



ScotHot 2019

The Scottish Culinary Championships



SCHEDULE OF COMPETITIONS

13th – 14th March 2019 • SEC • Glasgow



www.scothot.co.uk

ScotHot
SEC GLASGOW

13 - 14TH MARCH 2019

The Scottish Culinary Championships

Introduction from the Director

Welcome to the 33rd Scottish Culinary Championships at ScotHot 2019.

This Bi Annual Culinary Showcase brings together some of the finest talent right across the country providing an opportunity for chefs of all ages to display their skills in both Live Theatre and Culinary Arts.

Once more the 2019 Championships will see the introduction of some new competitions which represent the change in trends in the industry while we are delighted to retain the competition classes for both individuals and teams that have proved to be so popular over the years. The most prestigious of all is of course the Scottish Chef of The Year which is being sponsored once more by Brakes Scotland, the 8 Finalists will have won through both a paper judging and a Semi-Final Cook Off to reach the stage where they will display their skills to a panel of judges all of whom have many years' experience in the industry.

I wish to thank Scottish Chefs Culinary Committee for the time and commitment they have given to present this year's event also to the sponsors and many companies who provide support and invest in our future talent which makes the Scottish Culinary Championships a great showcase for our chefs.

The Scottish Culinary Championships of course are an opportunity for chefs from all over the UK to meet and I wish to welcome all visitors to this year's Championships and hope that they will enjoy the 2 days of competition and the many attractions and specialist features at ScotHot 2019.




Neil Thomson, Director
Scottish Culinary Championships



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Organising Committee

Neil Thomson	Championships Director
David Littlewood	President, Federation of Chefs Scotland
Hazel Mulberry	Championship Finance Director
Kevin MacGillivray	Chairman of Culinary Committee, Senior Judge
Stewart Cameron	Chairman of Judging Panel
Joe Queen	Senior Judge, Member of Culinary Committee
Jav Aziz	Compere – Live Theatre
Jak O'Donnell	Compere – Live Theatre
Ross Murray	Live Theatre Manager
Norman Bendex	Results Administrator
Donald McInnes	Cold Display Manager
Robin Austin	Board of Management
David Hunt	Board of Management
Robbie Penman	Membership Secretary

Thank you to our sponsors and supporters.

Scottish Chefs gratefully acknowledge the support of the following organisations for their outstanding support and assistance:





Classes in the Live Theatre

Live Theatre will comprise 8 x adjacent workstations in which there will be a back to back programme of hot live classes both days of the show. There will be a wide variety of competitions available to suit all levels of experience and across all industry sectors.

If you would like to enter a competition, then please visit www.scotland.co.uk/scc where you will find full information. There will be a limited number of places in each class, so early application is recommended. **Deadline for Entries is 22nd February 2019 unless otherwise stated.**

TIMETABLE

Please see following pages for detailed criteria for each class:

Wednesday 13th March 2019

07.30 - 08.10	40 min	OC4	Sustainable Fish Dish
08.40 - 10.10	90 min	RC1	Country Range Student Team Challenge
10.40 - 11.20	40min	OC2	Healthyliving Challenge
11.40 - 12.25	45min	OC3	Live Gateau (Competitors own choice)
12.45 - 13.45	60 min	RC2	Street Food (Team of 2 Competition)
14.05 - 14.45	40 min	OC5	Amuse Bouche
15.05 - 15.55	45 min	JC4	Larder Knife skills Heat 1
16.15 - 17.00	45 min	JC4	Larder Knife skills Heat 2

Thursday 14th March 2019

08.00 - 08.40	40 min	OC6	Open Lamb Challenge
09.10 - 12.10	180 min	RC3	Scottish Young Chef of The Year
12.40 - 15.40	120 min	RC4	Scottish Chef of The Year Sponsored by Brakes Scotland



Restricted Classes in the Live Theatre



sponsored by



organised by



RC1 Country Range Student Competition 90 minutes

Run in conjunction with Craft Guild of Chefs, the competition aims to recognise the skills of student chefs, lecturers and colleges across the regions and celebrate the exceptional culinary talents of the future of the UK hospitality industry. For 2018/2019, the Challenge is focusing on essential core skills and techniques that will test the student's knowledge of both classical cooking and the more modern methods of the last 25 years. Teams of three full time hospitality and catering college students must work together to create a delicious three course, four cover menu that showcases a different skill such as boning and filleting within each course as well as their understanding of flavours across the overall menu. Teams have a budget of £8 per cover. For further competition details and updates please visit the Country Range Student Chef Challenge website at www.countryrangestudentchef.co.uk

RC2 Street Food 2 person Team Open 60 minutes

Each team will devise a menu around the following concept. This is for a high quality street food environment to be served 'al fresco' in lunch time portions. The judges are looking for modern Scottish bowl food. Your menu must include, 1x meat based, 1x noodle based, 1x vegetarian, 1 x dessert. This is to be 4 portions of each and presentation plays a key role in the marks.

