Chef Ireland 2025

The Irish Culinary Championships



Schedule of Competitions

60 Years of chef ireland

18th – 20th FEBRUARY 2025 | RDS | Dublin

Worldchefs Endorsed Culinary Competition

CHEF IRELAND

The Irish Culinary Championships



The Panel of Chefs of Ireland in conjunction with the Irish Foodservice Suppliers Alliance (IFSA), Calor Gas and Stephens Catering Equipment, would like to take this opportunity to invite you to the 60th Anniversary of Catex and Chef Ireland Culinary Championships, which take place from Tuesday 18th to Thursday 20th February at Catex 2025 in the Simmons Court Pavilion, RDS, Ballsbridge, Dublin.

We extend a warm welcome to all competitors, sponsors, guests and visitors to the National Culinary Championship Finals.

The Culinary Committee have worked tirelessly to put together an innovative, challenging and educational Cold Salon and Live Hot Theatre competition program for senior and junior chefs, culinary art students and apprentices from all aspects of the Irish hospitality industry including Hotels, Restaurants, Gastro bars, Bistro's, Pastry, Sugar Craft practitioners, Corporate caterers and Service personnel.

The Panel of Chefs of Ireland missions is to promote excellence in all aspects of the Culinary Arts. In particular the development of craft skill training and education in Ireland. This major culinary event affords our members and all chefs throughout the island of Ireland the opportunity of displaying their exceptional culinary skills, creativity, innovation and techniques.
Our focus for this championship is how the last 60 years have influence our craft and to encourage young chefs to participate, visit and learn more about the skills needed to thrive in the hospitality industry.

I would like to thank our sponsors of the different competitions for their continued support and encouragement. Finally, I would like to thank my colleagues for their exceptional input and efforts into organising this Chef Ireland event, and as a competitor myself, I wish all competitors every success in your selected competitions. We look forward to your participation in what promises to be a most exciting and successful "Chef Ireland Culinary Championships".

"Create, Practice, Refine & Compete"

Alan Fitzmaurice

President

Panel of Chefs of Ireland

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Join the National Culinary Teams

During the Culinary Championships, the judging panel will be on the lookout for potential new members of the National Junior and Senior Culinary Teams. If you would like to be considered for selection, please indicate so in the space provided on the entry form.

The Organising Committee:

Alan Fitzmaurice	**President, Panel of Chefs of Ireland**
Brendan O Neill	**Culinary Director**
Norbert Thul	**Competition Secretary / Judges office**
Jonny Carroll	**Master of Ceremonies – Live Theatre**
Eoin McDonnell / Darren Kildea	**Live Theatre**
Sylvester Dolan	**Salon Culinaire**
Brendan Murran	**Competitor Registrations**
Paul Davies	**Competitor Registrations**
Ray Cullen	**Restaurant Service Competition Manager**

The Judging Panel:

Culinary Director - Brendan O'Neill.

Judges to be advised.

Judging Criteria

Possible maximum marks.	**Medals and corresponding marks to be achieved.**
a) Mise en place 5 mark	Bronze 70 - 79
b) Correct professional prep 20 marks	Silver 80 - 89
c) Food hygiene and waste 10 marks	Gold 90 - 99
d) Timing 5 marks	Gold with Distinction 100
e) Presentation 10 marks	
f) Taste 50 marks	

GENERAL INFORMATION

- By entering, competitors agree to be bound by the following rules of the competitions:
- Competitors enter and take part in the competition at their own risk. The organisers disclaim all and any liability to the competitors.
- The Chef Ireland Culinary Committee and Competition Organizer reserve the right to remove, change or add to the rules and regulations, and to use and publish any submitted entry material.
- The Organizers reserve all rights to the recipes used and the photographs taken during the competitions.
- The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings.
- Awards will be presented each day and announced during the live theatre, all competitor are encouraged to be present for the awards each day.
- All competitors will have the opportunity to receive feedback with an appointed judge after the competition results are announced.
- **All participants must wear their chef's uniform during the competition and for the awards.**
- All competitors and their assistance must register as visitors to Catex 2025 and show their personal ID, and Visitor badge to enter the Salon Culinaire Area.
- Helpers must remain outside the competition area once the competition begins.
- All participants must be present at the competition in their chef's uniform.
- Only one entry per competitor is allowed in each category. However, he/she may participate in any number of different categories.
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows
- Competitors must bring their exhibits on the allotted day for judging.
- Late entry of exhibits may be accepted with the discretion of the organisers
- Please refer to the final schedule for your competition details and dates.
- In case of any doubt, do not hesitate to contact the Organizers

Competition Dates

The competition will take place from Tuesday 18th to Thursday 20th February 2025 in the RDS, Simmons Court Pavilion, Ballsbridge, Dublin 4, Ireland.

A competition unlike anything you have seen before.

Craft Butchers
Associated Craft Butchers of Ireland

The Associated Craft Butchers of Ireland are fielding a team of Master and Apprentice butchers to compete against 17 international teams at the World Butchers' Challenge in Paris on the 30th and 31st of March 2025. With butchers from across the globe battling it out for the title of the world's best, this is a butchery competition of epic proportions, and it is often referred to as the 'Olympics of Meat'.

Team Ireland will participate at the event, where each national team of six members, will be given three hours and thirty minutes, to transform a side of beef, a side of pork, a whole lamb, and five chickens into a themed display of value-added cuts.

WBC
WORLD BUTCHERS' CHALLENGE

During Chef Ireland 2025 at Catex, Team Ireland will present to the public, the result of 12 months of hard training, and display the prepared cuts of meat and innovative creations.

Registration Fees per competitor and per competition:

Competition Entry Fees:

All Cold entries	**€15.00**
Junior Hot Competition	**€15.00**
Senior Hot Competition	**€25.00**
Open Class Competition	**€25.00**
Healthcare Catering Chef's Competition	**€25.00**
Restaurant Service Competition	**€25.00**
Mystery Basket	**€50.00**
Green Chef Competition – 3 Course	**€50.00**
Sustainability Competition - 3 Course	**€50.00**

Registration Details:

All competitors must register and pay their fees by Revolut to **@brendab4et**

Please follow this link to the Online Brochure and Entry Form

The closing date for registrations of all competitions including all payments is Monday 13th of February 2025. The organizing committee reserve the right to refuse any competitor who has not registered on time or has not paid the full registration fees.

