

CALLING ALL STUDENT CHEFS!

Are you ready for a **competition with a difference?**
Do you think you've got what it takes...not only to win, but to **change opinions?** Then read on...

THE STUDENT CHEF MUTTON RENAISSANCE CHALLENGE 2010

Mutton. Cheap and old-fashioned? Or bursting with delicious meaty flavour with a succulent rich texture? If you think it's the former then you haven't discovered **Renaissance Mutton!**

Most people know that mutton is meat from sheep that are over two years old. But Renaissance Mutton is different.

Launched by His Royal Highness The Prince of Wales in 2004, the Mutton Renaissance campaign was established to support British sheep farmers and get this delicious meat back on the nation's plates.

New guidelines were drawn up establishing an industry-wide standard to ensure the meat is of a consistent quality. Renaissance Mutton is produced from a traceable, farm assured sheep that is at least two years of age, has been finished on a forage based diet and matured for at least two weeks after slaughter. Despite this, there are still many people who need to be convinced that mutton should be on menus today – **and that's where you come in!**

We're looking for the next generation of talented young chefs based in England and Wales* to get creative and show the nation that Renaissance Mutton is an ideal ingredient for modern menus, whether served in a pub or fine dining restaurant.



Ideally suited to slow-cooking, mutton is perfect for a roast, casserole, stew or curry, but you don't need to stop at that! We're searching for the most innovative and inspirational dishes featuring Renaissance Mutton, so the only limiting factor is your imagination!



£1,000 WORTH OF PRIZES!

With first, second and third place prizes to the value of £500, £300 and £200 respectively, it's definitely worthwhile entering!

*Students must be in full or part time education at a college or university in England or Wales and studying for a catering qualification.

HOW TO ENTER

To enter, you need to design a main course dish for four covers using Renaissance Mutton as the main ingredient. Your dish should be accompanied by at least one carbohydrate based garnish and at least two vegetable based garnishes.

Complete the entry form overleaf and submit it along with your full recipe (including ingredients list and method) and a photograph of the finished dish to the address below.

When designing your dish and choosing your cut of meat, please bear in mind the following points:

- Mutton generally requires slow, gentle cooking methods
- You should be able to produce your dish, from scratch, within three hours
- All ingredients should be British and seasonal (bearing in mind the cook-off final will take place in January)

ROUND ONE: PAPER-JUDGING

Entries are paper-judged and the judges, who will include members of the Academy of Culinary Arts, will be looking for creativity and overall appeal of the dish. Remember, your entry must stand out, so think carefully about the way in which you present your recipe.

ROUND TWO: THE COOK-OFF FINAL

If your recipe is judged to be among the best of those entered, you will be invited to take part in a cook-off final at Westminster Kingsway College in London on 18 January 2011. Six finalists will battle it out in a bid to win the Overall Champion's title, when they will be given three hours to prepare and present their dishes to the judges.

It's that simple! So go on, get your entry in...what have you got to lose?

The closing date for entries is Tuesday 30 November 2010. All entrants will be advised whether or not they have been short-listed for the final by Friday 17th December 2010.

The cook-off final will take place on Tuesday 18th January 2011.

Terms and Conditions

By entering the competition you are agreeing to abide by the following terms and conditions:

Entry

- Students must be in full or part time education at a college or university in England or Wales and studying for a catering qualification.
- By entering the competition, entrants agree to be bound by the rules and by any other requirements set out in these terms and conditions.
- Employees and associates of the Mutton Renaissance Club, Pastoral Alliance, The Academy of Culinary Arts, EBLEX, HCC their agencies and immediate families, are not eligible for entry.
- All parts of the entry form must be completed.
- Entries must be received by Tuesday 30 November 2010.
- No responsibility will be accepted for lost, delayed or damaged entries.
- Proof of posting or emailing will not be accepted as proof of delivery.
- Recipes must be typed or clearly written in block capitals and attached to the entry form.
- All entrants must be prepared and able to participate in a cook-off final on 18 January 2010, if they reach the cook-off final of the competition.
- Successful entrants to the final stage will be notified by Friday 17th December 2010.

Cook-Off Final

- Finalists should bring all the required food ingredients to the cook-off (enough for a minimum of four portions).
- Other than a basic stock, no pre-prepared ingredients will be allowed to the cook-off final.
- Basic equipment (pots, pans etc) will be supplied. Any specialist equipment should be brought to the cook-off by the entrant.
- Entrants should bring their own uniform to the cook-off.
- A maximum of three hours will be allowed for the cook-off competition during which time the whole dish must be prepared, cooked and presented to the panel of judges.
- Prizes are non-transferable. The Mutton Renaissance Club reserves the right to substitute prizes of equal or greater value at any time.
- By entering the competition, entrants agree to allow The Mutton Renaissance Club to publish their recipes in full.
- Winners and runners-up must agree to have their details used for publicity purposes.
- The decision of the judges will be final and binding and no correspondence will be entered into.

Promoter: The Mutton Renaissance Club, The Sheep Centre, Malvern, Worcestershire, WR13 6PH.

ENTRY FORM

(Please complete in clear block letters)

YOUR NAME:

AGE:

NAME OF COLLEGE OR UNIVERSITY:

COURSE:

YEAR OF STUDY:

ADDRESS:

E-MAIL:

DAY TIME TELEPHONE NUMBER:

MOBILE NUMBER:

NAME OF DISH:

**Please send your completed form to:
The Student Chef Mutton Renaissance
Challenge, Dorset House, Regent Park,
297 Kingston Road, Leatherhead, Surrey,
KT22 7PL**

Don't forget to enclose your recipe (full ingredients and method must be included) and a photo of the finished dish with your entry form (digital images can be sent to: claire.bradley@hdcommunications.co.uk).