

*Chez Roux*  in association with  North Highland College  
University of the  
Highlands and Islands

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YOUNG HIGHLAND  
CHEF  
2019

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A P P L I C A T I O N F O R M

To be judged by **Albert Roux OBE, KFO** assisted by a panel of Britain's top chefs.

NAME:

ADDRESS:

TELEPHONE NUMBER:

E-MAIL:

DATE OF BIRTH: (Applicants must be aged between 18 and 30)

PRESENT EMPLOYER:

POSITION HELD:

CHEF JACKET SIZE:

Please enclose with this application:-

A 3 course dinner menu for 2 people with full description of each dish, costing and working methods typed in **bold**.  
All entries to be sent to: **Simon Rodgers, North Highland College UHI, Burghfield House, Cnoc-an-Lobht, Dornoch IV25 3HW** (cheques to be made payable to North Highland College)

**Closing date for applications Monday 23rd September 2019**

**An entry fee of £10 is required to cover administration costs (payment options are included in this pack).**

Should I be successful, I will be available for the final on **Monday 28th October 2019 at the North Highland College UHI, Burghfield House, Dornoch.**

I confirm I have read, understood and agree to comply fully with the Terms and Conditions and Privacy Notice.

SIGNED: .....

DATE .....



Please create a three-course dinner menu for 2 people that includes the following ingredients

**Starter:** Crab

**Main:** Beef

**Sweet:** Lemon

**Budget Cost Price** - £20 per cover **Time Allowed** - 2 hours

A full description of each recipe, costs and working methods **must** be included.

Peeled, washed vegetables and stocks will be allowed.

Help will be provided for clearing and washing up only.

**Competitors to be judged on:-**

Taste / Presentation / Creativity / Workmanship

Prizes will be presented by **Albert Roux OBE** at a special sparkling Reception and Awards Dinner

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### **PRIZES**

**First Prize**, £500, one week's work experience at Michel Roux Jnr's prestigious restaurant in London - Le Gavroche.  
(Accommodation and travel included) plus a Robot Cook Machine

**Second Prize**, £250, one week's work experience at The RAC Club in London  
(Accommodation provided) plus a Robot Coupe R2

**Third prize** £100

All finalists will receive a certificate plus Robot Cook Micro Mix



T E R M S & C O N D I T I O N S

- a. Entrants must be aged between 18 and 30 years on **28<sup>th</sup> October 2019**.
- b. The preliminary round will be paper judged. To ensure fairness judges will not be aware of the identity of the competitor when assessing applications.
- c. If successfully chosen for the final, you will be notified at **least 2 weeks** in advance so you can prepare your menu to cook for the final.
- d. Entries along with administration fee of £10 must reach the organisers **by Monday 23rd September 2019**
- e. No liability can be accepted for entries lost or damaged. Proof of postage is not proof of receipt.
- f. All entries submitted become the property of the organisers and cannot be returned.
- g. Each entrant accepts full responsibility with regard to the technical quality of their entries and frees the organisers from any responsibility of third parties.
- h. In order to promote the competition, each entrant authorises the organisers to show their entries at public or private presentations with or without charge. In addition, the organisers may lend or sell copies of the entries to any interested public or private organisation for the sole purpose of promoting the competition either directly or indirectly.
- i. Each entrant will not hold the organisers responsible for any claims that may be made against them by reason of any such viewing or publishing.
- j. Each entrant confirms to the organisers that they have the legal right to enter the competition on the terms of these rules.
- k. Each entrant consents to photographs and video being taken on the day and used in promotional material for YHC 2019 and in the future.
- l. Robot Coupe will be supplying cook blenders on the day along with training. No other table top blenders, cutters/liquidisers to be used.
- m. Finalists must bring all ingredients, equipment & full set of chef's whites.

## P A Y M E N T O P T I O N S

An entry fee of £10 is required to cover administration costs.

Payments can be made by:

### **Card Payment**

I wish to pay by card. The college will email a link to the email address provided. You will have 5 working days to make payment. If you fail to make payment within this time, your entry will not be accepted. Alternatively, you can call **01847 889228** to make payment.

### **Cheque**

I enclose a cheque. Cheques should be made payable to **North Highland College**. Please include your name and address on the back of the cheque. Please send the cheque to North Highland College, Ormlie Road, Thurso, Caithness, KW14 7EE

### **Privacy Notice – Young Highland Chef of the Year Competition**

The Data Controller of the information being collected is: North Highland College UHI, Ormlie Road, Thurso, KW14 7EE. Tel: 01847 889000 Email: [nhcinfo@uhi.ac.uk](mailto:nhcinfo@uhi.ac.uk) Web: [www.northhighland.uhi.ac.uk](http://www.northhighland.uhi.ac.uk).

For any queries or concerns about how your personal data is being processed you can contact the relevant Data Protection Officer at [dataprotectionofficer@uhi.ac.uk](mailto:dataprotectionofficer@uhi.ac.uk)

This privacy statement relates to the following process:

Young Highland Chef of the Year competition entrants

Your information will be used for the following purposes:

This process confirms entry to the competition and will be used to inform you if you are successful in gaining a place at the final and will be used to promote the competition in press, social media and online channels.

Our legal reason for using the data is/are:

Use is necessary for the purposes of legitimate interests pursued by us or by a third party.

The legitimate interest(s) of the controller or third party is/are:

The processing is undertaken under the legitimate interest of: Young Highland Chef organisers, North Highland College UHI and the Roux Consultancy.

Summary of legitimate interest:

- The data collected from you is necessary to process your application
- inform you of your success in gaining a place in the final promote the competition fulfilling our contract with sponsors and that
- Ensures that competitors receive recognition for entering the competition benefitting their continuous professional development portfolios
- It is also necessary to sustain the competition for future years ensuring the competition has achieved effective PR and coverage to attract new and continuing sponsors

Your data will, or may, be shared with the following recipients or categories of recipient:

- Roux Consultancy

Your data will be retained for the following length of time:

Your data will be retained for 6 months; however, it may remain longer if your entry is successful and is included in press and online coverage.

The following rights are rights of data subjects:

- The right to access your personal data
- The right to rectification if the personal data we hold about you is incorrect
- The right to restrict processing of your personal data

The following rights apply only in certain circumstances:

- The right to withdraw consent at any time if consent is our lawful basis for processing your data
- The right to object to our processing of your personal data
- The right to request erasure (deletion) of your personal data
- The right to data portability

You also have the right to lodge a complaint with the Information Commissioner's Office about our handling of your data.