Contact person for Registrations: Norbert Thul. Mailto: chefireland13@hotmail.com

Products and Ingredients:

Certain competitions will feature sponsored products which competitors are required to use in their dishes and recipes. It is forbidden to use any other products other than those specified during these competitions.

Kitchens:

Small Kitchen equipment must be provided by the participant (e.g., pans/tins/ladles/cutlery/scales and colour coded chopping boards)

The following equipment will be available onsite:

Competition Station:

- Work tables with under counter shelves
- Refrigerator - shared space between two stations
- 1 Electrical Fan Oven – shared between two stations
- 6 ring gas burner stove and oven
- 1 overhead gas fired salamander
- Double sink unit – shared
- 1 Electrical Power Twin Socket

Preparation Area:

- A back area is available with the below equipped:
- Stainless steel tables
- Fridges for the ingredients
- 1 freezer unit
- 2 Double Sink units
- Food waste disposal units
- Food hygiene sanitising

Competitors are requested to ensure to keep all your perishable ingredients in the fridges and freezers provided at the back area before the competition starts.

Please note that a one-way entrance and exit system will be in operation for all competitors. The back area can only be accessed up to one hour before the competition commences. Please observe the allotted times for anyone to use the kitchens and prior preparation time mentioned in the competition schedule.

Thank you to our sponsors and supporters

The Panel of Chefs of Ireland gratefully acknowledges the support from all our sponsors and their continuous and outstanding contribution and assistance to the successful promotion of the Chef Ireland Culinary Championship Competitions.



On behalf of our entire team at Blenders, it is an absolute honour to welcome you to this year's Chef Ireland – Chef of the Year competition. We are delighted to continue our partnership with the Panel of Chefs of Ireland, especially in this momentous year as they celebrate 60 years of culinary excellence.

For six decades, the Panel of Chefs has been at the heart of Ireland's thriving food culture, fostering innovation, skill, and passion across the industry. Their dedication to maintaining the highest standards of craftsmanship has inspired generations of chefs, and it is a privilege for us to support this prestigious event that showcases such remarkable talent.

Our longstanding relationship with the Panel of Chefs is a source of great pride for us. We share your commitment to nurturing Ireland's vibrant culinary landscape and are excited to be part of this competition that highlights the exceptional creativity, technique, and artistry of chefs across the country.

We look forward to seeing the extraordinary talent that will be brought to the table in this 60th Year of Chef Ireland.

The junior and senior competitor with the highest combined marks in the hot kitchen and the cold display salon will be awarded the title of
"Chef Ireland 2025 Junior/Senior Chef of the Year"

Chef Ireland 2025

Live Theatre Competitions - Daily Schedule

Tuesday 18th of February 2025

Competition	Start Time	
Chicken for Sauté Competition – Junior Class -	08.00	1hour
Healthcare Catering Chef's Competition at Chef Ireland 2025 – Stephens Catering	09.15	1hour
"Hawker" Street Food Competition - Open Class – Sponsored by Knorr Professional®	10.30	45min
Pasta Competition – Open Class - Sponsored by Stafford Lynch	11.30	35min
Irish Pork Competition – Junior Class – Sponsored by Sysco	12.15	1hour
Green Chef Challenge 2025 3 Course Meal – Sponsored by the Irish Producers Village	13.30	90min
Green Chef Challenge 2025 - Restaurant Service – Sponsored by the Irish Producers Village	13.30	90min
Irish Lamb Competition, Senior Class – Heat 1 – Sponsored by EXTHRAS	15.15	45min
Irish Lamb Competition, Senior Class – Heat 2 – Sponsored by EXTHRAS	16.15	45min

Wednesday 19th of February 2025

Competition	Start Time	
Irish Fish Filleting Larder Skills and Cookery Competition, Junior Class – Sponsored by Kish Fish	08.00	45min
Asian Ethnic Cuisine Competition - Open Class – Sponsored by Stafford Lynch	09.00	45min
Asian Ethnic Cuisine Competition - Open Class – Sponsored by Stafford Lynch	10.00	45min
Aramark Chef of the Year 2025 – Sponsored by Aramark	11.00	90min
Plant Based Competition – Open Class - Sponsored by The Plantit – Food Co. Hot Pudding Soufflé – Open Class - Sponsored by mobia and Dole Ireland	12.45 12.45	45min 45min
Hot Pudding Soufflé	13.45	45min
Tournedos of Beef á la Médicis Competition – Sponsored by Gilligan's Farm and Dole Ireland	13.45	1hour
Irish Fish - Additional Heat	15.00	45min
Culinary Ability Skills Competition – Sponsored by THE iNUA COLLECTION	16.00	45min
Napkin Folding Competition – Sponsored by Prestige Coffee	16.00	20min

Thursday 20th of February 2025

Competition	Start Time	
Irish Fish Competition - Open Class - Heat 1 – Sponsored by Kish Fish	08.00	45min
Irish Fish Competition - Open Class - Heat 2 – Sponsored by Kish Fish	09.00	45min
Riso Gallo's Young Risotto Chef of the Year competition – Special Junior Class	10.00	45min
Mystery Basket Competition – Open Class – Sponsored by Musgraves Market Place	11.00	2hours
Craft Butcher Presentation and Display	11.00	2hours
National Silverhill Foods Duck Competition. Open Class – Heat 1	13.30	45min
National Silverhill Foods Duck Competition Open Class – Heat 2	14.30	45min
Final Day Awards Presentation	TBC	

Food Safety Challenge

Every Competitor who takes part in the Live Theatre at Chef Ireland 2025 will also be judged on their food safety practices. All competitors are eligible for a special Hygiene award.