RC3 Scottish Young Chef of the Year 2019 2 hours and 30 minutes, plus 30 minutes set up time

Competitors will be required to produce a 3-course meal of their choice for 4 covers. One course must include fish. In addition, all competitors will produce an Amuse Bouche for the judges within 30 minutes of the start of the competition. Competitors are permitted a Commis chef to help, carry and assist, but not cook. (*The Commis chef must not be older than the competitor*).

Competitors to supply all ingredients and light equipment.

Judges will mark on the following criteria:

- Presentation and content of your submitted entry
- Seasonality
- Provenance
- Working methods
- Professional techniques and culinary skills
- Wastage
- Hygiene practices
- Timing
- Quality and balance of textures and flavour's
- Presentation of finished dishes

Mis-en-Place allowed

- Washed and peeled vegetables and fruit, but not cut
- Stocks
- No finished sauces. Judges will ask to taste your stock
- Weighed ingredients
- Uncooked pastry

All entries must be supplied with menus, recipes, method and photographs, as they will be subject to a first stage of paper judging to choose the final 8 competitors who will compete in the Live Theatre at ScotHot.

Deadline for entries 7th January 2019.



RC4 Scottish Chef of The Year 2019 sponsored by Brakes Scotland

2 hours 30 minutes, plus 30 minutes set up time

HEADLINE SPONSOR



Competitors will be required to produce a 3-course meal of their choice for 4 covers. One course must include fish. In addition, all competitors will produce an Amuse Bouche for the judges within 30 minutes of the start of the competition. Competitors are permitted a Commis chef to help, carry and assist, but not cook. (*The Commis chef must not be older than the competitor*). Competitors to supply all ingredients and light equipment.

Judges will mark on the following criteria:

- Presentation and content of your submitted entry
- Seasonality
- Provenance
- Working methods
- Professional techniques and culinary skills
- Wastage
- Hygiene practices
- Timing
- Quality and balance of textures and flavour's
- Presentation of finished dishes

Mis-en-Place allowed

- Washed and peeled vegetables and fruit, but not cut
- Stocks
- No finished sauces. Judges will ask to taste your stock
- Weighed ingredients
- Uncooked pastry
- All entries must be supplied with menus, recipes, method and photographs, as they will be subject to a first stage of paper judging to choose the final 8 competitors who will compete in the Live Theatre at ScotHot.

Deadline for entries 7th January 2019.



Open Classes in the Live Theatre

No age restrictions apply

OC2 Healthyliving Challenge 40 minutes

sponsored by  healthy living award

40 minutes will be allowed to prepare, cook and present 4 plated portions of a modern interpretation of a classical dish. The ingredients and mis-en-place should be kept to a minimum and in keeping with the Healthyliving award criteria.

OC3 Live Gateau own choice 45 minutes

45 minutes will be given to competitors to produce 1 finished and decorated gateau 8-10 inch starting with a plain sponge base, un-cut. It can then be filled with the competitors on choice of filling and/or covered in any way. All garnishes must be edible. A cut slice must be served to the judges for tasting.

OC4 Original Fish dish 40 minutes

40 minutes will be allowed to prepare, cook and present an original fish dish using sustainable Scottish species, for four covers. Shellfish may only be used as a garnish and not as a main item and should therefore not predominate. Advanced preparation should be kept to a minimum. All ingredients and equipment to be supplied by the competitor. Competitors to explain about the reason they think the chosen fish is sustainable. Sustainability will be judged on seasonality, availability and catch methods.

All entries must be supplied with menus, recipes, method and photographs, as they will be subject to a first stage of paper judging to choose the final 8 competitors who will compete in the Live Competition Theatre at ScotHot.

OC5 Amuse Bouche 40 minutes

Preparation of 2 different amuse bouche for the service in a modern style fine dining restaurant.

