

Chefs
who
Share

YOUNG CHEF AWARD



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A special event concept created by



FOREWORD

Barbara Lenhard
Co-founder of 'Chefs who share
– the ART of giving'



Dear executive chef,

The annual 'Chefs who share – the ART of giving' is, for me, way more than just a fabulous fundraising concept. For me, it is a project that is closer to my heart than anything else. This year, 2016, sees the fourth edition of 'Chefs who share' and I am particularly proud that in three years this has raised more than R6 million in aid of youth development.

Last year's inauguration of the 'Chefs who share – Young Chef Award' was a huge success. I was delighted and honoured to accompany 2015 winner, Jamie-Lee Tate on her first trip to Europe where she had the opportunity to cook alongside the kitchen team in a Michelin-starred restaurant, and received an exclusive Moët & Chandon experience in France. Seeing the world through her culinary eyes was an unforgettable experience, as was seeing her meet fantastic chefs along the way. I have no doubt that this award has made an incredible difference to her career.

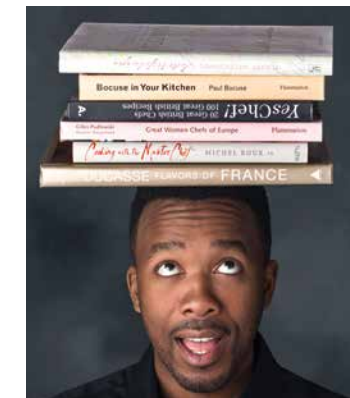
The search for Young Chef 2016 is now on. The 2016 competition will feature an extended panel of judges and the aim of the award is to find talented young people, give them opportunities, inspire them and help them to develop their skills. Once again we will invite seven finalists to 'Chefs who share' to cook alongside 4 kitchen heros at the grand gala on 24 September 2016 in the Johannesburg City Hall. The winner of the 2016 'Chefs who share – Young Chef Award' will receive an all-expenses paid trip to Europe for some once-in-a-lifetime culinary experiences.

Inspiring and giving young chefs an exceptional chance for boosting their career is what we can do. Motivating to participate and supporting them in their efforts is your contribution and we hope that a young talent out of your kitchen will excel and be the next receiver of the 'Chefs who share – Young Chef Award'!

Chefs
who
Share
THE ART OF GIVING

WELCOME

Lentswe Bhengu
South African Ambassador
for 'Young Chef Award'



I've been passionate about food ever since I was a child growing up in KwaZulu-Natal. After five years in the investment-finance industry, I exchanged my suit and tie for a chef's jacket in 2010 when I enrolled at The Culinary Academy in the Cape Winelands. It was a dream come true to graduate as a professional chef and work at fine-dining restaurants like the Savoy Cabbage, The Roundhouse and Saucisse Boutique Deli in Cape Town.

Since then a friend and I have started a local film and media-production house called Green Zebra Productions – and we're proud to produce 'Africa on a Plate' for The Africa Channel. The show has taken me around South Africa and to countries such as Tanzania and Nigeria to experience the unique flavours and textures of African cuisine. It's such a privilege, and has taught me so much about the continent's cuisine.

What I've learned along my food journey – both from the top chefs at the restaurants where I worked and from the many cooks around Africa who have shared their traditional recipes on my show – has proved invaluable. There's nothing like a good mentor to inspire you and help you on your culinary path.

I'm proud to be associated with the 'Young Chef Award' for the second year, which is a wonderful opportunity for South Africa's rising culinary talent to put up their hand and get noticed. Not only will their winning canapé be served to high-profile guests, but they'll get to learn so much from the 14 acclaimed chefs who participate in this charity event. What a chance to learn and grow your talent! And for the overall winner, THE Young Chef 2016, how exciting to be able to experience a Michelin-starred kitchen in Europe and visit a prestigious Champagne house in France.

I hope my success encourages all aspiring chefs to follow their dream and reach for the top. I'll be involved in choosing the finalists and will be in Johannesburg to share my experiences and advice to inspire them along their culinary path – just as others have inspired me.

Good luck to all the entrants. Aim high – and may your dreams come true.

INTERNATIONAL RECOGNITION

Reto Mathis
International patron
of 'Young Chef Award'



Grüezi from Switzerland!

