



BOCUSE D'OR

TEAM UK

Bocuse d'Or UK Selection 2025

Monday 16th June 2025

Pillar Kitchen

University of West London (UWL), St Mary's Rd, London W5 5RF

Address for car park:

University of West London - Hospitality

Warwick Road

Ealing

W5 5RF

(back of the building after the barriers please ring the bell for Hospitality)

Point of contact at UWL:

Michael Coaker 07761111620

Laura Paval 07400699694

Point of contact at Bocuse d'Or UK:

Adam Bennett 07986 399613

In the first instance, please contact Michelle Diederichs with your questions and she will direct them to the right person.

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Tel: 07814 028 664

The Bocuse d'Or UK Selection will take place on Monday 16th June 2025 at the University of West London.

Please arrive from 8.30am to drop off ingredients and equipment in order to be set up and ready to start cooking from 10.30am. As there is not sufficient parking spaces for all candidates, this will be drop off only. There will be parking available at the multi storey car park on St Mary's Road, which is a ten minute walk away. You are required to bring your own small and specialist equipment and plates, please note no naked flame bbq style equipment is permitted. A short briefing will take place at 09.30am.

You must also bring an experienced commis chef who will be comfortable working alongside during the UK selection and throughout the training, provided that they successfully compete a separate cooking challenge after the selection. (Note: The commis must be 22 years old or younger by 31st January 2027.)

With the help of your commis, who is allowed to assist with no restrictions, you will have 4 hrs 5 mins to produce and present six plates for the fish course and one platter for the meat which will be divided into six plated portions.

For the plated Seafood dish, you will need to produce and present six portions of Seafood Scotland's Megrin /Cornish sole with mussels and scallops.

Served with two garnishes and a sauce. NB: a sample of the Seafood will be provided prior to the cook off date by sponsors Seafood Scotland so that you are familiar with the spec.

The quantities provided on the day will be as follows:

2 x 500g - 600g Megrin sole
8 x medium live scallops
1.5 live Blue Mussels

Meat to be served on a platter

Two Devon White free-range chicken with giblets, served with two garnishes, a ragout style side dish and a sauce.

After presentation, you and your commis will be required to carve and serve the Chicken from a designated table and present for tasting on six main course plates with garnishes, side dish and sauce.

NB: the Devon White Chicken will be provided prior to the cook off date by sponsors Aubrey Allen so that you are familiar with the spec.

Side dish to be served in a suitable pan or bowl, alongside the platter and served into individual side dishes/ bowls at the carving table.

The platter of 63cm length and two Devon White free-range chickens (weighing between 1.5kg to 1,7kg) will be supplied on the day.

Candidates to bring own plates, bowls, side dishes, pans etc. for presentations.

MISE-EN-PLACE ALLOWED:

Stocks selected from the TRUEfoods range

No pre-prepared sauces, sauces to be made on the day

Vegetables peeled and washed, not shaped

Fermented, pickled and dehydrated ingredients

Kitchen Running Order

	START	Fish service	Meat service
STATION 1	10.30	14.00	14.35
STATION 2	10.45	14.15	14.55
STATION 3	11.00	14.30	15.10
STATION 4	11.15	14.45	15.25
STATION 5	11.30	15.00	15.40
STATION 6	11.45	15.15	15.55

Following the competition, a drinks & canapés reception will be held when the winner will be announced.