CHEF IRELAND SALON CULINARIE

Sponsored by Blenders, a partner for retailers and producers,

BLENDERS

Daily Schedule, Cold Display Salon

All entries must be displayed before 8.00am on the day specified

	Competition	Tuesday	Wednesday	Thursday
	Works in Petal Paste, Open Class	✓		
	Novelty Cake, Open Class	✓		
	Sacher Torte, Tasted, Open Class	✓		
	Wedding Cake, Open Class	✓		
	Cup Cakes, Tasted, Open Class	✓		
	Cake Topper	✓		
	Macaroons, Tasted, Open Class,		✓	
	Grand Piece Decorative in Isomalt or Pastillage Open Class,		✓	
	Works in Butter or Fat of Competitors Choice, Open Class		✓	
	Hand Crafted Chocolates, Tasted, Open Class		✓	
	Modern Style Entremet Slices, Tasted Open Class			✓
	Afternoon Pastries, Tasted, Open Class			✓
	Cold Plated Sweet, 3 portions, Tasted, Open Class,			✓
	Fruit and Vegetable Carving, Display Piece, Open Class			✓
	Fruit and Vegetable Carving, Live Skills Display Competition			✓
	Four Starter Plates, Open Class			✓
	Amuse-Bouche Selection: Present a display of 6 different amuse bouche of competitors choice – Tasted	✓		
	Show Platter Display, Open Class		✓	
	Four Main Course Plates, Open Class			✓
	Table of Honour	✓	✓	✓

Presentation of Awards will be made on the days of the competitions. All competitors are requested to be in full Chefs Uniforms for the prize giving ceremony.

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Paddy Brady – Memorial Trophy

Sponsored by

DALATA
HOTEL GROUP



Paddy devoted so much of his time and commitment to many projects, including the Chef Ireland Culinary Competitions, working with sponsors and other organizations to promote the work and profile of chefs throughout Ireland. He loved encouraging and supporting competitors who participated in the various competitions that were held across the country and beyond.

IN MEMORY OF PADDY BRADY, THE WINNER OF THE TOURNEDOS OF BEEF Á LA MÉDICIS COMPETITION WILL BE PRESENTED WITH THE PADDY BRADY MEMORIAL TROPHY.

LIVE THEATRE COMPETITION RULES

- All competitors are required to wear a full chef uniform and safety foot wear.
- All competitors are required to register and present themselves at the practical competition area at least 1 hour before their competition is due to start.
- "Open" practical Classes are open to all chefs and trained cooks in all sections of the hospitality and catering industry.
- "Junior" practical classes are open to all trainee and apprentice chefs who are 25 years old and below on the 1st of January 2025.
- All junior competitors in any class are requested to provide evidence to verify their age.
- The appropriate entry form must be used by all competitors accompanied by the correct entry fee for each competition entered. See competition entry fees on page 5 of this brochure.
- Except where explicitly stated, all competitors are required to provide their own raw materials, cooking equipment and service utensils.
- No prior preparation is allowed, other than basic peeling and cleaning of vegetables. Basic stocks and jus are allowed, except where stated.
- Competitors are reminded that special consideration will be given to hygiene practices, work methods, preparation, flavour, taste and timing during the competitions.
- The organising committee reserve the right to cancel any competition that has not been filled.
- The competitor must take responsibility and ensure that their property, including dishes, and machinery, are removed as and when requested.
- It is also the responsibility of the competitors to ensure that all personal electrical equipment is safe to use during the competition. **The use of a NutriBullet Blender is strictly not allowed.**
- Prizes will be awarded, if in the opinion of the judges, that satisfactory standards for the competition have been achieved in all instances.
- In the event of a dispute, the chairperson of the judging panel may intervene to resolve the issue. The chairperson's decision is final.

LIVE THEATRE - GUIDELINES FOR COMPETITORS

- Live practical classes require work to be completed in front of a panel of judges over a specified period of time, and normally calling for competitors to produce a recipe and dish of their choice.
- Marks are awarded for skills in preparation, cooking, and presentation; therefore, competitors are not allowed to pre-prepare food materials other than those specified in the competition brief.
- Competitors must work in an organised and clean manner, observing all hygiene and safety regulations.
- Where possible, the use of by-products should be incorporated e.g., fish bones infused into fish stock etc.
- Competitors should be aware of sustainable work practices, and attempt to incorporate these where possible in the preparation of their dishes. Waste and over production of food should be avoided, and sensible choice, good use of ingredients and portion size of the final dishes being presented should also be observed.
- While appreciating that accidents can happen to ingredients, it is advisable not to bring in excessive quantities, which may well be left over after the competition. Make every effort to control the cooking processes and temperatures, over boiling of sauces may adversely affect the desired texture and flavours.
- Present food for service at the optimum heat. Ensure that each dish is presented and displayed in a clean and appetising manner.
- Garnishes must be equally proportioned for the number of covers and the quantity of sauce to meat or fish should be adequate.
- Marks are awarded for ease of service; ensure that portions are identifiable and easy to serve.
- Taste is the most important aspect of the last stages of judging and carries a greater percentage of marks.
- **The dish must be presented when the order to stop is announced.**

Notes:

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Live Theatre Competitions

Tuesday 18th of February 2025

A brief menu description along with the recipes, methods for the dishes, including allergens, must be provided at the time of the competition. Failure in providing this will result in a deduction of five (5) marks. This applies to all Live Theatre Competitions.

Chicken for Sauté Competition – Junior Class – Sponsored by Manor Farm

1 hour will be allowed to complete the following:

Larder work: Prepare and present 1 x 1000-gram whole chicken (will be provided) suitable for a sauté dish of competitors choice e.g., Poulet Sauté Chasseur.

The prepared chicken should be displayed on a tray complete with any trimmings to be used for stock and presented to the judges prior to cooking,

Cooking: - Prepare, cook, and presents 3 portions of a Chicken sauté dish of competitor's choice complete with vegetable garnish. Prepared stocks or basic sauces may be used - all other items must be unprepared. **Ref: - PRACTICAL COOKERY.**

Healthcare Catering Chef's Competition

Open to all Chef's working in Healthcare and Hospital Catering

A Team of two chefs will be allowed 60 minutes to prepare, cook and present 6 plated portions of a hot chicken dish.

Three (3) identical, individual plates of a chicken dish, suitable for renal diet.

and,

Three (3) identical, individual plates of an IDDSI level 4 chicken dish, suitable for dysphagia diet.

