

WIN A WEEKS EXPERIENTIAL IN THAILAND

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*2013 Goldcrest Young Chef of the Year*

WIN AN ALL EXPENSES PAID WEEKS EXPERIENTIAL AT THE  
BLUE ELEPHANT COOKING SCHOOL IN THAILAND



## THE 2013 GOLDCREST YOUNG CHEF OF THE YEAR AWARD IS NOW OPEN. SHOW YOUR TALENT AND WIN AN ALL EXPENSES PAID WEEK'S EXPERIENTIAL AT THE BLUE ELEPHANT COOKING SCHOOL IN THAILAND

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GOLDCREST provides the *extraordinary* ingredients from the best sources around the world to consumers, the hospitality industry and trade. We love the Art of Food and are passionate supporters of South Africa's culinary talent. We encourage all Young Chefs to explore the world of opportunity that the culinary arts provide and reward them through this competition. The 2013 Young Chef of the Year campaign will be the best, biggest and most exciting yet!

### HOW DOES IT WORK

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- Create a unique and exceptional three course meal using GOLDCREST's range of *extraordinary* ingredients, using one GOLDCREST product for each course
- Visit [www.goldcrest.co.za](http://www.goldcrest.co.za) where you will see the full range of products
- All entries to be e-mailed to [goldcrest@saca.co.za](mailto:goldcrest@saca.co.za)
- The closing date is on the 30 September 2013 – so get a head start!
- The format for the 2013 competition will be a "Gold Box Competition" in which finalists will be given a mystery box. The compulsory GOLDCREST ingredients will be revealed to the finalists in writing 2 weeks before the date of the final allowing you time to practice.
- The finalists will compete in a cook-off in Johannesburg followed by the prestigious Award ceremony on the 30 October 2013
- SACA will cover your accommodation and transport costs for the final events, should you not live in Johannesburg
- The competition prize must be claimed by September 2014.
- For enquiries, contact Nicolas Sarnadas at 011 482-7250.



## WIN EXTRAORDINARY PRIZES

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**1ST PRIZE:** All expenses paid week's experiential at The Blue Elephant Cooking School in Thailand with R7,000.00 spending money.

**2ND PRIZE:** R5,000.00

**3RD PRIZE:** R3,000.00

Plus the institution with the most finalists stands a chance to win a Yuppie Chef Voucher to the value of R5,000.00!

## ABOUT THE BLUE ELEPHANT COOKING SCHOOL

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The Blue Elephant Cooking School invites you to discover, relish and learn to create the many culinary wonders of Royal Thai cuisine. The classrooms are fully equipped with the necessary facilities and you will be guided by an experienced and knowledgeable instructor.

The cooking schools are in two locations, at the heart of Bangkok, opposite the Surasak Skytrain station, and in the historic center of Phuket town.

A typical day at the schools will commence with a visit to the morning market accompanied by your instructor, where you will learn to carefully choose the perfect ingredients for your Thai cooking lessons. This is followed by class conducted by the instructor and you will end the session with a delightful meal in the restaurant, where you will sample your own cooking as well as authentic Thai dishes prepared by them.

 **GOLDCREST**

*Extraordinary*

CREATE A UNIQUE AND EXCEPTIONAL  
THREE COURSE MEAL USING THE  
GOLDCREST RANGE OF EXTRAORDINARY  
INGREDIENTS AND SUBMIT IT  
WITH THIS ENTRY FORM

Name: .....

ID Number: .....

SACA Membership No: .....

Chef 's Jacket size: .....

Phone Numbers: Home: .....

Work: ..... Cell: .....

E-mail Address: .....

Physical Address: .....

..... Code: .....

Postal Address: .....

..... Code: .....

Current Place of Employment or Study: .....

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Name of Course: .....

Course Supervisor: .....

## COMPETITION CRITERIA

1. Entrants must be between the ages of 18 and 25 and must be South African citizens.
2. The Goldcrest Young Chef of the Year Award is open to all SACA registered and paid up students or training providers regardless of institution, establishment or year of study.
3. Each SACA registered institution may register any number of entrants.
4. Entrants must use at least 1 Goldcrest product in each of the 3 courses.
5. Submit your entry form, your recipes and photographs of each dish together and at the same time.
6. Entries to be submitted by e-mail to goldcrest@saca.co.za before 30 September 2013.
7. A SACA accredited panel of judges will select 12 Finalists from all the entries received. Judge's decision is final and no correspondence will be entered into.
8. Finalists will be notified telephonically and via e-mail.
9. The final will be held on the 30 October 2013 and the format will be "Gold Box Competition" in which the finalists will be given a mystery box. The compulsory Goldcrest ingredients will be revealed to the finalists in writing 2 weeks before the date of the final allowing them to practice. The finalists will then compete in a cook-off in Johannesburg on the 30 October 2013.
10. Finalists will need to prepare a three course meal, for four people, in a three hour period.
11. The Award Ceremony will take place on the 30 October 2013.
12. Entrants must be available for press coverage as well as be prepared to act as representatives of Goldcrest at trade shows and at least 2 consumer luncheons.
13. The Grand Prize is 1 week's experiential at The Blue Elephant Cooking School in Thailand with R7,000.00 spending money. The school with the most finalists stands a chance to win a Yuppie Chef voucher to the value of R5,000.00. The prize is not redeemable for cash.
14. The Grand Prize has to be redeemed within a 1 year period.
15. All recipes submitted become the property of Goldcrest to use at its sole discretion.
16. Presentation and content of the recipes may be adapted by Goldcrest for promotional purposes.

