

Restaurant Management & Service MCA 2022 Information and entry



Coup de feu – John Dewe-Matthews 1986

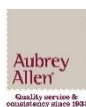
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MASTER OF CULINARY ARTS

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 demonstrate advanced technical skill and professional ability, accept accountability for their decision-making, and contribute to supervision and management, support the development of others, and act in the best interests of the culinary arts profession.

For Restaurant Management & Service 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: THURSDAY 31ST MARCH 2022

ENTRY CRITERIA, RULES AND REGULATIONS

To enter the Master of Culinary Arts (MCA) candidates should 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.
- Undertaken a range of activities as part of their own continuing professional development.
- A broad knowledge of traditional and modern gastronomy.
- The ability to demonstrate a range of their specific trade skills at an advanced level.
- Contributed to the training and development of others.
- A working knowledge of written and spoken English.

Rules

- Entry is made using the online form.
- All entries become the property of the Royal Academy of Culinary Arts. Applications, copies of certificates and photographs cannot be returned.
- The candidate must meet all 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.

ENTRY TASK A – to be completed by all applicants:

Answer the following questions:

1. Describe, in not more than 200 words, your 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.

ENTRY TASK B – to be completed by Restaurant Management & Service applicants:

Develop a promotional newsletter for your establishment that could be sent out by email. This promotional newsletter must be on no more than two A4 pages. The newsletter might include, for example:

- General details about the establishment
- Images (photographs or graphics)
- Profiles of members of staff
- Information on special promotions or special events
- Example menus and wine lists
- Articles on various topics associated with the establishment, its food and beverage offering, or other services available.

JUDGING

- The MCA will be judged by a panel of members of the Royal Academy of Culinary Arts including holders of the MCA.
- 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:
Chairmen MCA Restaurant
Management and Service:

David Pitchford, Proprietor, Read's Restaurant
Silvano Giralдин, Director, Le Gavroche
Sergio Rebecchi, Director, Serenata Hospitality

Vice Chairmen:

John Cousins, Director,
The Food and Beverage Training Company
Didier Garnier, Proprietor,
Le Colombier

Committee:

Mourad Ben Tekfa MCA, Restaurant Director,

The Seren Collection

Luigi Cagnin MCA, Restaurant Manager, The Ritz Restaurant

Joël Claustre MCA, Operations Director, Bill's Restaurants

Alessandro Fasoli MCA, Director of Operations, The Woodspen - The Clockspire

Simon Girling, Director of Food and Beverage, The Ritz London

Rémy Lysé, Chief Operating Officer, The Arts Club

MichaelNewton-Young MCA, Proprietor, Chez Moi Restaurant

Robert Rose MCA, Restaurant Director, Core by Clare Smyth

Thierry Tomasin MCA, Restaurant Director Savoy Grill - Gordon Ramsay

Elaine Watson MCA, Food and Beverage Trainer, The Gleneagles Hotel

FORMAT OF MASTER OF CULINARY ARTS

BRIEFING SEMINAR

- After the launch date, all potential entrants will be invited to a Briefing Seminar, which will be held in London during April. The seminar will provide candidates with details of the knowledge and skill requirements of the MCA, and the range and level of the assessment process. It will also provide an informal opportunity for candidates to meet with other potential applicants and members of the judging panel, and to discuss mentoring opportunities.

ENTRY JUDGING

- Candidates qualifying for the quarter-final will be notified by email during the first two weeks of April.

QUARTER-FINAL

- After an initial selection, successful candidates will be invited to attend for the quarter-final. This will be held on Friday 29th April 2022 at Grosvenor House Hotel.
- Candidates will be assessed in four areas: an interview on their career and the answers to the entry questions; a written examination testing variety of professional knowledge; activities to test social skills and selling techniques, which will also include knowledge of food and beverages, and an exercise in appraising example trading results.

SEMI-FINAL

- Successful candidates from the quarter-final will be invited to attend for the semi-final, which will be held on Monday 6th June at Brown's Hotel.
- Candidates will be assessed in a variety of advanced service techniques including: wine and drink service; wine tasting; cheese identification, and the preparation and service of foods in the restaurant, including carving.
- Candidates will be informed of results, via post, within 14 days of competing.

FINAL

Successful candidates from the semi-final will be invited to attend for the final on the date which is to be confirmed soon.

- Candidates will be assessed in their preparation for, and the service of, together with a commis of their choice, a four-course meal together with an apéritif, four wines and a digestive, for table of three covers and a table of four covers.

GALA PRESENTATION DINNER

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

YOUR FULL ENTRY WILL CONSIST OF:

- Completed online application form
- Curriculum Vitae
- Answers to Part A questions
- The Part B promotional newsletter
- A head shot photo of yourself

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
- 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 newsletter prepared in PDF, so you can upload it into the space provided
- a headshot photo of yourself ready to upload into the space provided.

CONTACT US

Any questions or enquiries about the Master of Culinary Arts should be directed to:

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Royal Academy of Culinary Arts

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TO ENTER

The MCA Restaurant Management & Service category please click the link below to open TypeForm on your web browser.

[ENTER HERE](#)

CLOSING DATE FOR ENTRIES: Thursday 31st March 2022