Choice of ingredients is up to the competitor but the judges will be looking for a balance in flavours, textures, techniques and cooking methods. Cold dishes only to be prepared and presented in a modern way.

OC6 Open Lamb Challenge 40 minutes

The competitor has 40 minutes to create a main course for 2 covers taken from a 7/8 bone French trimmed rack of Scotch lamb. It can either cooked on the bone or removed and cooked as cutlets. Suitable garnish to be served with the lamb. Competitors to provide own lamb.



Junior Classes in the Live Theatre

Competitors must be 23 years of age or under on 13 March 2019

JC4 Larder Knife Skills 45 minutes Heat 1 and 2 45 minutes

Competitors will prepare the following in 3 distinct areas, vegetable cuts, fish filleting, chicken cut for sauté.

Vegetable cuts. 100g Macedoine diced carrot, 100g julienne of leek, 100g Brunoise carrot, 100 g baton carrot.

Fish filleting. Competitors will be asked to prepare and present 4 fillets from a 1kg Flat Fish - competitors to provide Flat Fish of their own choice

Chicken cut for sauté. Competitors will be asked to prepare and present from a 1.5kg chicken cut for sauté in the classical way.

Judges will be looking for cutting accuracy, good basic knife skills, safety, waste and hygiene will also be taken into consideration. Peeled and washed vegetables may be used, but the vegetables **MUST NOT** be pre-cut in any way. Use of correct boards for all knife skills preparation should be adhered to.

Classes in Culinary Art

The Culinary Art competition programme will comprise a wide and challenging range of static classes that will showcase the inspirational talent and creativity across our industry. There will be an array of competitions to enter using different mediums. If you would like to enter a culinary art class then please visit www.scothot.co.uk/scc where you will find full information. Deadline for Entries is 22nd February 2019 unless otherwise stated.



TIMETABLE

Wednesday 13th March 2019

- RC6** Table d'Honneur
- OC11** Menu of the Day
- OC12** Floral Sugar Craft (A)
- OC13** Floral Sugar Craft (B)
- OC14** Works in Chocolate
- OC15** Afternoon Tea Selection
- OC16** Works in Fat
- JC11** Menu of the Day
- JC12** Novelty Cake

Thursday 14th March 2019

- RC6** Table d'Honneur
- OC26** 5 Course Fine Dining
- OC27** Restaurant Plates Fish Course
- OC28** Restaurant Plates Main Course
- OC29** Restaurant Plates Desserts
- OC30** Decorated Cup Cakes
- OC31** Food Photography
- OC32** Innovative 4 course Vegetarian Tasting menu

Culinary Art Classes

Restricted Classes

RC6 Table d'Honneur

Previous winners of Gold medals at any culinary exhibition are invited to exhibit a piece of their own work on the Table d'Honneur.

At the discretion of the Chairman of Judges, the best Gold Exhibits from this year's Scottish Culinary Championships will be selected and promoted to the Table d'Honneur. Any previously exhibited showpiece from other competitions and which has won gold award may be entered in this class.



Open Classes

No age restrictions apply

OC11 Menu of the Day

A plated 3 course menu for one person (must include a dessert). The menu should reflect a proper progression of flavours and appropriate style of preparation. Recipes must reflect balance, harmony and textures. The menu is to be 3 plated courses within 600-700g for the entire meal. A suitable setting jelly may be used to enhance the presentation (not tasted). A display of Menu and Recipes is required. Simple table decoration permitted.

OC12 Floral Sugarcraft (A)

A sugar floral arrangement or plant. Exhibit to include flowers and should be presented on a suitable background which may be a vase, container, plaque or board. Artificial stamens, ribbons and wires are permitted.

OC13 Floral Sugarcraft (B)

A wired sugar floral display, bouquet or corsage. Flowers should be presented on a suitable background, which may be a stand, plaque or board. Artificial stamens, ribbons and wires ARE permitted.

OC14 Works in Chocolate

To exhibit a selection of 6 x 6 varieties of moulded and dipped, handmade chocolate using white, dark and milk chocolate (tasted).

OC15 Afternoon Tea Selection

A display of 24 assorted individual confectionery goods. Six varieties suitable for afternoon tea service. Care should be taken over the size, and contrast is very important. All cakes will be tasted.

OC16 Works in Fat

To display a model of competitor's own choice. Invisible internal structural supports are permitted, but no external supports are allowed. The use of colouring is permitted. No size restriction on the exhibit.

