



**Copper Saucepan Award for the Apprentice Chef of the Year 2019 – now in its 13<sup>th</sup> year**

The search is now on to find the Hull and East Riding Hospitality Association Apprentice Chef of the Year 2018 who will win the unique Copper Saucepan Award. Now in its 19<sup>th</sup> year, our aim is to raise awareness of the expertise of our newly-qualified chefs, working in the region's hotels, restaurants, pub restaurants and event venues.

**It's free to enter, with a £350 prize and trophy for the winner, £150 for the runner-up, and one day's experience for both finalists working alongside Colin McGurran, Chef Patron, and Gaz Bartram in the kitchen of the award-winning Winteringham Fields Restaurant.**



**How to Enter: Step 1**

Create a written three-course dinner menu featuring the best of local food with either the starter or main course featuring local pork or sustainable fish or seafood (not cod or haddock). This should be solely designed by you.

**Step 2**

Send your menu and a completed application form by 3<sup>rd</sup> June to:  
HEYHA Copper Saucepan Award, Beverley Town Council, 12 Well Lane, Beverley HU17 9BL.  
For more info: [www.heyha.co.uk](http://www.heyha.co.uk) @HEYHANews email: [clerk@beverley.gov.uk](mailto:clerk@beverley.gov.uk) or tel: 01482 874096.

**Step 3**

The panel of judges will meet to decide which candidates will make it through to the Cooking Challenge. Menus will be judged on the quality and uniqueness of their dishes and the inclusion of good quality local produce. **If successful you will be invited to prepare and cook your menu at the Cookery Challenge on Monday 9<sup>th</sup> July which will take place at East Riding College.** The Challenge will be to cook your selected menu in two hours.

**The Final**

Two candidates will take part in a **live final at the Beverley Food Festival Food Theatre Marquee on Sunday 6th October.** The 2 finalists will be asked to prepare a main course featuring local fish or seafood and a dessert in 40 minutes. Participants should bring their own ingredients.

**Competition Rules:**

Participants should be over 16, hospitality students, or working in the industry. There is no upper age limit, but if more mature, should have no more than a maximum of 4 years in the industry. All participants should make their own way to the competition venues. No correspondence will be entered into on the final outcome or the Awards decisions.

For more details, visit: [www.heyha.co.uk](http://www.heyha.co.uk) or [www.hull-college.ac.uk](http://www.hull-college.ac.uk) or [www.beverley.gov.uk](http://www.beverley.gov.uk)



Name: ..... Home Address: .....

..... Email:.....

Tel No: ..... Mobile: .....

Establishment Name:.....Address of Establishment:.....

..... Email address of Establishment: .....

Name of your supervisor:..... Summary of experience: .....

.....

Professional Qualification: .....

Signed: ..... Dated .....

**Sponsors of the Cash Prizes for the Winner and Runner Up Copper Saucepan 2019**



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