As the founder and head of Mathis Food Affairs, I captain a number of celebrated restaurants in my home country. They're situated in the St Moritz mountain resort of Corviglia and specialise in refined yet traditional Swiss cuisine. La Marmite, the acclaimed gourmet restaurant, is famous for its truffle and caviar specialities, and for being the highest dining establishment in Europe at a staggering 2 486 metres. We've been spoiling skiers, hikers, families and gourmet fans with various culinary offerings for almost 22 years and pride ourselves on our passionate creativity, quality and warm hospitality, not to mention our amazing mountain views!

I'm also a brand ambassador for Swiss International Air Lines, where I like to think I'm taking Swiss cuisine to new heights. Certainly cooking for the airline brings me closer to heaven than any of my other restaurants!

It's a great honour for me to be associated once again with 'Chefs who Share – the ART of giving' and the exciting 'Young Chef Award'. I'm looking forward to visiting Johannesburg in September where I will mentor the seven young chef finalists during their stay in the city.

These young chefs really will get a unique opportunity to to present their canapés and to work alongside 14 of South Africa's most acclaimed chefs. Together with these 14 chefs, I'll be casting my vote for the overall winner of the 'Young Chef Award' 2016, who will be announced at the end of the evening.

I wish all entrants the best of luck, or *viel Glück* as we'd say in Switzerland.

www.mathisfood.ch



AN ABSOLUTELY UNIQUE EVENT

The whole evening
is themed around 'sharing'

Showcasing the pinnacle of South African culinary art PLUS raising substantial funds for youth development are the cornerstones of 'Chefs who share – the ART of giving'. In three years, the black-tie gala has raised over R6 million for charity!

Held this year for the first time in Johannesburg, 14 highly acclaimed chefs come together to cook for 252 guests. Seven teams – each comprising two chefs and a highly regarded sommelier – create a unique four-course menu specifically for the evening. As 'sharing' is the theme for the event, food is partially plated and partially family-style; two MCs share the stage and host the evening; charities share the funds raised; two musicians share the entertainment; artists share their works; chefs and sommeliers share their time and knowledge; and guests share generously for the benefit of those less fortunate.

'Chefs who share – the ART of giving' has grown since its inception in 2013, when 14 South African chefs participated. In 2014 the local chefs were joined by a team of seven international chefs from Michelin-starred restaurants in Europe. The result: an out-of-this-world experience for guests and the opportunity for them to engage with their food heroes. After all-local teams in 2015, this year's event will once again see a combination with international chefs coming from London to Mauritius!

This year, the 'Young Chef Award' will continue to add another dimension to the event and will allow a younger generation of chefs the exposure to a high-profile audience.

Tickets for the gala evening are R3 000 per person and the proceeds from the ticket sales – as well as the amount raised via an auction – goes to the good cause and we are proud to have international companies and brands as strong supporters of 'Chefs who share – the ART of giving'.

Some leading South African artists donate works to the auction to raise money for the good cause. In addition, the auction offers a selection of once-in-a-lifetime experiences and exclusive luxury items. 'Chefs who share – the ART of giving' has – in a very short time – become an outstanding event that draws top chefs, sommeliers, artists, guests and contributions from across the country.

Chefs
who
Share
THE ART OF GIVING





Chefs who Share

THE ART OF GIVING

14 KITCHEN HEROES WORK IN 7 TEAMS

The event showcases
the best in food
South Africa has to offer

Bringing together 14 outstanding chefs is at the core of 'Chefs who share – the ART of giving'. On the night of the gala, the chefs work in seven teams of two, with each duo creating its own unique four-course menu for 36 guests. Each team includes a dedicated sommelier, who selects exceptional South African wines to pair with each course and enhance the culinary experience.

Space is limited in the Johannesburg City Hall so the seven teams work in a room with seven kitchen stations that is specially equipped for the event. Operating to a tight schedule in a small space means that detailed planning is crucial, and good prep work and team work are paramount.

The list of South African chefs who have participated in the past years is impressive, and 'Chefs who share – the ART of giving' is proud of and grateful for the contribution of: Margot Janse, Peter Tempelhoff, David Higgs, Bertus Basson, Rudi Liebenberg, Christiaan Campbell, Reuben Riffel, Jackie Cameron, Darren Badenhorst, Chris Erasmus, Harald Bresselschmidt, Chantel Dartnall, Marthinus Ferreira, Virgil Kahn, Gregory Czarnecki, George Jardine, Jurgen Schneider, Michelle Theron, Christo Pretorius, PJ Vadas, Franck, Dangereux, Malika van Reenen, Garth Almazan and Scot Kirton.