OC26 5 Course Fine Dining

A 5 course fine dining menu for one person. The menu should reflect a proper progression of flavours and appropriate style of preparation and must include a sweet. The menu is to be 5 plated courses within 600-700g for the entire meal, suitably decorated, glazed and garnished. Menu and recipes are required and must reflect a balance in preparation and textures. Menu and recipes must be displayed.

OC27 Restaurant Plated Fish Course

4 different individual plated fish courses suitably decorated, glazed and garnished. Prepared hot and displayed cold (not tasted). All recipes to be displayed and correspond exactly to the dish.

OC28 Restaurant Plated Main Course

4 different individual plated main courses using any of the following: Meat, Poultry, Fish, Game, Offal or Vegetarian.

Suitably decorated, glazed and garnished. Prepared hot and displayed cold (not tasted). All recipes to be displayed and correspond exactly to the dish.

OC29 Restaurant Plated Desserts

4 different individual plated desserts, one of which is intended hot but displayed cold (not tasted). One of the Cold Desserts will be tasted, Competitors should select one dessert of the 4 plates and produce one additional dessert to be presented for tasting. All recipes to be displayed and correspond exactly to the dish.

OC30 Decorated Cup Cakes

Display 12 cup cakes decorated to the competitors own choice. Decoration must all be edible. Marks will be awarded for creativity, eating quality, coating and decoration. One cake will be tasted at random. Maximum display area 40cm x 40cm

OC31 Food Photography

This competition is open to anyone with an interest in food as an art. Competitors are required to submit a brief portfolio containing 3 colour photographs displaying food, each photograph should be of a different subject and be a minimum A4 in size. Judging of this category will be undertaken by specialist judges from within the photography industry.

OC32 Innovative 4 course Vegetarian Tasting menu

To present a 4 course Vegetarian menu in running order. Competitors should look to balance the menu in terms of size, ingredient duplication and cooking methods. Judges are looking for innovative and exciting dishes. A suitable gel should be used to enhance the appearance.

Junior Classes in Culinary Art

Competitors must be 23 years of age or under on 13 March 2019

JC11 Menu of the Day

A plated 3 course menu for one person (must include a dessert). The menu should reflect a proper progression of flavours and appropriate style of preparation. Recipes must reflect balance, harmony and textures. The menu is to be 3 plated courses within 600-700g for the entire meal. A suitable setting jelly may be used to enhance the presentation (not tasted). A display of Menu and Recipes is required. Simple table decoration permitted.

JC12 Novelty Cake

To display a novelty cake of the competitor's own choice. An imaginative creation in shape and design but predominately a cake in appearance. Artistry only judged, all decoration must be edible. Maximum size 46cms x 46cms.



RULES & CONDITIONS

1. ENTRIES

Competitors must complete an entry form online at www.scotshot.co.uk Menu, recipe/s method and photographs must accompany all entries for the Live Theatre as there are only 8 available workstations and some competitions will be subject to paper judging. Incomplete entries will not be accepted.

2. ENTRY FEES

Competitor Entry Fees for 2019 are:

Open classes: (individual) £20.00

Junior classes: (individual) £15.00

Restricted Classes:

RC2 Street Food (2 Person Team) £20.00

RC3 Scottish Young Chef of the Year £18.00

RC4 Scottish Chef of the Year £25.00

3. CLOSING DATE

The closing date for all entries is FRIDAY 22 February 2019 unless earlier as specified in detailed competition criteria. (e.g. in restricted classes). It is in the competitor's best interest to apply as early as possible. Any Live Theatre competition could be subject to paper judging however all competitors will be informed of their final acceptance. All entries for Cold Display Classes will be accepted until Friday 22 February. Under special circumstances and only by prior arrangement may Cold Exhibits be accepted on the day of Competition

4. LIVE COMPETITION CLASSES MENUS & RECIPES

Menu, recipe/s method and photographs must accompany all entries for the Live Theatre. When competing in the Live Theatre, menus must be displayed on the workbench for judges perusal.

All menus and recipes become the property of the Scottish Culinary Championships.

5. LIVE COMPETITION THEATRE CLASSES

ALL competitors must report to and register at the Championship Office at least one hour before the time stated for the start of the class. All equipment and ingredients must be in the allocated place as soon as advised and cleared when instructed.

