

IWFS YOUNG CHEF COMPETITION 2025

Eligibility

The Competition is open to all students at Catering Colleges, either full/part-time or apprentices.

Theme

The theme of this year's competition is 'British Fusion' reflecting the exciting trend to adding an international twist to traditional British staple dishes.

This year we are introducing a second element which reflects the 'Front of House' experience of restaurants in helping customers choose wines or drinks to match and enhance their food. Many voices in the catering industry are highlighting the critical importance of encouraging skills in this area and the IWFS with its long history of promoting the enjoyment and benefits of pairing wine and food are keen to help promote and support this.

Criteria for the Dish

British Fusion merges British foods, formats and dishes with other global cuisines. There is little more British than the traditional black pudding and therefore this year's competition asks students to create a dish which combines black pudding with culinary influences from around the world to create a truly global taste experience.

Examples of the type of dish that have been successful in reaching the Final in previous years can be seen on our website: <https://iwfsyoungchef.com/>

The Bury Black Pudding Company Ltd is kindly supplying each individual student with a choice from their whole range of products to colleges and will provide stocks to enable students to practice their dishes for the heats.

Front of House element

This year we will be awarding separate prizes for students who propose 'perfect pairings' of wines or other drinks (alcoholic or non alcoholic) that best accompany the winning dishes from each college's finalists. The selections will be made by other students rather than the chef creators of the heat-winning dishes – recognising that drink pairing is a distinct and valuable skill. We want to encourage students to research the way in which the choice of wines or other drinks enhances the taste of food. We will give each college an allowance of £200 to purchase wines or other drinks to select a drink pairing for each of the college's heat-winning dishes. To make the competition as fair as possible each drink needs to cost less than £12.50 per 75cl bottle (or equivalent price per volume).

Timetable and Judging

The Competition will have three stages:

a) Stage 1: College Heats

Colleges will run heats by the end of March to select two chef winners from each college and one student who will present the College's drinks pairing as part of the front of house pairing at the final.

The judges will be the local college tutors along with members from the local IWFS branch. We suggest that each college runs its heats in the same conditions as will be used in the Final. Students have two hours to prepare and cook two plates of food (one for publicity photography and one for tasting by judges).

We would like each student to present their dish to the judges, with a brief description of what they have created. The judges will score each entry according to the following criteria:

Attribute	Maximum points
Innovation	25
Skill and technique using the ingredients	25
Overall flavour and texture	25
Presentation	25
Total	100

b) Stage 2: The Final

The Final will be held at Leeds College on Wednesday 30 April 2025. The judges will select the winning dishes and choose the best wine/drink pairings that accompany the dishes.

c) Stage 3: Grand Awards Lunch

The Awards lunch will be held at Cheshire South College in Crewe on Friday 16 May 2025

Prizes

Thanks to the generous support of our sponsors - Saga Cruises, The Bury Black Pudding Company and the Savoy Educational Trust - we will award the International Wine and Food Society Crystal Trophy for the winning students in each category – Chef and Front of House.

First Prize £500 in cash

Second Prize £250 in cash

Third Prize £125 in cash

Expenses

We will give each college £50 to help with transport costs for the Final.

We look forward to an enjoyable and successful competition.

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