Both dishes to be photographed and submitted with recipe, ingredients, method, allergens and calorie count by 1st of January 2025 for judge's final selection. Please email these details, including your completed entry form to chefireland13@hotmail.com and transfer the entry fee of €25.00 by **Revolute to @brendab4et**

Dishes should be nutritionally balanced with protein, carbohydrates, vegetables and sauce. Awareness of sodium, potassium, phosphates and sulphites must be evident. Recycling and food waste regulations must be adhered to.

Basic sauces and washing and peeling of vegetables is the only mis en place allowed.

All equipment required to complete the dishes must be provided by the competitor.

The kitchen plan, heavy cooking equipment and available refrigeration are listed under the general competition rules in the competition brochure.

"Hawker Street Food" Open Class – Sponsored by Knorr Professional®

45 minutes will be allowed to prepare, cook and present 3 portions of an innovative and thrilling "Street Food Style" dish that will be remembered. We ask chefs to get creative and deliver an exciting great tasting, multisensory experience with a clear focus on how it is to be served, suitable to be "Eaten by Hand"

Hellmann's® Professional Mayonnaise must feature in the dish. Prior basic preparation will be allowed, but no finished products. Full details of the process used for all pre-prepared items must be provided upon request.

Pasta Competition – Open Class – Sponsored by Stafford Lynch

35 Minutes will be allowed to prepare, cook and present to the judges 3 plated main course portions of a Pasta dish of competitors choice.
Other than prepared pasta dough, no other mis en place is allowed, pre-prepared sauces are not allowed. A brief menu description including recipe and method of preparation of the dish must be provided.

Irish Pork Competition: Junior Class – Sponsored by Sysco

This competition is open to all college students, 25 years old or under on the 1st of January 2025, currently studying on a culinary arts programme.
60 minutes will be allowed to prepare, cook, and present 3 x plated main course portions of an Irish Pork dish of the competitor's choice, using a **Pork Neck Fillet**. All ingredients, other than the Neck Fillet, are to be provided by the competitor.
A brief menu description along with the recipe and method for the dish must be provided.

Green Chef Challenge 2025 – Sponsored by the Irish Producers Village

Competition Rules & Conditions – Section 1, Kitchen

1. Open Competition with no age restriction
This is an open competition for any Irish based chefs to enter as a team of 2 Chefs and a one commis chef, plus 2 service personnel.

2. Entries
All entries must be submitted on the official entry form, accompanied by the entry fee of €25.00. Completed entry form must be emailed to chefireland13@hotmail.com and the entry fee of €25.00 must be paid by **Revolute to @brendab4et**.The closing date for this competition is the 12th January 2025

3. Menu
90 minutes will be allowed to create a **THREE** course menu for 9 covers. The 3 courses must be predominately vegetable-based. The inclusion of only 30% of protein (dairy, eggs, meat, including red meat, offal and game meat, poultry, finfish and shellfish products, and gelatine) are allowed across the 3 courses. All ingredients must be provided by the competitors.
Ingredients that ***MUST*** be used are highlighted below; any other vegetarian ingredients can be used to supplement the 'must use' ingredients.
Starter A vegetarian starter dish of competitor's choice.
Ingredients that must be used are ***cabbage, chickpeas, and thyme***. Prior preparation of fermented, dried and pickled products will be allowed.
Main course
Ingredients that must be used are ***potatoes, wild mushrooms, and leek.*** All other suitable ingredients are at the competitor's discretion. Prior preparation of fermented, dried and pickled products will be allowed.
Dessert
The dessert must contain an element which is ***flambéed at table side by the service team***, to accompany the desert from the kitchen. Prior preparation of fermented, dried and pickled products will be allowed.

4. Time Allowed

The time allowed for the completion of the menu is 90 Minutes. Only the following mise en place will be allowed:

- Vegetable stock, not reduced or seasoned
- Peeled and washed vegetables – fermented, dried and pickled products will be allowed.
- Fruit and vegetable purees are permitted but must not be seasoned or finished items
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted.
- Pastry, sponge, biscuit, – can be brought in, but not cut.
- Meringue can be in a piping bag pre-made but not cooked.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen. Food colours, titanium dioxide, glitters, gold dust are not allowed.
- Teams violating these rules will be penalized up to 10% from the maximum potential score.

The dishes are to be presented in course order, service will begin at a time to be confirmed by the organisers and competitors will have a staggered start, which in turn will result in a staggered service time of 10-minute intervals. This is to give the judges ample time to assess the plate, you will be prompted by the judges at your designated service time, a schedule of which will be published before the competition so your work plan can be accurately compiled, taking the intervals into consideration. 2 plates for the judges, 1 plate for photographs, and the remaining plates will be served to invited guests/sponsors. At the end of the competition, when time is called, competitors are judged only on what has already been presented. The service should be seamless in the style of a high-end restaurant.

5. Provision of food & equipment

The provision of all commodities and small kitchen equipment is the responsibility of the competitor throughout the contest, please note that this year's competition will be held using induction technology for cooking. The organisers accept no responsibility for loss or damage to your equipment. Only fresh food will be accepted, seasonal factors should be taken into account.

6. Selection of finalists

The final teams will consist of the 5 highest scorers emerging from the paper judging.
The practical final will take place at Chef Ireland 2025 at Catex in the RDS Simmons Court on Thursday the 20th February 2025

7. Presentation

Competitors will be asked to present their menu in the following manner: 1 plate for display, 2 plates for judges and 6 plates for guests. Competitors may use decorative silverware, napkins, flowers, wine glasses, and menus which all will be taken into consideration by the judges.

8. Judging

The prizes will be awarded in order of merit to those entrants who show the following:

- Best team chefs and service together
- Best meal produced
- Balance of menu and use of Irish products
- Blends of texture, colour, taste, and flavour

- Range of technical and knife skills shown
- Presentation of food
- Personal and practical hygiene
- Self-organisation

9. Winner

The competition will take place in two parts, and there will be separate awards made for the kitchen section and the restaurant section, as well as the overall award for the best combined kitchen and restaurant team.

10. General Points to consider

c) The decision of the judges is final and binding. No correspondence will be entered into concerning the judge's decision.

d) Submission of a menu will constitute an agreement to abide by these rules and conditions.

e) Ingredients and instruction recipes must be provided in English – menu titles may be Irish but translations must be provided.

f) Recipes become the property of the Panel of Chefs of Ireland and Competition Sponsors.

g) Competitors are allowed a commis chef to assist, in line with World Chefs rules this person **CANNOT** assist in the creation, preparation or presentation of the food.