2016 will see another impressive line-up of chefs, with some new faces working alongside previous participants.

The 14 chefs of the
2015 event



Chefs who Share

YOUNG CHEF AWARD



THE SEARCH IS ON FOR SEVEN NEWCOMERS

This is an exciting chance for seven young chefs to make their culinary mark

The 'Chefs who share – Young Chef Award' is a great opportunity for every young chef who wants to make a name for him- or herself to do exactly that. The aim is to find talented young people, give them opportunities, inspire them and help them to develop their skills.

We ask executive chefs and sous chefs from 77 restaurants across South Africa to encourage team members between 18 and 29 years of age, working in the ranks in a position from demi chef to junior sous chef, to participate in this competition.

To enter, young chefs need to create an innovative canapé that could serve as a culinary highlight at the start of the prestigious 'Chefs who share – the ART of giving' charity gala. The creators of the seven best canapés will each earn a spot in the event kitchen, where they will get to work alongside 14 acclaimed South African and international chefs.

Online and print media exposure, social media as well as the www.chefswhoshare.com website will promote the seven young chefs selected and give them the recognition they deserve both within the industry and among the general public.

One young chef will be selected as THE Young Chef 2016 at the 'Chefs who share – the ART of giving' evening gala on 24 September. This prestigious award comes with a journey to Europe to cook in the kitchen of a Michelin-starred restaurant and an invite from Moët & Chandon to experience culinary and oenological highlights in France. All expenses paid of course!

It's an exciting challenge for young chefs in your team and will give your restaurant great exposure as part of a unique culinary event.



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WHO CAN ENTER AND HOW IT WORKS

Rules and regulations

Leading restaurants in South Africa are invited to participate in the 'Chefs who share – Young Chef Award'.

Each restaurant can select one or more young chefs to enter the competition by creating an original, innovative canapé.

A panel of top chefs and experienced foodies – together with our 'Young Chef Award' ambassador Lentswe Bhengu – will judge the canapés submitted and select seven young chefs as competition finalists.

Criteria for selection are

- creativity
- uniqueness
- taste
- visual impression

A maximum budget of R25 per canapé, inclusive of VAT, is allowed.

Participants must be between 18 and 29 years of age, have a South African ID or a valid work visa, and must be formally employed by the restaurant or hotel

Additionally, participants must confirm that they are available from 22-25 September 2016 to be part of and work at the event in Johannesburg.

Each entry needs

- a completed, signed entry form (see opposite page)
- a CV of the candidate, including his or her ID number and a passport photograph
- one high-resolution colour picture of the canapé
- a full recipe, including precise measurements and food costs for 100 pieces

All necessary forms (entry form, recipe template and costing sheet) are available for download at:

www.chefswhoshare.com/YCAEntryForm.pdf

www.chefswhoshare.com/YCARecipeTemplate.doc

www.chefswhoshare.com/YCACostingSheet.xls

No entries without these forms will be accepted!

Please send your entry via email to:
yca@chefswhoshare.com

The closing date for entries is 24 July 2015.

For more information contact:
Tracey Younghusband
tracey@chefswhoshare.com
Telephone: +27 (0)21 433 1699



ENTRY FORM

Please make a copy of this form for each participant and send the entry via email to yca@chefswhoshare.com

Closing date for entries is 24 July 2016

Restaurant name	
Full name	
Cell phone number	Email address
Current position	
Executive chef of restaurant	
Cell phone number of executive chef	
Email of executive chef	

Name of your canapé

Please ensure you submit the following documents, together with your entry form:

- CV, which includes your ID number and a passport size photo
- One high-resolution colour picture of the canapé
- Complete recipe, as per example
- Costing sheet, as per example

Declaration:

I hereby confirm that the canapé accompanying this entry is my own creation and that I am capable of preparing 140 servings in a restaurant kitchen in Johannesburg for the 'Chefs who share' gala on 24 September 2016. I also confirm that I am willing and able to work pro bono on 22-25 September 2016 for the charity event and can assist in the preparation of the four-course dinners on the evening of 24 September. I accept that the judges' selection is final and agree to abide with their decision.

Date

Signature

A TRIP TO JOHANNESBURG & A CHANCE TO VISIT EUROPE

Seven finalists will be invited to attend 'Chefs who share' 2016 and one of them will win a trip to Europe.

