

National Ready Steady Country Cooks 2027

ELIGIBILITY

Teams will consist of 2 members who must be full junior or senior members and do not exceed their 28th birthday on the date of the competition

SCORING CRITERIA

In judging each article, the judges will be asked to allocate marks as follows:-

Taste, Texture & Flavour - Main dishes & extra dishes	40 marks
Balance of Dish	20 marks
Appearance of Finished Dishes	10 marks
Hygiene, tidiness & methodical preparation of the meal	10 marks
Technical skills	10 marks
Team work	10 marks
Total	100 marks

PROCEDURE

1. Teams will be given 1 full hour to complete the completion. It is up to the competitors how to utilize their time. 5 points will be deducted from the team if they go over this time limit.
2. Districts/Clubs may decide how the teams are to be selected
3. Judges, whose decision will be final.
4. A Bag of 8 ingredients will be given to each team with a minimum of 5 to be used during the competition.
5. **Teams must create a starter, main course and a dessert.**
6. No Mobile Phones, books or computers will be allowed.
7. Teams will be given 1 oven, 2 induction hobs and store ingredients which include;
 - Salt & Pepper**
 - Cornflour**
 - Soy Sauce**
 - Butter**
 - Stock Cubes**
 - Natural Yogurt**
 - Milk**
 - Flour (Plain & SR)**
 - Vegetable Oil**
 - Various Herbs/Spices/curry powder**
 - Eggs**
 - Tinned Tomatoes**
 - Onion**
 - Caster Sugar**
8. Ovens will be preheated to 200 Degree Celsius prior to start of the competition.
9. Competitors are provided with a reporting time prior to the competition and are expected to arrive in plenty of time. Teams who arrive 10 minutes late or more will be disqualified.
10. Competitors may bring any additional crockery, cutlery or equipment they feel necessary. No electrical devices are permitted.

Entry Deadline: Friday 5th February 2027
Competition Date: Saturday 20th February 2027

Entry Fee: £30
Entry Criteria: District to Region