

WIN AN INVITE TO THE SCOTTISH CHEFS 30TH ANNIVERSARY LUNCH

PLUS...

- WINNING RECIPES WILL BE INCLUDED IN SCOTTISH CHEFS ANNIVERSARY COOKBOOK
- A BESPOKE PASTRY CHEF MASTERCLASS IN YOUR COLLEGE
- NESPRESSO M100 SINGLE HEAD COFFEE MACHINE FOR YOUR COLLEGE



SCOTTISH CHEFS NESPRESSO PROFESSIONAL STUDENT COFFEE CHALLENGE

Scottish Chefs have teamed up with Nespresso Professional to bring you the student coffee challenge. To enter, a team should be made up of three students, all in full time catering and hospitality college courses, two for food preparation and one for front of house. The chefs will have two hours to produce an afternoon tea selection with savouries and Nespresso pastries. This should be a display of assorted tea-pastries of four different Varieties, four of each, 16 pieces in total, with two products enhanced

with a Nespresso flavoured pod of their choice, and two modern savoury items, both to be served warm one, of which must be vegetarian. The front of house team member will set up a table for four guests in preparation of their arrival one hour before service. When guests are seated, present them with a Nespresso coffee menu and take their order for the first of three coffee servings. The front of house student **MUST** not be involved in the preparation of the afternoon tea.

CRITERIA

The judges will be looking for a well laid table with enhanced settings allowed. The front of house server must show good communication and interaction skills with their guests.

They will be looking for modern and traditional methods of cookery showing variation in skills, as well as hygienic working methods. Food waste must be kept to a minimum.

The selection of pastries must have different technical skills and two of the four **MUST** include Nespresso coffee pods.

Permitted mise en place

- Pre blind baked tartlets
- Puff pastry
- Short crust pastry
- Fruit peeled but not cut.
- Vegetables peeled but not cut.
- All equipment and ingredients **MUST** be provided by the participating team. This includes all tableware and settings.

OUR JUDGING PANEL

Joe Queen

Chair of The Scottish Chefs Culinary Committee

Kevin MacGillivray

International World Chefs Accredited Judge

Derek Johnston

The first winner of BBC Masterchefs The Professionals

Donna Dowson

Head of Sales UK, Nespresso

The six colleges selected for the final will have access to a Nespresso coffee machine with various coffee pod varieties so they can practice with the flavours of Nespresso coffee.

THE PRIZE

- The winning team and chef lecturer will be invited to the **Scottish Chefs 30th anniversary celebration lunch**.
- The winning recipes will be included in **Scottish Chefs anniversary cookbook**
- A **Bespoke pastry chef masterclass** in their own college.
- **PLUS** the winning college will receive a M100 single head coffee machine



HOW TO ENTER

To register your interest in entering the challenge please email Joe Queen at joeq@archerfieldhouse.com.

The closing date for entries is **Friday 27th September**. Entries will be paper judged and then six teams will make the final which will be held at Milton College, Edinburgh on **Monday 11th November**.