The competition timetable is intended as a pre-event published guide to the day and times of competitions. Whilst every effort will be made to adhere to the stated timings, it may be necessary to alter them without notice depending on the volume of entries. Times, therefore, should be checked at the Championship Office on the day of competition. Competitors will, however, be notified of exact times of competitions for which they have entered.

6. PROFESSIONAL INTEGRITY

It remains the responsibility of competitors to assure the judging panel that their work is unaided, bona-fide and is presented within the spirit of fair competition.

Competitors are required to declare that entries for the Cold Display Classes have NOT been entered or displayed in any previous classes or competitions. Exhibits for Table d'Honneur (Class RC) are exempt from this ruling.

8. DELIVERY OF CULINARY ART EXHIBITS

All competitors must report to and register at the Championships Office on arrival at ScotHot 2019.

Cold exhibits must be delivered and presented for judging between 0700hrs and 0900hrs on the appointed day shown on the Competition Timetable. Judging will commence promptly at 0900hrs each day.

All exhibits must be presented at the time stated and for the number of days specified. Competitors are responsible for their entries to be securely placed for judging in the correct class position allocated.

Please Note: Delivery point is door VE4.4 to the rear of Hall 4.

9. COMPETITOR REFERENCING OF COLD DISPLAY EXHIBITS

Labels will be issued which are to be attached to the top, visual side of each entry. A second label will be attached to the underside for security referencing.

10. SECURITY OF EXHIBITS AND DISHES

Whilst all reasonable care will be taken for the security of exhibits, dishes and equipment the Competition Committee will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects. Competitors are advised to insure exhibits dishes and any equipment for display. It is the individual's responsibility to cover this personal risk.

11. REMOVAL OF EXHIBITS AND DISHES

All exhibits must be removed at the time stated below and not before. Your assistance is appreciated in the exhibits being viewed by the trade visitors, adding to the overall impact and success of the show. The Championship Committee reserves the right to remove and destroy any exhibit remaining after such time or to remove any exhibit deemed to be unhygienic or below standard.

12. COLLECTION OF EXHIBITS

Wednesday 13 March 18.00 hours (or before 0900hrs next day).

Thursday 14 March 16.00 hours. The Championship Committee reserves the right to remove and destroy any exhibit remaining after such time.

13. JUDGING

All perishable exhibits will be judged on the day of entry. Canvassing of judges will DISQUALIFY a competitor. Registered judges are chosen by The Federation of Chefs Scotland who have satisfied the judging standards criteria. Separate "Notes for the Guidance of Judges" are issued to invited judges.

14. RESULTS

Results will be posted to the Competition Results Notice Board as soon as possible after judging is completed. Competitors are then encouraged to seek the advice and guidance of the Chairman of Judges. Any dish deemed 'not conforming to schedule' will be still be marked, but no award will be made.

15. AWARDS STANDARDS

Awards will be made to the standard achieved. Where the standard is not reached, no award shall be made.

Gold Medal range	90 - 100%
Silver Medal range	80 - 89%
Bronze Medal range	70 - 79%
Certificate of Merit	55 - 69%

16. ENTRY TO THE SCOTTISH CULINARY CHAMPIONSHIPS ARENA

Competitors are requested to follow these instructions for access and parking at ScotHot 2019 at the SEC, Glasgow.

Please enter ScotHot 2019 by access door VE4.4 from 07.00hrs where you will be directed to the unloading area for your event. The SEC gate security staff will be able to guide you. You will have been provided with a vehicle pass, which should be prominently displayed, on your vehicle, please make your way to the car park. The car park opens at 0700hrs.

17. PRESENTATION OF AWARDS CEREMONY

The Presentation of Awards will take place in the Live Theatre on the day of competition.

18. THE CHAMPIONSHIP COMMITTEE

The SCC committee reserves the right to rescind, modify or add to any of the above rules and conditions and their interpretation of these is final. They also reserve the right to limit the number of entries or to cancel any class at their discretion.

No exhibit will be accepted after judging has commenced, except in verifiable, exceptional circumstances. No exhibit may be removed without the permission of the Championship Office.

19. ADMISSION TO SCOTHOT 2019

Please note that ScotHot is a strictly TRADE ONLY event and admission is by ticket only. You will be provided with a Competitor Badge but any colleagues will require to be registered or to have admission tickets. Visitor registration is available at www.scothot.co.uk

They are available free of charge to trade visitors. Please note, however, that: STUDENT VISITS may be arranged by prior, written arrangement only.

