



## SHOW OFF YOUR CULINARY SKILLS

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If you are a chef, under 25 and passionate about cooking. Well, now is your chance to prove your culinary worth. Get into teams of two today and enter to stand a chance to win the 2011 Nestlé Professional Golden Chef's Hat Award!

The Nestlé Professional Golden Chef's Hat Award promotes the development of apprentice and junior chef's culinary skills at a regional level, culminating in a final test - the national finals cook-off.

The Nestlé Professional Golden Chef's Hat Award is not only a great platform to catapult your career but is also an opportunity to showcase your creative culinary skills. This also means that you and your cooking partner could become nationally recognised as the best apprentice chefs in the industry.

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**This year's grand prize is an international travel training experience valued at R60 000 – offering the winning team the ideal chance to broaden their culinary horizons.**

### HOW TO ENTER

Please refer to the full terms and conditions for details

1. Form a team of two and decide on your team leader.  
Then each team member must:
2. Complete a copy of the attached entry form
3. Create an original recipe, which uses at least four Nestlé Professional products. For further product information contact the Competition Coordinator, mail: [communications@saca.co.za](mailto:communications@saca.co.za) or visit the SACA website ([www.saca.co.za](http://www.saca.co.za)) for the product list
4. Information and entry forms can also be downloaded from the South African Chef's Association website; [www.saca.co.za](http://www.saca.co.za)
5. Write a short summary on where you would like your culinary career to take you to in the next five years
6. Mail items 2,3 and 4 to the address on the entry form by 14<sup>th</sup> February 2011
7. Check out our facebook page for regular updates

**COMPETITION STAGES**

**Stage 1.** Written entry

**Stage 2.** Successful applicants will be invited to a national cook-off where their cooking skills will be put to the test at the finals held at Hostex from the 13th to the 16th of March. The finalists that are not based in Gauteng will be flown to Johannesburg, with accommodation and transport provided. A starter, main and dessert course will need to be prepared from a mystery box of ingredients, including Nestle Professional items. All participants in the cook-off receive a certificate and the winners receive a trophy and certificate, and this year's grand prize of an international travel training experience valued at R60 000 – offering the winning team the ideal chance to broaden their culinary horizons.

**REGISTRATION FORM**

(please print using block letters only and be aware that EACH MEMBER OF THE TEAM IS REQUIRED TO FILL OUT THEIR OWN FORM)

First name: ..... Surname: .....

Are you the (please choose one):  team leader  assistant

Date of birth (dd/mm/yy): .....

Age at 01/03/2011: .....

Address (home): .....  
.....  
.....

Name of employer: .....

Address of employer: .....  
.....  
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Phone: (home) ..... (work) .....  
(mobile) .....

E-mail address: .....

**CHECKLIST**

The following must be included with your entry:

1. A completed registration form (one from each team member)
2. Two original recipes using at least 4 Nestlé Professional product: Photographs of both recipes are optional
3. A brief of no more than 50 words- where you see your career heading in the next 5 years (one from each team member)

**Entries close last mail received on 14<sup>th</sup> February 2011**

Send the completed registration form with the title:

Nestlé Professional Golden Chef's Hat Award  
To communications@saca.co.za or by fax 086 684 4420

Please tick if you're over 18 years and are happy to be contacted directly by or on behalf of Nestlé Professional about Nestlé Professional, its brands, special offers, samples and other promotions.

If selected you may be asked to assist in publicity for the Nestlé Professional Golden Chef's Hat Award in the form of announcements of your name in media releases, comments for media releases, photographs and media interviews.

The name of the restaurant or kitchen you work for may also be mentioned in publicity material including press releases relating to you and your entry. If your employer is happy to participate in publicity in this manner, please ask them to sign and date below.

**Name of restaurant/kitchen:**

I agree for the above-named restaurant to be mentioned in publicity material as set out above.

Name: ..... Position: .....

Signature: ..... Date: .....