



## Isle of Man *Chef of the Year* competition

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## Information

If you are passionate about your profession as a chef and committed to using locally produced ingredients, here is a chance to promote your skills and the establishment where you work. The first prize is £500 cash for you plus promotion via a media of your choice - for you and the place where you work – to the value of £500. **Total prize is worth £1,000.** The promotion must be actioned by 31st December 2017.

To enter, please complete the application form and return it by 1st May 2017, ensuring that you include a recipe for your chosen entry and an image of the finished dish. The recipe must feature local ingredients and judging will take this into account. It must state quantities and method so that the recipe can be used by anyone.

The heats will take place on Thursday 29<sup>th</sup> June 2017 between 2pm – 4pm at the University College Isle of Man. Each heat will last an hour in which participants will be interviewed and then cook their chosen recipe. Marks will be awarded as follows: proportion of local ingredients used (15), taste (10), presentation (10) and skill (10). You will have a time limit of 35 minutes in which to cook but some preparatory work may be done ahead of time at the judges' discretion.

The final will take place at the Isle of Man Food & Drink Festival on the 17th September 2017 at the Villa Marina Gardens at 1pm.

We understand that seasonality may affect your choice of ingredients so different recipes may be used in the heats and in the final, if shortlisted. However, the use of predominantly local ingredients remains a priority for the judges. A recipe and image must be provided if your chosen dish varies.

This competition, generously sponsored by Robinson's and an important part of our 'Food Matters' strategy, will put the spotlight on Manx talent, produce and the significant contribution of the food and drink sector to the economy. 'Food Matters' is DEFA's strategy to grow the food and drink sector by £50 million in the next decade.

Previous winners of the Chef of the Year title are:

- (2010) John Dixon from Harbour Lights, Ramsey
- (2011) Mohamed Hugue from Spice of India, Ramsey
- (2012) Robert Hooper from L'Experience, Douglas
- (2013) Joan Mowatt from Tanrogan Seafood Restaurant, Douglas
- (2014) Darren Woods from 14 North
- (2015) James Stubbs from The Court House
- (2016) Zaneta Krol from Howarths Restaurant

## HOW TO ENTER

1. Please complete the Isle of Man *Chef of the Year* Entry Form below and include your recipe.
2. Submit the recipe by hand, post or email to:  
Isle of Man *Chef of the Year* Competition  
Department of Environment, Food and Agriculture  
Thie Slieau Whallian  
Foxdale Road,  
St Johns  
Isle of Man IM4 3AS  
Tel: 685856  
Email: Audrey.fowler@gov.im

## CLOSING DATE

The closing date for entries is Monday 1st May 2017. For further details, please go to <http://www.gov.im/foodanddrink>

## COMPETITION RULES & CONDITIONS

1. Entrants must be currently working in the catering industry.
2. The judges' decision is final and no correspondence will be entered into.
3. No alternatives to the stated prize are available.
4. All recipe entries must be received by 12 noon on Monday 1<sup>st</sup> May 2017.
5. Entry forms and the Guide to Isle of Man Food & Drink can be downloaded at <http://www.gov.im/foodanddrink>
6. Only one entry per person is permitted.
7. Entrants should be aged 18 or over from Thursday 29<sup>th</sup> June 2017.
8. The heat entrants will be notified by telephone in advance of Thursday 29<sup>th</sup> June 2017.
9. The competition promoter is the Department of Environment, Food and Agriculture.
10. All entrants' information and material submitted remains the property of the promoter and will not be returned.
11. Entrants agree to make themselves available without cost for publicity purposes as required prior to, during and after the competition.
12. The competition winner must use the prize money for promotional activity by 31<sup>st</sup> December 2017.
13. Entrants agree to allow the use of their entry information and recipes for publicity purposes.
14. Data Protection and Privacy: The Promoter will keep details of all entrants on a database. By verifying participation in the Competition, entrants agree that the Promoter and its associated companies may use this information.
15. These terms and conditions are governed by and construed and performed in accordance with the laws of the Isle of Man.



# Isle of Man *Chef of the Year* Competition

## Entry Form

Name.....

Place of work .....

Address.....

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Contact Telephone Number..... Mobile.....

Contact Email Address.....

Name of recipe.....

Please include a photo of the finished recipe for the judges to short list.

Also, please stipulate in detail weights of ingredients (for 2 people) and method for the general public to try your dish. If you require more space then please use a blank page.

Ingredients.....

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Method.....

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Why did you choose this recipe?.....

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Once completed, please return to: Isle of Man *Chef of the Year* competition, Department of Environment, Food and Agriculture, Thie Slieau Whallian, Foxdale Road, St John's, Isle of Man, IM4 3AS

**Entries to be received no later than Monday 1<sup>st</sup> May 2017. The organisers reserve the right to cancel the competition if insufficient entries are received.**

