



Springboard
FUTURECHEF

BakeOff

2023



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BakeOff Details

- Location:** The production of the tart is to be done in the school environment as a class project. The winner is to be submitted to represent their school in the final to be announced as the BakeOff 2023 Winner.
- Dates:** There is no set date to produce the tart, however the evidence and process of your chosen winner must be submitted no later than 5pm on Friday 6th January 2022
- Task:** Produce a Savoury tart using a homemade shortcrust pastry.
- The tart may be shaped to the competitors choice e.g. round, oblong, square.
- Portions:** The finished tart should be suitable for a minimum of 4 portions and up to a maximum of 8 portions depending on shape and style of tart.
- Filling:** The tart filling is totally to the competitors choice and creativity. Focus should be on fresh seasonal ingredients, particularly vegetables, grains etc. Consider using ingredients that help to avoid food waste. (see chefs tips/ideas etc. section)
- Chef Tips:** Using carrots? Consider making a pesto from the carrot tops, making use of the whole vegetable.
- Why not serve a little relish or chutney on the side made from offcuts and leftovers that work well in an accompaniment to your tart?
- Don't forget you could roast and puree a vegetable (e.g. butternut or celeriac) and use in your tart for extra flavour, texture and reduce waste too.
- Does your school have an allotment? Could you use any vegetables from the allotment?
- Registration:** To register your school for the BakeOff please complete the following form <https://form.jotform.com/222023597837057>. A username, password and link will be sent to you to be able to access the learning management system.
- Budget:** There is no budget for the BakeOff 2023
- To be supplied:** The evidence needs to be through photographs of the process and a menu submission form with the dish title and brief description of the tart and recipe and uploaded to the FutureChef Portal
- A Dish title, recipe with ingredients, method of work and number of portions should be clearly written using the templates provided.
- Photographic evidence of the process and a photograph of the final dish.

This must all be submitted using the word document templates with additional sheets for the photographic evidence and in one document, not as separate photographs.

Judges:

To be screened and selected by Springboard and the Craft Guild of Chefs. All judging will be done virtually through the submissions.

Prizes:

All participants will receive commemorative a FutureChef certificate.

There will only be **one National winner** who will receive a winner's certificate, BakeOff Inspired Knife Set, apron and skull cap and be invited to the National Final of the FutureChef Competition along with a guest.

The runner up will receive a runner up certificate and cookbook

Rules:

Competition Rules can be found at <https://futurechef.uk.net/information-registration/teachers/>



Judging Criteria

The judging criteria requires the participants to demonstrate practical skills and produce a selection of dishes, work in a methodical manner, produce a menu costing form and show awareness of nutritional balance.

Creativity & Presentation

- Clean and pleasing plate presentation
- Good sense of colour
- Ease of serving and eating
- Practical portion size
- Freshness of presentation with natural and appetising look

Dish Composition

- A well-made shortcrust pastry that is not broken or leaking
- Good use of ingredients that make a fruit flan
- Balance between the fruit and the pastry

Paper and Photograph Submission

- Clearly typed/written submission
- Positive descriptions of the dish and process
- Photographs to be clear not blurred

Savoury Tart Submission Form

Competitor name	
School name	
School address and postcode	
Teacher name	

List of Ingredients

[illegible]

Time plan/method –To be supplied by students

Name of tart:

Description of the tart and reasons for choices

Name of the tart:

Competition guidelines & checklist

Preparation

- Put thought into the design of the tart and the combination of ingredients
- Practice thoroughly and encourage someone else to taste your dish. Even though this dish is not being judged on taste it is good practice.
- Compile a checklist for your ingredients and equipment
- Make sure your work methods and hygiene practices are considered
- Ensure you have prepared a description of your dish as this will need to be submitted as part of your entry.
- Ensure you have a camera/phone camera to be able to take pictures of your process and importantly the final product. Ensure this is fully charged to be able to capture the evidence.

Paperwork and photograph evidence

- Ensure any equipment or display dishes are clean and that you have prepared any accessories
- Note any special instructions that you may need to let the judges know.
- Do not forget to wipe the edge of your plate before you photograph the dishes, this is extremely important as presentation is a key factor
- Everything on the plate must be edible
- Ensure clean and hygienic practices are followed and you wear an apron whilst making your dish.
- All evidence needs to be uploaded to the FutureChef Learning Management System. A link and username/password will be supplied.
- Make sure you are organised and have your submission ready to submit in plenty of time before the closing date of 5pm 6th January 2022