

## Culinary Skills (Chef) MCA Information and entry



Coup de feu – John Dewe-Matthews 1986

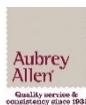
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## MASTER OF CULINARY ARTS

The award of Master of Culinary Arts (MCA) is conferred on those who have displayed mastery of the complex and specialised knowledge and skills in culinary arts which are required to be a first-class chef, pastry chef, or for restaurant management and service. The holder of the MCA is able to prove advanced technical skill and professional ability; accept accountability for their decision-making; contribute to supervision and management; demonstrate comprehensive knowledge of the principles of sustainability and the viability of our food sources throughout the scope of the food chain; demonstrate leadership and support the development of others; and act in the best interests of the culinary arts profession.

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### **For Culinary Skills (Chef) MCA, this document details:**

- the entry criteria, rules, and regulations
- the tasks required to be completed as part of the entry process
- information on the judging
- an outline of the format of the award
- advice on how to enter.

The link to the entry form is given at the end of the document.

**CLOSING DATE FOR ENTRIES: 31<sup>st</sup> March 2022**

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## ENTRY CRITERIA, RULES AND REGULATIONS

To enter the Master of Culinary Arts (MCA) candidates must be currently employed full-time within the United Kingdom as a chef, pastry chef or in restaurant service and management. Applicants must also have:

- At least 10 years full-time experience in their specific trade (not necessarily consecutively).
- A range of industrial experience at various levels within their specific trade, including at least three years at a senior level.
- A broad knowledge of traditional and modern gastronomy.
- The ability to demonstrate a range of their specific trade skills at an advanced level.
- Undertaken a range of activities as part of their own continuing professional development.
- Contributed to the training and development of others.
- A working knowledge of written and spoken English.

### **Rules**

- All entries should be typed and submitted via e-mail.
- All entries become the property of the Royal Academy of Culinary Arts.
- The candidate must meet all competition, travel and accommodation expenses.
- In all matters the judges' decision is final and no further correspondence will be entered into.
- Regulations specific to the requirements of the various stages of the assessment will be provided in writing to candidates.

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ENTRY TASK A – to be completed by all applicants:

**Answer the following questions:**

1. Describe, in not more than 200 words, the **THREE** most significant achievements of your career to date.
  2. Describe, in not more than 100 words, **TWO** examples of how you have ensured that your knowledge and skills have remained relevant and up to date.
  3. Describe, in not more than 100 words, **TWO** examples of how you have contributed to the training and development of others.
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ENTRY TASK B – to be completed by chef applicants:

**Demonstrating a wide range of high-level skills and technical ability compose a recipe for 2 whole Farmed rabbits including their livers, each weighing 1.2kg -1.3kg and 3 garnishes. One of the garnishes must include globe artichoke, the second garnish is of the candidate's choice and the third of the three garnishes should be starch based.**

- The finished dish should serve 8 covers as a main course and should be suitable for cooking within a 6.5-hour time frame.
- We require you to use all elements of the rabbit apart from the head to create your dish.
- The Rabbit dish must be accompanied by an appropriate sauce. Both the sauce and garnishes must reflect a high degree of skill and technical ability.
- 4 portions should be served on a silver flat/presentation dish and 4 portions should be individually plated.
- The rabbit saddle is to be served whole and stuffed with a filling of your choice, apart from the four portions required for your individually plated dish. MCA service will present and carve the remaining saddle to the judging panel.
- Please provide a full recipe including a list of ingredients and method, a costing sheet and two-colour photographs of both the silver flat/presentation dish and plated dishes.
- No foie gras or truffle should be used as part of the recipe or garnishes.

NOTES:

- Successful candidates will be required to cook this dish as part of the semi-final which will take place on 6th July 2022 and should note that particular attention will be paid to provenance, seasonality and sustainability.
- Candidates will be required to provide all their own ingredients, a list of which must be submitted in advance of the semi-final; no ingredients, other than those listed, will be allowed into the test centre.
- Candidates will be required to supply their own silver flats/presentation dish and plates. Plates should be no larger than 32cm in diameter. These must be unbadged.

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## FORMAT OF MASTER OF CULINARY ARTS

### ENTRY JUDGING

- Candidates qualifying for the Semi-Final will be notified via email during the first two weeks of April.

### BRIEFING SEMINAR

- Successful entrants will be invited to attend a briefing seminar on Wednesday 27<sup>th</sup> April at The Corinthia London which will provide candidates with further details of the knowledge and skill requirements of the MCA as well as information about the judging process. It will also provide an informal opportunity for candidates to meet each other and members of the judging panel, to ask any questions and to discuss mentoring opportunities.

