

Chef's competition for the Ray Kenny Bursary

Background:

This competition is being run in memory of Ray Kenny, a highly regarded chef who sadly died in 2007.

Born in Dublin, Ray trained as a chef at the Dorchester Hotel, London and at various hotels in Switzerland. Ray taught catering at Ealing College for many years where he influenced & passed on his vast skills to a new generation of student chefs. In 1984 Ray & his wife Isabelle realised their dream of a 'retirement home with a difference' when they bought Castle Grove. His wide knowledge of hotels and haute cuisine was, and still is, to this day, reflected in the level of service and care at Castle Grove.

Ray was a 'traditional' chef full of culinary and cookery knowledge. He had a passion for good food & quality ingredients which had been prepared honestly and effectively; he had a particular flair in butchery & detested food wastage!

The aim of this competition & bursary is to 'widen the horizons of budding chefs in the Westcountry'.

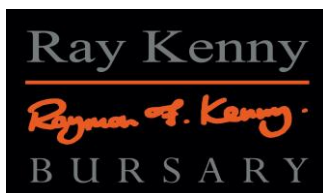
THE COMPETITION:

- Open to 2nd year Full Time Catering (VRQ 2/ NVQ 2) Students within Further Education Colleges in the South West.
- Competitors will individually produce a TWO course plated meal (main course and dessert) with a Westcountry Theme for 2 covers within two and a half hours and to a budget of £30.
- ALL ingredients must be supplied by the competitor. (Ingredient costs must be within the £30 budget).
- ALL competitors must comply with Kitchen Hygiene & Health and Safety rules, ie: wear chef whites, hats etc.
- A menu must be presented on the table with the plated meals.
- Washing up/clearing down can be done outside of the allocated cooking time.
- The Judge's decision will be final.

The winner will write an account describing professional learning & experiences at the work placement venue.

THE JUDGES: -

Hywel Jones – Executive Chef for the Park Michelin-starred restaurant and The Brasserie at Lucknam Park Hotel. Hywel has created superb menus in both the Michelin-starred Park Restaurant and more recently in the stylish and contemporary Brasserie. Where possible, Hywel uses locally sourced ingredients including herbs from Lucknam Park's own extensive herb garden. He has built a personal relationship with his local suppliers ensuring high quality ingredients which are always reflective of the season. The award-winning Park Restaurant offers fine dining cooked to perfection by Hywel and his highly-skilled team.



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Seasonal dishes, old favourites, new ideas, balancing flavours all combine to offer discerning guests the very best cuisine. See more at <http://www.lucknampark.co.uk>

THE PRIZE:

1ST: £2,000 & work placement at Lucknam Park Hotel

(£500 will be retained & given on completion of the work placement & written account)

2ND PRIZE - £250

Runners up – Chef's goody bag!

INTERESTED? WHAT TO DO NOW! –

First step – fill in the attached entrant form, send in your menu and a covering letter as to why you think you should be in this competition and what you would gain from winning it. Include things like your background, what motivates you, your career aspirations...

From these letters and menus, 6 competitors will be chosen to compete in the cook off, to be held at Exeter College on Thursday 26th June 2025

You will be notified in writing 2 weeks after the closing date if you are selected as one of the finalists.

THE RULES:

Applications must be made by 14th April 2025.

Competition forms must be completed fully.

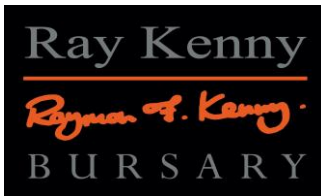
Half an hour 'set up' time will be allowed followed by two and a half hours cooking time, plated meals should be ready to present to the judges at 1.30pm.

Basic kitchen equipment will be supplied, but specialist equipment, ie; knives etc should be brought by the competitor along with service dishes/plates/tablecloth etc.

Notes to colleges: -

1. There are no limits to the number of applicants from each college.
2. From the number of applicants from all the colleges a shortlist of 6 finalists will be drawn up.
3. In order to assist the college with costs, each college which has successful applicants will receive £150 per applicant.

Ray Kenny Bursary/Competition – APPLICATION FORM



**Chef's competition for the Ray
Kenny Bursary**

Your details:

Name:

Age:

Home address:

Postcode:

Telephone contact number –

Email address:

Your College Name & Address:

Your college Representative ie Lecturer/Tutor name:

Their email address:

Their telephone number:

Check list: - Have you included:

- Menu
- Covering Letter
- Completed application form

Send your completed application by post to:

Mrs IM Kenny, Castle Grove, Castle Street, Bampton, Devon, EX16 9NS

Tel: 01398 331317

Email: isabelle@castle-grove.co.uk

www.raykennybursary.co.uk

<http://www.castle-grove.co.uk>