Notes of Guidance for competitors and mentors:

a) Competitors are reminded that the eating quality of the food they produce is as important as the visual appeal and marks can be lost in this very valuable area.

b) Competitors should plan their hot dishes and method of work so that their food is served at the appropriate temperature.

c) A few minute's notice given by the competitor to the chairman of the judges, will ensure that the competitor's dish is judged in the best possible condition.

Green Chef Challenge 2025 – Section 2, Restaurant Service – Sponsored by the Irish Producers Village

A team of 2 service personnel are required to serve a party of 6 guests to the prescribed menu as prepared by their culinary team. A flambé element must be incorporated into the dessert course served to all six guests.

For the flambé element: Irish fruits in season, Irish frozen fruit, fruit pulps - fruit purees, dried fruit, dehydrated fruit are permitted and must come from the kitchen stocks. Only fresh squeezed juices, no concentrated juices allowed.

The fourth course will consist of a speciality coffee of the competitor's choice.

Beverage service may consist of organic wines and non-alcoholic beverages. Service choice of water and beverages will be at the discretion of the service team. Focus should be on local/Irish products where available.

All table utensils, glasses and linen required to serve the 6 guests a 4-course meal must be supplied by the competitors. The table should be set up for the service of a table d'hote menu.

A round table suitable for a party of 6 guests will be provided. A side table will also be provided for use as a working table.

Competitors can provide their own Gueridon/service trolley.

Time allowed for the service element of the competition will be 1hour 45 minutes.

Irish Lamb Competition, - Senior Class – Heat 1 and Heat 2 – Sponsored by EXTHRAS

45 minutes will be allowed to prepare, cook and present 3 x plated main course portions of an Irish lamb dish of competitor's choice. Prepared stocks or basic sauces may be used - all other items must be unprepared.

Live Theatre Competitions

Wednesday 19th of February 2025

A brief menu description along with the recipes, methods for the dishes, including allergens, must be provided at the time of the competition. Failure in providing this will result in a deduction of five (5) marks. This applies to all Live Theatre Competitions.

Irish Fish Filleting Larder Skills and Cookery Competition – Junior Class – Sponsored by Kish Fish

45 minutes will be allowed for the following:

Stage 1- Larder Work: Competitor is required to fillet and present 1 flat fish or 1 round fish of competitor's choice. Fish must be supplied by the competitors.

You will be judged on the following points, Maximum edible flesh on the fillets, minimum edible flesh on the bones, good working practices, pin boned, scaled etc. hygienic practices and knife skills.

The filleted fish must be presented to the judges along with the bones and any trimmings.

Stage 2 - : Prepare, cook and present 3 portions of a fish dish of your choice complete with vegetable garnish. No prior mise en place is allowed.

Hot Pudding Soufflé Competition – Open Class – Sponsored by mobia – Nature nourishing food

45 minutes will be allowed to prepare cook and present 3 x plated portions of a classical pudding soufflé of competitor's choice. Garnishes and sauces may be served as an accompaniment to the dessert.

Competitors must use the New Acai Sorbet mix as an accompaniment to the creation, Samples are available from Mobia. A demonstration of the "New to Market" product will take place stimulatingly with this competition.

Asian Ethnic Cuisine - Served Street Food Style Competition - Open Class – Sponsored by Stafford Lynch

45 minutes will be allowed to prepare, cook and serve 3 x Main Course Dishes from an Asian Country chosen from the alphabetical list of Asian Countries displayed on the following website.

https://www.countries-ofthe-world.com/countries-of-asia.html

The dishes must be presented in the style of modern Asian Street Food.

Aramark Ireland Chef of the Year 2025

This competition is open to chefs who are currently employed by Aramark Corporate Catering services, who are the organisers of the competition.

To Enter: Please send a brief description of your proposed Menu, Main Course dishes, Dessert to: reilly-derek@aramark.ie

Plant Based Competition – Open Class – Sponsored by The Plantit - Food Co.

45 minutes will be allowed to prepare, cook and present 3 x plated main course portions of a plant-based dish with suitable garnish. Prepared stocks and basic sauces may be used - no other prior mise en place is allowed.

A brief menu description must be provided. Plant-It Food Co. Super Green (110g X 2) will be supplied and must be used. Please note, your target customers in a restaurants do not consume meat or dairy products.

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Celebrating 60 years of Chef Ireland

Paddy Brady – Memorial Trophy

Tournedos of Beef á la Médicis Competition – Open Class

Sponsored by Gillian's Farm and Dole Ireland

Tournedos à la Médicis is a classic French dish named in honour of Catherine de Medici, prepared by Auguste Escoffier. This luxurious dish features a beef tournedos (a small, thick cut from the tenderloin) accompanied by a rich and opulent garnish.

1 hour will be allowed to prepare, cook and present 3 x plated main course portions of a 4oz Tournedos of Beef á la Médicis dish.

The garnish for the dish is to consist of; Artichoke bottoms garnished with green peas, carrots and turnip balls, noisette potatoes, choron sauce on the tournedos and Madeira sauce. All ingredients must be provided by the competitor. Basic stock and washing and peeling of vegetables is the only mis en place allowed.

THE WINNER OF THE COMPETITION WILL BE PRESENTED WITH THE PADDY BRADY MEMORIAL TROPHY.

Notes:_____

Culinary Ability Competition – Sponsored by THE iNUA COLLECTION

This Competition is open to individuals who have disabilities and are currently being trained to work in the catering industry and specifically within the culinary area.

45 minutes will be allowed for competitors who are assisted by their coach to prepare, cook and present 3 main course plated meals suitable for restaurant service. All ingredients must be provided by the competitor. A menu description must be provided.

Napkin Folding Competition – Sponsored by Prestige Coffee

This Napkin Folding competition is an open competition which requires competitors to showcase their napery skills in front of a live audience.