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### SEMI-FINAL: WEDNESDAY 6TH JULY 2022, UNIVERSITY OF WEST LONDON

During a 6.5-hour examination, candidates will be required to prepare and present their Rabbit dish as submitted for their entry task B, please see above for guidelines, alongside two further dishes which are listed below:

#### **Mousseline de Homard (The Roux Brothers New Classical Cuisine Book, page 112 -113)**

- Produce and present the above dish for 6 covers, two mousselines per portion using the recipe to be provided.
- Candidates may alter the recipe and method but may not add additional ingredients.
- The mousseline should be served in a bowl.
- In addition to the Beurre Blanc and Champagne sauce which accompanies the dish, you will also be required to make a lobster sauce from the shells, this lobster sauce is to be served separately. Candidates should bring their own raw ingredients to create the lobster sauce. You will also be required to make a fish stock for your lobster sauce, you will also need to bring the ingredients to make this too.
- Please note that the dish asks for berried hen lobster, this has been omitted from the recipe due to sustainability issues. The recipe also calls for 300g lobsters, the minimum weight for a lobster to be landed is 400g. It also asks for a tomato rose, however this has been removed and is NOT required as part of the presentation of the dish.

#### **St. Honoré Tarts, Salted caramel, vanilla, Tonka bean ice cream**

- Produce and present the above dish creating 6 individual tarts (6 covers) using the recipe to be provided.
- Candidates may alter the recipe and method but may not add additional ingredients.
- The St. Honoré Tarts should be served plated.
- The photograph of the St. Honoré tarts accompanying the recipe is a visual aid on how the tarts should be presented.

Please note:

- The above dishes are a set of tasks and are not intended to constitute a full menu.
- Successful entrants will be supplied with the recipes prior to the briefing seminar.
- Candidates will be informed of results, via e-mail, within 14 days of competing.

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## **FINAL: MONDAY 26<sup>th</sup> SEPTEMBER 2022, UNIVERSITY OF WEST LONDON**

During a 6.5-hour examination, candidates will be required to prepare and present the following two dishes as the candidate's choice following the guidelines stipulated below:

### **Saddle of Lamb served with the shoulder and sweet breads.**

- Produce and present the above dish for 6 covers.
- To accompany your lamb recipe, you are required to prepare 3 individual garnishes and a sauce of your choice.
- The first garnish must include a foraged ingredient, the second garnish is of the candidate's choice, and the third garnish should be starch based. The garnishes and sauce should again reflect a high degree of skill and technical ability.
- Using a 2.2kg (average weight) short saddle of lamb, should be de-barked, boned, excess fat removed. Pencil fillets should be retained and used within the dish.
- The inside of the saddle should be stuffed with a filling of your choice. Shaped into a cylinder and is to be presented whole.
- You should use the lamb bones for your sauce.
- Basic Lamb stock to be supplied by the test centre.
- The dish is to be served on a flat/serving dish and an MCA service will present and carve the saddle to the judging panel.
- The dish should be accompanied by a roasting jus or sauce of the candidate's choice.

### **Seabass en croûte**

- Using a 3kg fish the candidate must produce for 6 covers a Seabass en croûte (seabass fillets with a quail egg centre, a salmon mousseline containing a brunoise of vegetables and herbs, wrapped in puff pastry).
- One of the accompaniments is to be a free interpretation of a seafood sauce of your choosing for example: scallop, oyster, mussel, or clam (not lobster).
- The seabass en croûte is to be served whole, MCA service will present and carve to the judging panel.
- All finalists will have demonstrated their pastry skills in the semi-final; therefore, candidates are allowed to bring their own pre-prepared uncooked pastry in for this dish.
- The puff pastry to be brought in but the final turn is to be given on the day of the Final and then rolled out.

### **Please note:**

- No foie gras or truffle or caviar is permitted in either dish
- Candidates will be required to submit an outline with recipe and method of their dishes, via e-mail to the Royal Academy of Culinary arts, no later than 9<sup>th</sup> September 2022
- The above dishes are a set of tasks and are not intended to constitute a full menu.

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## **NOTES FOR THE SEMI-FINAL AND FINAL**

- The Semi-Final and Final will take place in a fully equipped catering college kitchen, however, at all stages of the competition candidates may provide all necessary cooking utensils and any specialist equipment they may need.
- All serving dishes (unbadged) are to be provided by the candidate.
- All serving dishes, silver flats and plates should be proportionate to the number of covers being served.

