGNATURE: _____ DATE: _____

DETACH OR DOWNLOAD THIS ENTRY FORM AND SEND WITH:

- Your answers to PART A & PART B
- Your CV
- A recent passport photograph of yourself

TO: Ilisha Waring
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PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES

WHAT IS THE AAE?

The AAE is the Royal Academy of Culinary Arts' yearly competition which recognises and rewards the talents and ambitions of young chefs, pastry chefs and waiters. The purpose of the awards is to inspire and encourage young people to achieve the highest possible standards in their chosen profession – Kitchen, Pastry or Service – and to offer them clear guidelines for success in their career. To participate in the AAE is a great learning experience in itself, there is no first, second or third place, but instead any number of candidates can achieve the standard of excellence set by leading figures within the Royal Academy of Culinary Arts and the hospitality industry.