Competitors will receive ten napkins in the size of 50 x 50 cm and are required to fold them into ten different shapes. A maximum of two napkins can be presented with the use of aids (glass, plate, cutlery, flowers etc.) incorporated into the napkin fold or placement. The folds must consist of at least six ornate napkin folds and two basic folds. Napkins should have nice crisp lines, no over excessive creases or marks, show variety and creativity and be very well presented. The final display is at the discretion of the competitor and display props can be used but not incorporated into the napkin folds or placement.

As this competition is an element of restaurant service, the use of white gloves permitted, and competitors should be appropriately presented for carrying out the task in front of a live audience. A 6ft trestle table will be used for the making and presentation of the folds. Please bring a tablecloth appropriate for the supplied table.

The gold standard napkin folding winners display will be placed on the Chef Ireland 'Table of Honour'

Time allowed 20 minutes.

Live Theatre Competitions

Thursday 20th of February 2025

A brief menu description along with the recipes, methods for the dishes, including allergens, must be provided at the time of the competition. Failure in providing this will result in a deduction of five (5) marks. This applies to all Live Theatre Competitions.

Irish Fish Cookery Challenge, - Open Class – Heat 1 and 2 – Sponsored by Kish Fish

45 min will be allowed to prepare, cook, and present 3 x portions of an Irish fish dish. The competitor must supply all ingredients including the fish. The dish can be original or classical in style. No prior preparation will be allowed.



Riso Gallo Young Risotto Chef of the Year Qualifier – Junior Class (between 17 and 23 years old on the 1st of January 2025.)

45 Minutes will be allowed to prepare, cook and present to the judges 2 (Two) plated main course portions of a Risotto dish of competitors choice using the Riso Gallo Risotto Rice provided. No Mis – en – Place allowed, pre-prepared sauces are not allowed. A brief menu description including recipe and method preparation of the dish must be provided.

Mystery Basket Competition, Open Class – Sponsored by Musgraves Market Place

2 hours will be allowed for a team of 2 x Chefs to plan, prepare, cook, and serve a 3-course meal for 3 x persons from a mystery basket of ingredients within the allotted time. A list of ingredients will be given to the competitors 30 minutes before the start time in order to complete a menu which must be submitted to the judges at the competition start time. All equipment must be provided by the competitor. A central ingredients table will be provided and available to all competitors to use during the competition.

National Silverhill Foods Duck Competition, Open Class – Heat 1 and Heat 2

45 min will be allowed to prepare, cook, and present 3 x Main Course portions of a duck dish. **Three (3) duck breasts will be provided and must be used for this competition.** Competitors must supply all other ingredients. No prior preparation allowed.

Chef Ireland Salon Culinaire Rules

PLEASE READ CAREFULLY - ALL RULES WILL BE STRICTLY APPLIED

- Senior classes are open to all chefs and cooks in all sections of the hospitality and catering industry, including culinary educators in colleges and schools.
- Junior classes are open to all trainee and apprentice chefs who are under the age of 25 on the day of competition.
- Competitors are free to enter as many competitions as they wish.
- All competitors must enter their chosen competitions on line.
- Competitors are required to use the identity labels issued for each dish being exhibited.
- **Breach of the above rules will incur penalties.**
- The organizing committee formed from the Panel of Chefs of Ireland will not be responsible for the loss or damage of any exhibit and every reasonable care shall be taken to avoid such occurrences.
- The competitor must take responsibility and ensure that their property, including dishes, and machinery are removed as and when requested.
- It is also the responsibility of the competitors to ensure that all personal electrical equipment is safe to use during the competition.
- Prizes will be awarded, if in the opinion of the judges that satisfactory standards for the competition have been achieved in all instances.
- In the event of a dispute, the chairman of judges may intervene to resolve the issue. The chairman's decision is final.
- All competitors will have the opportunity to receive feedback with an appointed judge.
- Exhibits for Senior and Junior classes must be in place by 09.00am on the day allotted for their display.
- No exhibit shall be accepted while judging is in progress.

- All exhibits must be removed on the day and time specified by the Committee and dishes may not be removed before the specified time.
- The Committee reserve the right to remove or dispose any exhibits remaining after that time.
- The Committee shall have the authority to remove or dispose of any exhibit if it is considered unacceptable or not to schedule.
- Exhibits removed must be collected immediately after judging.

GUIDELINES FOR COMPETITORS - SALON CULINAIRE COLD DISPLAY

GRAND PIECES:

- Do not exceed the size and height allowance attempt to produce a piece of well-proportioned balance, attempt to display fine piping skills, which do not require external support or over heavy jointing. Careful use and blending of pleasing colours should be evident.

CELEBRATION CAKES:

- Any shaped polystyrene dummies can be used, careful use of coating and covering mediums must be evident, and should be free of any dust, streaking or other foreign matter. Attention should be given to decorative work such as free hand fine piping skills using royal icing. Hand moulded flowers and wired floral sprays, which can include ribbons, tulle and artificial stamens may be used. Height restrictions will apply and must be strictly adhered to.

GATEAUX AND PASTRIES:

- Gateaux and Tortes and small cakes will be sliced to examine the texture and layering inside, sizes must be observed and where a coating or glaze is called for or excluded, care must be taken to comply with the rules. Greater skill can be displayed with piping directly onto the cakes rather than using transfer cut out shapes. All items will be tasted so careful use of flavourings, alcohols and liqueurs is important but should not be the dominant over all taste.

PETIT FOURS AND CHOCOLATES:

- Petit fours should include four varieties - two dry and two glazed, attention should be given to size, texture, taste and practicality of service.
- Chocolates should include four varieties - two moulded and two hand shaped, each type must have a different filling and flavour, alcohol can feature in one of the chocolates, Dark, Milk and White chocolate must be used in the selection.

PLATED DISHES:

- Plated dishes should comprise of a one-portion meal where appropriate and with a suitable garnish, glazed and presented on a serving plate. It is not necessary to chemise the plate. Sauces should be served separately

COLD FISH PLATES:

- These require very careful cooking in order to impart and retain flavour into the flesh. Poor glazing and garnishing are major faults. All garnishes must be edible and complimentary to the final dish.

MEAT DISHES:

- These require careful preparation, prior to and during cooking, areas of unglazed surface where glaze has not adhered are faults. Garnishes for meats should be edible and complimentary to the main item. Garnishes should be checked for proper degree of cooking, part cooked garnishes are not acceptable, the quantity should match the number of portions specified. Recipe and method should reflect the final dish presented.