- At all stages of the competition candidates will be required to provide all their ingredients for the tasks set.
- Candidates will be required to provide a list of their ingredients and method to the judges in advance of the **semi-final and the final**.
- No stocks will be allowed in the candidates' ingredients; fish, chicken, lamb, veal and vegetable stocks will be provided by the test centre.
- Any candidate seen to be seeking an unfair advantage by bringing in pre-prepared ingredients will be liable for disqualification.
- Candidates should bring a commis to assist them, within the following guidelines:
  - The commis should have no more than 5 years' experience in the kitchen.
  - On arrival at the test centre the commis may assist the candidate in the transportation of equipment and ingredients and help the candidate to set up their allocated kitchen station prior to the start of the test.
  - During the test the commis is allowed to fetch and carry.
  - The commis is allowed to do **basic prep** e.g., peeling vegetables.
  - The commis should wash equipment, clean down surfaces and keep the general area tidy.
  - The commis is not permitted to participate in the preparation, cooking or presentation of the dishes.
  - The commis may, however, assist the candidate by way of holding any equipment to assist the candidate to perform a task.
  - Candidates should bear in mind that they are being marked on their interaction with their commis.
  - Should a candidate have difficulty in providing their own commis, they should contact the Royal Academy of Culinary Arts.
- All travel and accommodation expenses must be met by the candidates.
- In all matters the judges' decision is final and no further correspondence will be entered into.

### **GALA PRESENTATION DINNER: FRIDAY 28<sup>TH</sup> OCTOBER 2022, CLARIDGE'S**

- The names of those who achieve the MCA will be announced at a Gala Presentation Dinner to be held at Claridge's, London on Friday 28<sup>th</sup> October 2022.

### **JUDGING**

- The MCA will be judged by a panel of members of the Royal Academy of Culinary Arts including holders of the MCA.
- Two invigilators will be present in the kitchen for the duration of the examination and will have the power to recommend the disqualification of any candidate who breaks the rules and regulations, upon consultation with the Chairman of the Judges.
- A minimum of five UK judges will assess the dishes prepared during the examination. Judging is anonymous therefore dishes should be presented without personal identification.
- The decision of both judges and invigilators is final, not subject to appeal and no further correspondence will be entered into.

**Chairman of the MCA:** **David Pitchford**, Proprietor, Read's Restaurant  
**Chairman MCA Chefs:** **Idris Caldora MCA**, Executive Chef, Adopt a School

**Committee:** **Adam Bennett MCA**, Chef Director, The Cross at Kenilworth  
**Jeff Galvin MCA**, Director of Galvin Brothers Restaurants  
**André Garrett MCA**, Executive Chef, Corinthia London  
**Martin Green MCA**, Head Chef, Whites Club  
**Adam Smith MCA**, Executive Chef at Coworth Park  
**John Williams MBE**, Executive Chef, The Ritz London

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## CONTACT US

Any questions or enquiries about the Master of Culinary Arts should be directed to **Daniel Moriss-Jeffery**:

Royal Academy of Culinary Arts, Westminster Kingsway College, Victoria Centre, 76 Vincent Square, London SW1P 2PD Tel: 020 8673 6300 E-mail: [daniel@royalacademyofculinaryarts.org.uk](mailto:daniel@royalacademyofculinaryarts.org.uk)

[www.royalacademyofculinaryarts.org.uk](http://www.royalacademyofculinaryarts.org.uk)

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## YOUR FULL ENTRY WILL CONSIST OF:

- Completed online application form
- Curriculum Vitae
- A head shot photo of yourself
- Answers to Part A questions
- Your recipe for Part B

## Before you start the application process you will need to have:

- your up-to-date Curriculum Vitae in PDF so you can upload it into the space provided
- a headshot photo of yourself ready to upload into the space provided.
- your answers to the questions of Part A, typed up so you can paste the text of your answers into the spaces provided
- your Part B recipe so you can upload it into the space provided

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**Daniel Moriss-Jeffery**:

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E-mail: [daniel@royalacademyofculinaryarts.org.uk](mailto:daniel@royalacademyofculinaryarts.org.uk)

MCA 2022 – CHEFS – ENTRY FORM

# To Enter

The MCA Chef category please click the link below to open TypeForm on your web browser and follow the instructions.

<https://form.typeform.com/to/CQBg0EHb>

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