



## Competition Criteria

1. Entrants must be between the ages of 18 and 24
2. Entrants must be South African citizens
3. The Goldcrest Young Chef of the Year Award is open to all SACA affiliated students regardless of institution, establishment or year of study
4. Each SACA Affiliated Institution may register any number of entrants – so the competition will be fierce
5. Entrants must use 1 or more Goldcrest products in each of the 3 courses
6. Submit your entry form, your recipes and photographs of each dish together and at the same time
7. You can submit your entries by hand to SACA in Johannesburg, mail it to Goldcrest Young Chef of the Year Award, PO Box 291305, Melville, 2109 or e-mail to [goldcrest@saca.co.za](mailto:goldcrest@saca.co.za) before Tuesday 1st September 2010
8. A SACA Accredited panel of judges will select 12 Finalists from all the entries received. Judges' decision is final and no correspondence will be entered into
9. Finalists will be notified telephonically and via e-mail
10. The finalists will compete in a cook-off in Johannesburg on Thursday, 14<sup>th</sup> October 2010
11. Finalists will need to prepare the three course meal they submitted, for four people, in a three hour period
12. The Award Ceremony will take place on Thursday, 14<sup>th</sup> October 2010
13. Entrants must be available for press coverage as well as be prepared to act as representatives of Goldcrest at trade shows and at least 2 consumer luncheons
14. The Grand Prize is a week's working experience at Dusit Thani Hotel in Bangkok! The prize is not redeemable for cash
15. The Grand Prize has to be redeemed within a 1 year period
16. The Second Prize is R5000 in cash
17. The Third Prize is R3000 in cash
18. The Institution of the Winner will receive a cash prize of R5000
19. All recipes submitted become the property of Goldcrest to use at its sole discretion
20. Presentation and content of the recipes may be adapted by Goldcrest for promotional purposes



**GOLDCREST**

*Extraordinary*

## 2010 Goldcrest Young Chef of the Year

*Win international work experience at  
Dusit Thani Hotel in Bangkok!*

*Goldcrest is calling young chefs from across the  
country to enter the 2010 Goldcrest Young Chef of  
the Year Award.*

**GOLDCREST**

*Extraordinary*