All cold entries must be displayed by 8.00am on the day specified in the daily schedule.

Works in Petal Paste, Display Open Class – Open Theme

Display a sugar flower display, using flower paste or petal paste. This may take the form of an arrangement, a potted plant, floral spray, bouquet or table centrepiece. Only edible flower paste is permitted, and the paste will be tested to ensure this. Cold Porcelain and starch based pastes are not permitted. The flowers may be displayed in a non-edible container or vase, or arranged on a cover cake board, to form the display. Artificial decorations, such as feathers, beads, metal pieces, or other non-edible pieces are not permitted, with the exception of tape, wires, cotton and stamens, used in sugar flowers. Maximum display area is 18inches, by 18inches, meaning the base board must fit within this size, and there is no height restriction. Entries not following these requirements will be deemed **Not to Schedule**, and will be disqualified. You are encouraged to show a range of skills and techniques in your piece of work.

Please Note; your entry for this class must remain in place for all 3 days of the show, with the results and awards for it being announced on Day 3 of the show.

Novelty Cake, Display Open Class - Open Theme

Display a Novelty cake suitable for any celebration. Any shape may be used, and the cake must be covered in any edible medium, for example sugar paste, chocolate, buttercream or marzipan. The cake may be made using dummies on the interior, as it will be judged on decoration only, but all decorations must be edible. If inserting flowers into your cake, posy picks must be used, the wires must not be inserted directly into the cake, as it would be deemed non edible. The cake could be a decorated cake, a carved animal, a sculpted building, for example, but must be suitable for a celebration. A card or inscription should be placed with the cake, describing the celebration it is for. Maximum display area is 18inches, by 18inches, meaning the base board must fit within this size, and there is no height restriction. Entries not following these requirements will be deemed **Not to Schedule**, and will be disqualified. You are encouraged to show a range of skills and techniques in your piece of work.

Please Note; your entry for this class must remain in place for all 3 days of the show, with the results and awards for it being announced on Day 3 of the show.

Sacher Torte, Tasted, Open Class

Present a traditional Sacher Torte, for tasting. The Sacher Torte, should be glazed and suitable garnished in the traditional fashion, and should be no more than 10 inches in diameter. The Sacher Torte will be cut and tasted for judging.

(The classic Sacher Torte is a chocolate cake, denser than your usual sponge cake, with one or more layers of apricot jam and covered with chocolate glazing)

Wedding Cake, Display Open Class – Open Theme

Display a decorated wedding cake of up to 3 tiers. Any shape may be used, and the cake must be covered in any edible medium, for example sugar paste, chocolate, buttercream or marzipan. The cake may made using dummies on the interior, as it will be judged on decoration only, but all decorations must be edible. Artificial decorations, such as feathers, beads, metal pieces, or other non-edible decorations, including non-edible cake toppers are NOT permitted, with the exception of tape and wires on sugar flowers, and cotton and stamens, used in sugar flowers. You may use satin or artificial ribbon to cover the edges of your cake board, but not on the cake itself. If inserting flowers into your cake, posy picks must be used, the wires must not be inserted directly into the cake, even if you are using a dummy cake, as it would be deemed non edible. Maximum display area is 18inches, by 18inches, meaning the base board must fit within this size, and there is no height restriction. Pillars, display stands or separators are permitted. Entries not following the requirements outlined will be deemed **Not to Schedule**, and will be disqualified. You are encouraged to show a range of skills and techniques in your piece of work.

Please Note; your entry for this class must remain in place for all 3 days of the show, with the results and awards for it being announced on Day 3 of the show.

Cupcakes, Tasted, Open Class

Present a total of 15 cupcakes, featuring 3 different flavours, with 3 of each flavour being presented. Each variety of cupcake should be decorated with a complimentary toppings to its flavour, and garnished to the competitor's choice. Only edible mediums are permitted on the display, as the cupcakes will be tasted as part of judging. Maximum display is 20inches square, meaning the base board must fit within this size, and there is no height restriction. Entries not following these requirements will be deemed **Not to Schedule**, and will be disqualified.

Cake Topper, Display, Open Class

Display a cake topper on a covered 8inch cake board. The cake topper may be suitable for a wedding cake, birthday cake, or any other celebration. The topper should be secured to the board so it could be lifted onto the top of a cake. It should be made using any edible medium, such as gum paste, chocolate, marzipan or fondant. Internal supports are permitted, for structural purposes only, but should not be evident. Artificial decorations, such as feathers, beads, metal, or other non-edible pieces are not permitted, with the exception of tape, wires, cotton and stamens, used in sugar flowers. A cake topper could be a bride and groom, an animal, a character, or flowers. Maximum display area is 8inches, by 8 inches, meaning the base board must fit within this size, and there is no height restriction. Entries not following these requirements will be deemed **Not to Schedule**, and will be disqualified. You are encouraged to show a range of skills and techniques in your piece of work.

Please Note; your entry for this class must remain in place for all 3 days of the show, with the results and awards for it being announced on Day 3 of the show.

Macarons, Tasted Open Class

Present 24 Macarons, featuring 4 different flavours, with 6 of each flavour being presented. Each variety of macaron should be filled and decorated in a complimentary manner, and may be garnished to the competitors choice. Only edible mediums are permitted in this class, as the macarons will be tasted as part of judging. Maximum display is 1 metre square, meaning the base board must fit within this size.

Display Piece Decorative in Isomalt or Pastillage, Open Class

Present a decorative centrepiece display, made entirely from Isomalt or Pastillage, or a combination of both. The display piece should be suitable for a buffet table, and may have a theme to the competitor's choice. The piece may be purely artistic or functional, as the competitor wishes. Maximum display area is 1metre x 1metre, meaning the base board must fit within this size, with no height restriction. Internal supports are permitted, as the piece will be judged on display only. A range of techniques should be used to show as much skills as possible.

Please Note; your entry for this class must remain in place until the end of the show, with the results and awards for it being announced on Day 3 of the show.

