



Springboard
FUTURECHEF
BAKE OFF
2025



2024 Bakeoff
winner Ollie



Welcome to



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National Head of Careers and Education, Springboard

Congratulations on registering for the FutureChef BakeOff! We're excited to have you join this culinary adventure. This competition provides an excellent platform for students to showcase their creativity, enhance their cooking skills, and gain practical kitchen experience. Participants will learn to create a delicious tart from scratch, mastering homemade short-crust pastry while also gaining valuable insights into food safety and nutrition. The BakeOff is a fantastic opportunity to highlight and showcase the important work of the Home Economics department, emphasising its essential role in cultivating culinary talent and promoting food education within your school. We look forward to seeing the innovative dishes your students will create. Let's make the FutureChef BakeOff a memorable experience for everyone involved! If you have any questions or need resources, our team is here to support you. Happy baking!



FutureChef BakeOff is taking an international twist! We are asking participants to create their savoury tart with an added French flair. French Cooking provides the foundation for modern culinary techniques, from the use of sauces to precise methods like sautéing, making it essential to celebrate France's profound influence on shaping the global culinary landscape. The history of French cooking is a testament to centuries of cultural exchange, refinement, and innovation. In the Middle Ages, French cuisine was heavily influenced by Roman culinary traditions and European feasting. Dishes were robust, using spices and preservation techniques to manage seasonal scarcity. Savory tarts, filled with ingredients like meats, cheeses, and vegetables, were common during this period. These early tarts, ancestors of today's quiches, were popular in monasteries and noble households, showcasing French reliance on local ingredients and preservation methods. By the 17th century, under Louis XIV, French chefs refined their techniques, focusing on balance and sophistication. Savory tarts such as quiche Lorraine became representative of the evolving French palate. The 19th century saw further refinement with chefs like Carême and Escoffier, who formalized the structure of French haute cuisine, emphasizing sauces, precision, and balance between savoury and sweet dishes. In the 20th century, *nouvelle cuisine* promoted lighter, fresher flavours. Today, savoury tarts remain a hallmark of French culinary tradition, blending history with modernity.



The Task

FutureChef BakeOff is open to students in S1/2 (Scotland), Y7/8 (England & Wales), and Y8/9 (N. Ireland), and should be completed as a “class project” with each student making their own BakeOff entry. The winning bake from your class should be submitted to FutureChef to be judged by our panel of industry experts.

- Produce a savoury French tart using a **homemade** shortcrust pastry
- The tart can be shaped however you wish e.g., round, square, oblong.
- The tart should have a minimum of 4 portions, maximum 8 portions.
- The tart filling is up to you, but we are looking for a French inspired dish. Focus should be on seasonal ingredients and minimising food waste / using an ingredient in its' entirety.

Chef Tips

- Explore different flavours by roasting your vegetables. You can also try pureeing your roast veg and swirling through your filling.
- Why not try making a relish or chutney to be served alongside your tart? Play around with sweet and sour to make your dish stand out.
- Consider classic French tarts such as Quiche Lorraine, or use classic French flavours, such as onion, Gruyère and garlic.

How to enter

- Register to take part here: <https://form.jotform.com/222023597837057>
- Have your students bake their savoury tart. Each student should submit their BakeOff Submission Pack highlighting their recipe, methodology as well as some pictures of their bake. Group entries are not permitted
- Choose the winning entry from your class and submit here before the deadline of 5pm on Friday 17th January 2025. There is a maximum of two entries per school
- Our panel of industry professional judges will then choose the top entry from across the UK as the winner of FutureChef BakeOff 2025!

- Full rules for the competition can be found here: <https://futurechef.uk.net/wp-content/uploads/2024/08/FutureChef-2025-BakeOff-Competition-Rules.pdf>

The Prize

All FutureChef BakeOff participants will receive a commemorative FutureChef certificate.

There will only be one winner selected from all entries across the UK. The chosen winner will receive a BakeOff-inspired Knife Set and a commemorative FutureChef chefs' apron and skull cap. The winner will also be invited to the FutureChef National Final in London in March of 2025.

The first runner-up will receive a commemorative certificate and a book.



Entry Submission Forms

To submit your entry, please complete the following:

- BakeOff costing form
- Time plan / method
- Description of tart and reason for your choices
- Pictures taken throughout cooking process and of your final bake

Judging Criteria

Creativity and 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 savoury tart
- Balance between the filling and the pastry

Paper and Photograph Submission

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

Pictures

Please insert all pictures taken throughout the baking process and of the final bake here:

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What happens next?

Once you have completed this BakeOff entry pack, please save, and submit on the following form:

<https://form.jotform.com/223124288184052>

Thank you for taking part in Springboard FutureChef's BakeOff, and good luck!

