

YOUNG



2017



KEY STAGE 3 + SPECIAL EDUCATION CATEGORIES

Cooking challenge

The 2017 World Dairy Summit will be held in Belfast, with 1,200 delegates from over 55 countries expected to attend. Students are invited to provide a meal for four of the visiting delegates, showcasing Northern Ireland and its local produce.

The meal should be appealing, and take into consideration healthy eating guidelines. In addition, **both** courses should include Northern Ireland milk and dairy products such as MILK, CHEESE, YOGURT, BUTTERMILK, HALF-FAT BUTTER.

Entries may be submitted online on the Dairy Council for Northern Ireland's website where a pro-forma is also available to download (www.dairycouncil.co.uk), or handwritten (using black ink) or typed in Microsoft Word format. Only use one side of paper. It is not necessary to include a photograph of the dish.

Each entrant must include the following information:

- **Student's name**
- **Key stage category**
- **Education Authority Region**
- **Teacher's name and email**
- **School name, address and phone number**
- **Name of dishes**
- **List of ingredients**
- **Preparation Method**
- **Nutritional contribution of dairy products used**
 - List four nutrients provided by the dairy products included in the meal. Two of these nutrients should be chosen and a brief explanation provided of why they are important in the diet. Special Education students should list and explain the importance of one nutrient.
- **Use of local products**
 - Students should list the ingredients they have used that have been produced in Northern Ireland.
- **Creativity**
 - Judges will look for creativity in the choice of foods, and the ways in which they have been combined in the menu.

Key Stage 3 and Special Education Categories will be required to cook the main course only at the Finals.

KEY STAGE 4 CATEGORY

Cooking challenge

The 2017 World Dairy Summit will be held in Belfast, with 1,200 delegates from over 55 countries expected to attend. Students are invited to provide a meal for four of the visiting delegates, showcasing Northern Ireland and its local produce.

The meal should be appealing, and take into consideration healthy eating guidelines. In addition, **both** courses should include Northern Ireland milk and dairy products such as MILK, CHEESE, YOGURT, BUTTERMILK, HALF-FAT BUTTER.

Entries may be submitted online on the Dairy Council for Northern Ireland's website where a pro-forma is also available to download (www.dairycouncil.co.uk), or handwritten (using black ink) or typed in Microsoft Word format. Only use one side of paper. It is not necessary to include a photograph of the dish.

Each entrant must include the following information:

- **Student's name**
- **Key stage category**
- **Education Authority Region**
- **Teacher's name and email**
- **School name, address and phone number**
- **Name of dishes**
- **List of ingredients**
- **Preparation Method**
- **Nutritional contribution of dairy products used**
 - List four nutrients provided by the dairy products included in the meal. Two of these nutrients should be chosen and a brief explanation provided of why they are important in the diet.
- **Healthy eating**
 - Explanation of how the menu has been developed to reflect healthy eating guidelines.
- **Use of local products**
 - Students should list the ingredients they have used that have been produced in Northern Ireland.
- **Creativity**
 - Judges will look for creativity in the choice of foods, and the ways in which they have been combined in the menu.

Key Stage 4 will be required to cook two courses at the Finals.

Information for Teachers

The objective of the competition is to encourage students to combine an understanding of good nutrition and value for money with creative flair and the ability to produce tasty and attractive food. In doing this, students should be encouraged to source and use locally produced food.

The Competition is open to students throughout Northern Ireland at Key Stage 3 and Key Stage 4; and those in Special Education schools. The Competition has been designed to support the current Home Economics curriculum.

The closing date for entry is 14th March 2017. There is no limit on the number of entries that can be submitted by a school.

Entries will be judged initially, based on EA Regions, with the winner in each category in each EA Region being invited to participate in Finals, at which they will have to prepare their menu. Judging at EA level and at the Finals will be by a panel of judges drawn from a range of relevant backgrounds. Finals will be held on a date and at a venue to be decided.

No entry fee is required.

In entering this Competition, schools and students agree to participate in all associated promotional activities organised by DCNI or its representatives. Copyright for all recipes submitted for consideration in the Competition automatically become the property of the Dairy Council for Northern Ireland.

The judges' decisions will be final and correspondence will not be entered into.

Prizes

- Each pupil selected as a category winner at EA Region level will receive a voucher for £50
- The school of each category winner at EA Region level will receive £100
- At the Finals, each pupil selected as an overall category winner will receive a voucher for £50
- The school of each overall category winner at the Finals will receive £250
- The winner of 2017 Young Cook of the Year will receive a voucher for £100
- The school of the winner of 2017 Young Cook of the Year will receive £500

PLEASE RETURN YOUR APPLICATION BEFORE 9th MARCH 2017 TO:



T: 028 9077 0113
E: info@dairycouncil.co.uk
W: www.dairycouncil.co.uk

Young Cook of the Year
The Dairy Council for N.I.
Shaftesbury House
Edgewater Office Park
Edgewater Road
Belfast BT3 9JQ

