Springboard
FUTURECHEF

ONLINE COMPETITION

Setting students challenges to assist their practical skills that are based in industry. Students between the ages 14 to 16 can do these at home or at school via our online site. Work through these to win certificates, prizes and even the chance to be the FutureChef 2021 winner!

MODULE 1: TIME MANAGEMENT

Work through our chef led challenges to make you more efficient in the kitchen.

Develop your skills until the final challenge where you can showcase what you have learnt to our industry judges.

RELEASED: SEPT - DEC

MODULE 2: MENU PLANNING

Develop your knowledge of how to create menus and learn from industry experts their hints and tips.

Then display what you have learnt by creating a menu for a special event, showing our chef judges your though process.

RELEASED: OCT - JAN

MODULE 3: FOOD PRESENTATION

Learn how to make your food pop on the plate and create amazing looking dishes as well as how to photograph them!

Then share what you have learnt to our judges by using different styles of presentation.

RELEASED: JAN - MARCH

NEW! FUTURECHEF BAKEOFF

Students are invited to take part in the FutureChef BakeOff and produce a fruit tart using a homemade shortcrust pastry and provide evidence of this.

This is a chance for students to have fun, learn new skills and be creative, to win some great prizes and a chance to be one of 12 regional champions to represent your school and your region.

Contact **kerrym@springboarduk.org.uk** to register.

ENTRIES CLOSE 23RD MARCH

IT'S NOT TOO LATE TO SIGN UP FOR THE ONLINE COMPETITION, SO REGISTER TODAY!

REGISTER NOW: FUTURECHEF.UK.NET/REGISTER