The seven young chefs selected to present their canapés at the 'Chefs who share – the ART of giving' gala will have the unique opportunity to work alongside 14 of South Africa's best chefs at this prestigious culinary event. 'Chefs who share' will cover travel expenses to Cape Town and accommodation in the city, and will present finalists with an exciting three-day programme. The young chefs will meet the event's kitchen heroes and will get the chance to work with them at the same stove.

On the night of the 'Chefs who share' gala on 24 September, our patron Reto Mathis and the 14 chefs participating in the event will vote for the overall winner of the 'Young Chef Award' 2016, and he or she will be announced at the end of the evening.

The 'Young Chef Award' includes a trip to Europe (with a flight sponsored by Swiss International Air Lines) to cook in a Michelin-starred restaurant for a few days. The executive chef of the restaurant will spend time with the winner and will share personal tricks and advice.

Additionally, the winning Young Chef will be invited by Moët & Chandon to visit its headquarters in Épernay, in the heart of the Champagne region in France. The Champagne house will host the winner for one day and one night, and present him or her with a VIP tour of the Maison as well as the opportunity to participate in a workshop with a member of the Moët & Chandon winemaking committee and a resident chef to inspire them on how to perfectly pair food and wine and recreate wonderful experiences for their patrons and guests in years to come.



“This culinary experience was undoubtedly an adventure of a lifetime. From the surroundings, to the people, the chefs, the hotels to the tour guides – I loved every moment that was spent over there and I will never forget it.”



THE 2015 WINNER: JAMIE-LEE TAIT

Seven finalists will be invited to attend 'Chefs who share' 2016 and one of them will win a trip to Europe.

Jamie-Lee Tait (22), Commis chef at Red Indigo Restaurant at Grootbos Private Nature Reserve in Hermanus, is the first ever 'Chefs who share – Young Chef Award' winner. Crowned at the 2015 black-tie charity gala, the vivacious young girl went head to head with six other finalists on the night, and won the coveted prize of a culinary trip to Europe.

The announcement left her speechless: "It took me a few seconds to realise they had called my name – it must have been the best feeling ever!"

The innovative canapé – 'Pink peppercorn macaroon with duck liver pâté and candied apples' – earned Jamie-Lee her spot in the final. Her canapé was one of 43 entries that stood out for the judges thanks to its artful presentation and tantalising sweet and salty flavour combination.

The young champion was chosen as the winner by chef and TV personality Lentswe Bhengu, the South African Ambassador of the award; Swiss celebrity chef and Swiss International Air Lines brand ambassador Reto Mathis, who acted as the finalists' international patron; and the 14 participating acclaimed South African chefs. While the canapé got Jamie-Lee to the final, it was her personality, her skills, her team spirit and her dedication that made her the well-deserved award winner.

Jamie-Lee's once-in-a-lifetime prize included a trip to Europe, courtesy of Swiss International Air Lines, where she spent several days cooking in a Michelin-starred restaurant in Regensburg, Germany, before visiting Maison Veuve Clicquot in Reims, and the Moët & Chandon headquarters in Épernay, the heart of France's Champagne region.

In April 2016 she realised this dream.

THE VEGGIE BOX INITIATIVE

Feeding children
in townships

In addition to raising money for youth development in South Africa, 'Chefs who share – the ART of giving' has given rise to the unique Veggie Box Initiative.

This ongoing initiative raises money throughout the year to provide nutritious meals for children in townships. In cooperation with existing organisations, the Veggie Box Initiative visits feeding projects and provides funds to buy food. It also brings in chefs to educate staff and children about good nutrition and healthy eating, and supports the establishment of sustainable vegetable gardens.

The initiative is also a platform for chefs to get involved in communities and share their expertise. Since the initiative was launched at the first 'Chefs who share' gala, various participating chefs have cooked at different projects in townships.

In 2014, the seven international chefs cooked for 150 children in Gugulethu. It was certainly the best meal, and the most Michelin stars, ever seen in a soup kitchen for kids!

We want to encourage chefs from across South Africa to participate in the Veggie Box Initiative and to help raise funds for this worthy cause.

The seven young chefs selected from the Young Chef Award will also cook for a community project during their time in Johannesburg to get some insight into the other side of our society.

For further information on the Veggie Box Initiative please contact us and visit www.chefswhoshare.com/veggie-box



PARTNERS & SPONSORS OF THE EVENT

An event like 'Chefs who share – the ART of giving' would not be possible without the support of partners and sponsors.

We are proud and grateful to have leading companies on board that see the value of the event and the benefits it provides.



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