Display Piece Decorative in Butter or Fat, Open Class

Present a decorative centrepiece display, made entirely from butter or fat. The display piece should be suitable for a buffet table, and may have a theme to the competitor's choice. The piece may be purely artistic or functional, as the competitor wishes. Maximum display area is 1metre x 1metre, with no height restriction. Internal supports are permitted, as the piece will be judged on display only. A range of techniques should be used to show as much skills as possible.

Please Note; your entry for this class must remain in place for the remainder of the show, with the results and awards for it being announced on Day 3 of the show.

Hand Crafted Chocolates, Tasted Open Class

Present a total of 24 Chocolates, featuring 6 different flavours, with 4 of each flavour being presented. Each variety should be filled and decorated in a complimentary manner and may be garnished to the competitors choice. The variety must include, moulded and free-hand varieties. Dark, milk and white chocolate must be part the selection. A Small Centre Piece **MUST** accompany the Chocolates, but **only** edible mediums are permitted in this display, as the chocolates will be tasted as part of judging. Maximum display is 1 metre square, meaning the base board must fit within this size, and there is no height restriction. Entries not following these requirements will be deemed **Not to Schedule**, and will be disqualified.

Modern Style Entremet Slices, Tasted, Open Class

Present 3 Different flavours of a Modern Style Entremet Slices, 3 portions of each suitable for a patisserie display or take-away. The entremets may be any flavour, and must have a minimum of 3 layers of sponge and 2 layers of filling. It may be decorated to the competitor's choice, but must be made of only edible mediums. (Maximum Slice size W25mmx H40mmx l100mm) with maximum display area of 20 inches, to allow for presentation. Entries not following these requirements will be deemed **Not to Schedule**, and will be disqualified.

Afternoon Pastries, Tasted, Open Class

Present a total of 24 pastries, suitable for afternoon tea, featuring 4 different flavours, with 6 of each flavour being presented. Each variety should be filled and decorated in a complimentary manner and may garnished to the competitors choice. Only edible mediums are permitted in this class, as the pastries will be tasted as part of judging. The varieties must include choux, puff pastry, sable/sweet pastry and sponge in the varieties. Maximum display is 1 metre square, meaning the base board must fit within this size, and there is no height restriction. Entries not following these requirements will be deemed **Not to Schedule** and will be disqualified. (Pastries size should be no more than 2 bites)

Cold Plate Sweet, Tasted, Open Class

Display 3 portions of a cold plated sweet dessert, suitable for restaurant service. Each plate must have an accompanying sauce, and the desserts should all be the same flavours, you do not need to make a variety of flavours. Maximum display area is 1 metre x 1 metre, meaning the base board must fit within this size, Entries not following these requirements will be deemed Not To Schedule and will be disqualified.

Display Piece, Carved Fruit Or Vegetables, Open Class

Present a decorative centrepiece display, made entirely from carved fruit or vegetables, which should be suitable for a buffet table, and may have a theme to the competitor's choice. The piece may be purely artistic or functional, as the competitor wishes. Maximum display area is 1metre x 1metre, with no height restriction. Internal supports are permitted, but should not be visible, as the piece will be judged on display only. A range of techniques should be used to show as much skills as possible.

Fruit and Vegetable Carving, Live Skills Display Competition

Competitors are allowed a maximum of 3 hours to prepare and present a Fruit and Vegetable carving, which is suitable for a display on a buffet. Fruits and vegetables must be supplied by the competitor and used in the carving skills and display. 10 minutes will be allowed for prior preparation of fruits or vegetables, which includes washing and peeling of certain vegetables, for example, pumpkin. Competitors must supply their own display equipment and carving tools etc.

The display may follow a theme to the competitor's choice. Maximum display area of 1metre x 1 metre, meaning the base board must fit within this size, with no height restriction. The live competition and display must be the unaided work of the competitor. Entries not following these requirements will be deemed Not To Schedule and will be disqualified.

Display of Four Starter Plates, Open Class

Present four **different** starter plates, suitable glazed and garnished as complete dishes. Competitor may display four different cold plates or four plates normally served hot but presented cold. - Not Tasted!

Amuse-Bouche Selection – Open Class

Present a display of 6 different amuse buche of competitors choice, each individual amuse buche must be a dish. A Menu description must be provided for each one. The selection will be tasted.

Show Platter Display - Open Class

Present a cold platter using Meat, Fish, Game or Fowl, suitable garnished, glazed, and decorated including salad and sauces. The platter must consist of 6 portions (5 portions on the platter and 1 portion plated for service) Maximum display area is 1m x 1m. - Not Tasted!

Display of Four Main Course Plates, Open Class

Present four different main course plates, suitable glazed and garnished as complete meals. Competitor may display four different cold plates or four plates normally served hot but presented cold. - Not Tasted!

CHEF IRELAND Culinary Championships 2025

COMPETITOR ENTRY FORM – PLEASE COMPLETE IN BLOCK LETTERS

***First Name:**		***Surname:**		
***Address:**				
***Place of Employment:**				
***Phone Number: Landline:**		***Mobile**		
***Email Address:**				
Would you like to be considered for selection to join the National Culinary Teams?			**Yes:**	**No:**
Competition(s) Entered:				
	Competition Name	**Day of Competition**	**Starting Time**	**Entry Fee**
1				
2				
3				
4				
			Total:	

Competition Entry Fees: must be paid by Revolute to @brendab4et	
All Cold entries	**€15.00**
Junior Hot Competition	**€15.00**
Senior Hot Competition	**€25.00**
Open Class Competition	**€25.00**
Healthcare Catering Chef's Competition	**€25.00**
Restaurant Service Competition	**€25.00**
Mystery Basket	**€50.00**
Green Chef Competition – 3 Course	**€50.00**
Sustainability Competition - 2 Course + Flambé	**€50.00**

Closing date for receipt of entries is Monday 13th of February 2025.

*All sections of the application form must be completed. All competitors must register and pay their fees by Revolut to @brendab4et

I accept that the judge's decision is final and that all personal liability is the responsibility of the competitor. This application form collects your name, address, contact numbers, email address and place of employment so that the organising committee can communicate with you and provide assistance.

Please check our Privacy Policy to see how we protect and manage your submitted data.

I consent to The Panel of Chefs of Ireland Ltd collecting my details via this form and I confirm that I have read and understand all competition guidelines and regulations.

Signature:_____ Dare:_____