

The Golden Apron 2017
The Search for Yorkshire's Best Young Chef



The Yorkshire Wolds Cookery School and the Michelin-starred Pipe and Glass are inviting young people in Yorkshire aged 14 -19 years old to take part in the annual Golden Apron competition. The competition aims to find Yorkshire's best aspiring chefs, giving them guidance and encouragement as well as promoting the region's wonderful produce.

Competition Guidelines and Conditions of Entry

The Competition

- Entrants to create a main course dish inspired by the theme 'My Yorkshire'.
- Entrants to submit their recipe online, including images of the dish at www.thegoldenapron.co.uk. The deadline for entries is midnight on 17th February 2017.
- Heats will take place on Sunday 5th March 2017 at The Yorkshire Wolds Cookery School between 9.30am and 3.30pm.
- During the heats contestants will be required to cook their dish, followed by a 'blind' cook of a simple dessert. The recipe for the dessert will be chosen by James Mackenzie, chef/owner of the Pipe and Glass, and chefs will be notified of the dessert they are required to cook on the day.
- The three best chefs will progress to the final at the Pipe and Glass on Monday 20th March 2017. Each of the finalists will cook a starter-sized portion of their dish for up to 60 people at a gala dinner for friends, family and invited guests.
- Prior to the final, each finalist will be invited to work alongside James and his team at the Pipe and Glass to familiarise themselves with the kitchen. Dates for this visit will be arranged to suit both parties following the entrant's successful progression through the heats.

Your Dish

- Entrants to create a main course dish using locally sourced ingredients inspired by the theme 'My Yorkshire'.
- The dish can be meat, fish or vegetarian and created working within a budget of £10.00 for two servings. You will be asked to present one plated dish.
- All ingredients must be cooked from fresh – i.e. no pre-prepared meats to be used.
- Please keep in mind you only have two hours to complete and serve your dish!
- Dishes to be judged on taste, appearance, originality, seasonality and use of local produce.

The Competitor

- Entry is open to young people aged 14 to 19 years. You must be 14 before 17th February 2017 and no more than 19 years of age by 20th March 2017.
- The competition is open to young chefs and cooks- whether you cook professionally or just for fun.

Further Information

- Contestants must provide their own equipment and utensils for the heats.
- Please note: The Yorkshire Wolds Cookery School uses **induction hobs**.
- All contestants must conduct themselves in accordance with the highest standards of health, hygiene and safety during their time in the professional kitchens. The proprietors reserve the right to ask any contestant who does not observe such standards or is guilty of unreasonable or improper conduct to leave.
- We recommend that all contestants wear appropriate clothing, low-heeled and no-scuff shoes (not open-toed) in the kitchens. All long hair must be tied back.

For more information and to enter visit www.thegoldenapron.co.uk

If you have any further queries regarding The Golden Apron please do not hesitate to contact Alison Johnson on (Contact details)