

PRESS RELEASE: MONDAY 10th JANUARY 2022

**ROYAL ACADEMY OF CULINARY ARTS ANNUAL AWARDS OF
EXCELLENCE 2022
IS NOW OPEN FOR ENTRIES!**

The Royal Academy of Culinary Arts is now accepting entries for the Annual Awards of Excellence 2022. Applicants must currently be working full-time in the UK as a Chef, Pastry Chef or Waiter and should be aged between 20 and 26 at the close of entries on 4th February 2022.

The AAE is the most prestigious award available to young professionals in the hospitality industry today, recognising and encouraging the most talented ambitious Chefs, Pastry Chefs and Waiters. Since it began in 1983 over 650 young professionals have won the Award, providing opportunities for a successful career path.

The AAE is an examination rather than a competition; all or none of the candidates can achieve the award depending on their ability to attain the standard of excellence set by the judges. All those who successfully reach this standard will win the AAE. In addition, the winning candidate who scores the highest marks in each section will be named the Royal Academy of Culinary Arts Young Chef, Young Pastry Chef and Young Waiter of the Year 2022.

HOW TO ENTER

Enter via the website:

<http://royalacademyofculinaryarts.org.uk/what-we-do/annual-award-of-excellence/>

For more information please contact

Daniel Moriss-Jeffery at the Royal Academy of Culinary Arts

Tel: 020 8673 6300 / E-mail: daniel@raoca.org.uk

CLOSING DATE FOR ENTRIES: MONDAY 4th FEBRUARY 2022

TASKS

Selection is based on written entries. Successful candidates will go forward to regional quarter-finals in February and Semi-finals March/April and finals in May/June 2022 where they will be tested on a wide range of classical skills.

PRIZES

- The three highest-scoring candidates are awarded the accolade of Young Chef, Young Waiter, Young Pastry Chef of The Year
- £2000 bursary thanks to the Savoy Educational Trust
- 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; Quebec and Los Angeles.
- Work experience at Pollen Street Social with thanks to Jason Atherton
- Work experience at The Fat Duck with thanks to Heston Blumenthal
- Invited to money can't buy hospitality experiences and exclusive Royal Academy of Culinary Arts events and trips
- A specially commissioned engraved Silver Trophy thanks to Gordon Hogg and Finclass

- All Service Semi-Finalists and Finalists are invited to direct entry to the Gold Service Scholarship
- The Royal Academy of Culinary Arts Young Chef of The Year will gain automatic entry to the Final of Craft Guild of Chefs, National Young Chef of The Year

All Annual Awards of Excellence Achievers receive the following:

Champagne Laurent-Perrier Jeroboam

AAE Lapel Pin

Chefs Jacket courtesy of Continental Chef Supplies

Membership of the AAE Alumni

SPONSORS

The Royal Academy of Culinary Arts is immensely grateful to the sponsors of the AAE 2022. ACT Clean; Berkmann Wine Cellars (product); Evolve Hospitality Recruitment; Maple From Canada; Champagne Laurent-Perrier; Maldon Crystal Salt Company; L'Unico Caffè Musetti; Savoy Educational Trust (Scholarship); Woods Foodservice; WPA Healthcare; The Caterer (Media Partner) The Staff Canteen (Media Partner).

LAUNCH & CLOSE

Monday 10th January	Launch
Friday 4th February	Hard Close

SERVICE QUARTER-FINALS

Friday 21st February	The Connaught
Monday 28th February	Gleneagles

KITCHEN & PASTRY SEMI-FINALS

Wednesday 13th April	Westminster Kingsway College
	Bournemouth & Poole College
	University College Birmingham
	University of West London

SERVICE SEMI-FINALS

Monday 16th May	The Savoy
Monday 23rd May	Turnberry

KITCHEN & PASTRY FINALS

Wednesday 25th May	University of West London
OR	
Wednesday 1st June	University College Birmingham
	Westminster Kingsway College

SERVICE FINAL

Monday 27th June	Alain Ducasse at The Dorchester
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- ENDS -

For further information please contact Daniel Moriss-Jeffery

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www.royalacademyofculinaryarts.org.uk

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The Annual Awards of Excellence 2022 is sponsored by:



Editor's Note:

ROYAL ACADEMY OF CULINARY ARTS

Leading the hospitality profession by example - shaping the future through education.

Founded in 1980, the Academy of Culinary Arts is Britain's highly influential, leading professional association of Head Chefs, Pastry Chefs, Restaurant Managers and suppliers. The 'Royal' title was gifted to the Academy of Culinary Arts in 2013. While concerned with raising standards and awareness of food, food provenance, cooking and service, its objectives are primarily focused on the education and training of young people in the hospitality industry and the provision and development of career opportunities.

Patron of the Royal Academy of Culinary Arts: His Royal Highness The Prince of Wales.

ANNUAL AWARDS OF EXCELLENCE

The purpose of the Awards is to inspire and encourage young professionals 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. It is not a competition as there is no first, second and 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.

Good basic skills are the essential cement with which young, ambitious members of the catering industry can build a rewarding career, while more taxing tasks help to identify the best cooks and waiters of today who will become the leaders of tomorrow.

***Chefs** can 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 variety of dishes including soups and dessert and a piece of their own free interpretation.*

***Pastry Chefs** will be expected to demonstrate the ability to work with many different kinds of materials including detailed chocolate and sugar work and a creative presentation piece, whilst having an excellent grounding in baking and plated desserts.*

***Waiters** are 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.*

JUDGES

Honorary President of the AAE 2022: JASON ATHERTON, Chef Patron, The Social Company

Chairman of the AAE: JOHN WILLIAMS MBE, Executive Chef, The Ritz

Joint Chairmen of Kitchen: MARTYN NAIL, Executive Chef, Claridge's and **HYWEL JONES**, Executive Chef, Lucknam Park

Joint Chairmen of Pastry: YOLANDE STANLEY MCA, Trainer, The Pastry Training Company and **SARAH HARTNETT**, Pastry Consultant

Joint Chairmen of Service: SERGIO REBECCHI, Director, Serenata Hospitality and **JOHN COUSINS**, Director, The Food and Beverage Company