



kikkoman Masters 2017

All entrants should complete entry details below and return the form to:

Kikkoman Masters 2017
c/o Office 14
277 London Road
Burgess Hill
RH15 9QU
email: jane@fml-pr.co.uk

For further information, please contact us on **01273 834716**.
Closing date is 30th June 2017 and successful finalists will be notified by 28th July 2017

Final will take place at The Restaurant Show on Monday 2nd October 2017

12.00pm

Registration

1.00pm

Access to kitchen areas

2.00pm

Competition begins

3.30pm

Competition ends – finalists to clear kitchens, judges to deliberate

4.30pm

Announcement of winner with Champagne/Canapes

ENTRY DETAILS

Title:

Forename:

Surname:

Date of birth:

Job title:

Company name:

Business address:

Email address:
(preferred)

Work telephone:

Home address:

Home telephone:

Mobile:

Twitter profile:

Where do you currently source your soy sauce:

Sector (mark an X where appropriate): Restaurant (independent, chain, multisite) Hotel
 Pub Caterer (Private / Contract)

Please attach your starter/main course recipes to include:

1. Ingredients (state exact quantities for 4 servings)
2. Detailed method with preparation and cooking times.
3. Photograph of finished dishes.

Please also attach a brief outline of your work experience and employment history.

Only typed entries will be accepted. Photo of dish and head + shoulders shot is required.

NOTE: You will receive confirmation of your entry via email to the address you have specified above. If you do not receive this within 7 days of posting or emailing your entry, please contact Jane Saward on tel: 01273 834716 or email jane@fml-pr.co.uk

**I acknowledge and accept the rules of participation in Kikkoman Masters 2017.
I agree my recipe may be published without restriction.**

Signed:

Date:



Criteria & Task

Dates to note:

Closing date for receipt of preliminary entries: 30th June 2017
Announcement of Finalists: 28th July 2017
Grand Final and Awards: Monday 2nd October 2017 at The Restaurant Show, Olympia, London.

Entry Criteria

The competition is open to professional chefs working within the UK. Competitors may come from all areas of the hospitality business including hotels, restaurants, pubs, contract catering, fine dining, private and public sectors.

Note: Recipes must be the entrant's original creation and not previously published.

Gender and Diversity

Male and female competitors from all ethnic backgrounds are encouraged to enter the competition. There will be expert judges on the panel to ensure that all entries are fully vetted and understood where any ethnic ingredients, methods or styles of cookery are concerned.

The Challenge

Competitors are required to produce a **creative 2 course lunch menu for 4 guests within 90 minutes**.

- A starter and main course is required where Kikkoman is used creatively within the dish.
- One course must use fish and the other must use meat.
- Kikkoman naturally brewed soy sauce must be an integral part of the recipe.

Competitors should pay particular attention to:

- Skills – a strong focus for judges
- Correct use of Kikkoman soy sauce
- Taste and Flavour
- Seasonality
- Balance (within the 2 course menu)
- Excessive wastage
- Adherence to criteria
- Mise en place allowed
- Timing – menu must be capable of being prepared, cooked and served within the 90 minute timeframe

Mise en Place allowed

No preparation is permitted other than

- Weighed ingredients
- Peeled, not prepared fruit and vegetables
- Basic stocks and sauces
- Puff pastry, filo pastry
- Egg custards (not set) and batters
- Marinated meats or fish (where marinades are used, the competitor will be asked to clearly explain the marinade and to make a sample amount on the day)

Please note – unless otherwise stated, competitors are required to supply all food and specialist equipment. Semi finalists will be advised on all other equipment prior to the cook-off.

The Final

The 10 finalists will compete at The Restaurant Show, in London on Monday 2nd October 2017 for a chance to win the coveted title Kikkoman Masters Winner and the grand prize trip to Japan courtesy of the sponsor. Full details available on request.

Competitors will be required to prepare, cook and serve their original menu according to the rules of the competition

Additional Information:

- Dishes should be presented to a modern style.
- Dishes should be capable of being produced within the 90 minute competition time frame.
- Competitors should note what mise en place is allowed.
- All dishes to be plated either on individual plates or on platters where appropriate to cooking style.
- Finals: competitors are to supply all ingredients, light equipment, specialist equipment and all service crockery.
- Specialist equipment: such as water baths, ice cream machines and mixers will be permitted.
- All electrical equipment must be PAT tested.
- Please contact the organisers if in any doubt.
- Please note: The organisers and those acting on behalf of the organisers reserve the right to remove equipment that is excessive and unsafe.

Wishing you the very best of luck with your application.

Don't forget to follow @KikkomanMasters on Twitter

Before sending the entry form, please ensure that you have included the following within your application:

- Completed menu – Recipes and methods for Starter and Main Course for 4 covers
- Ensured you have used Kikkoman Soy Sauce correctly within dishes
- Typed menu, no handwritten menus will be accepted
- Photographs are compulsory and need to be included within each section of menu
- Head & shoulders photograph of entrant

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winner and finalists – where are they now?

Here's a snapshot of just a few, showing how the Kikkoman Masters can be a springboard to a successful career for chefs...

The winner of the first Kikkoman Masters in 1995 was **Peter Gorton** who was then working at Tante Claire. He is currently chef owner of Gorton's in Devon and is a Master Chef of Great Britain.

In 1997, **Bruce Sangster**, Exec Chef at Lehman Brothers won the Kikkoman Masters and now runs Michelin starred Sangster's in Fife, Scotland

Eyck Zimmer, 1999 winner, went on to work in The Dorchester, Claridge's, The Lanesbrough and as head Chef at The Ritz. He is now Exec Chef at the superior Berlin design hotel Andel's .

One of the finalists from the 1999 Kikkoman Masters, **Simon Hulstone**, is now the Michelin Starred chef-proprietor at The Elephant in Torquay. Simon is an Ambassador for Kikkoman and a judge in this year's competition.

Barry Tonks, also a finalist in 1999, went from working at the Putney Bridge Hotel in London to his current role as Consulting Chef to Michelin Star Arbutus in Soho.

2002 finalist **Lee Maycock** now runs his own chef consulting company and is Vice President of Craft Guild of Chefs.

The winner of 2002's Kikkoman Masters was **Marc Wilkinson** from The Latymer Restaurant at the Pennyhill Park Country Hotel in Surrey. Marc is now Chef Patron of restaurant Fraiche in Cheshire and in 2014 his restaurant was voted No.1 in UK by The Sunday Times.

The winner of the 2016 Kikkoman Masters was **Michael Wickham** from the Royal Automotive Club. Michael is off to Japan in March as part of his prize.

And our last winner Michael has this to say...

Taking part and winning the Kikkoman masters 2016 was a huge achievement for me. It took a lot of practice to perfect my dishes but my persistence paid off. The prize to Japan is a fantastic opportunity to experience the Japanese culture and cuisine plus a visit to where Kikkoman soy sauce was born.

Michael Wickham