







BANGLADESH CATERERS ASSOCIATION UK

BCA CHEF OF THE YEAR AWARDS 2025

ENTRY FORM

Please return the completed forms with the entry fee and two copies of passport size photographs of yourself to the address overleaf:

ENTRY FEE £200

ENTRY CLOSING DATE 15th SEPTEMBER 2025

HOW TO ENTER:

Name :	
Name of the Restaurant:	
Address:	
Food Hygiene Rating:	
Professional Qualifications (if any):	
Work History, Last three employers:	
Position held, last three post:	
Experience (in your own words) Example: Culinary types, Strengths, Skills, Awards & Achievements	
Telephone No. & e-mail address:	
Signature of Participant:	ACTIVE
Could you please transfer £200 to cover the competition entry Bangladesh Caterers Association UK Ltd Sort Code - 20 63 28 Account- 90975192 I confirm that this Entry form complies and bind with competition rules.	(Care)
BCA cannot take any responsibility for any missing post.	ENIZATION .
BANGLADESH CATERERS ASSOCIATION UK	No. of the last of





|BCA House | 403 Harrow | Road | London | W9 3NF T: 020 8969 3765 | M: 07538480189 www.bca1960.com | www.bcaawards.co.uk











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All Participating Chefs Should Adhere to the Rules

IMPORTANT: Please make sure the chefs read, understand and accept the rules that follow for the different stages of the BCA "Chef of the Year" 2025. It is the responsibility of the Chefs/Owners of the business to ensure that all participating chefs from any part of the UK understand the rules. The chef has to prepare and cook a main course for two persons under the observance of the judges from the given Mystery Basket within the allocated time of 45 minutes.

PLEASE NOTE:

Competitors will bring with them all necessary cooking equipment and utensils e.g. plates, pans, chopping boards, knives, spoons, tea towels, oven gloves and dishes for display of Prepared food such as presentation trays etc.

Competitors must satisfy the judges that they have a good understanding and practical application of food with a minimum of 4 Stars hygiene rating from the local council plus they must demonstrate workplace hygiene and food safety practice including hazard awareness throughout the preparation of the competition dish. Chefs will also be assessed on the appearance, aroma, texture, and taste of each dish, this being of paramount importance.

Within the 45 minute period allowed for cooking, the food must be cooked and displayed for presentation to the judges. A table with a cloth will be provided; other aspects of presentation will be up to the entrants. Competitors are reminded that points are not awarded for table dressing or decorative features they will only be judged on the highlighted listed items above.

Helpers can assist in carrying equipment only and will not be allowed in the cooking area during the 45 minute cooking period.

Competitors and their helpers must display good standards of personal hygiene and must wear clean protective over-clothing plus head covering at all times in the preparation and cooking areas.

The Organisers will provide each competitor with adequate cooking facilities normally consisting of a two ring hob, grill/microwave, oven, preparation table, washing/hand washing facilities and refrigerated food storage facilities.

Judging Process:

The panel of judges will be given a score sheet to assess the curry dish which will be judged on the texture, aroma, appearance and presentation as well as marking the chef's culinary skills, originality and practical hygiene skills. In order to allow for creativity the dish need not be drawn from a standard menu.

The judges' verdict will be announced on the day of the BCA annual awards ceremony at Park Plaza Westminster Bridge Hotel London. The entrants will have to come to BCA awards function where ALL THE Winners will be announced.

The winning chef will be awarded the title of "BCA Chef of the Year 2025" followed by the chef's name and restaurant name. Chefs will be presented with a certificate and a BCA branded Crest.

All competitors will agree to abide by these rules and to accept the decision of the panel of judges; the judges' decision will be final, BCA will not take responsibility for the judges' decision whatsoever. Each competitor is to allow the Organisers to publish their full recipe at any time without any condition.



