

#### SCOTY 2017 –

#### Main Course and Dessert method

**Rule 11 explanation of your menu**

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| Name of Organisation |  | LACA Organiser’s name and job title |  |
| Entrant Name |  | School name |  |

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| --- |
| **Main Course method:**  This should give step by step instructions on how to create the main course and clearly show the skills being used in this recipe. Make sure all ingredients are listed on the costing sheet and included in the method. Please list all allergen ingredients used within your main course at the bottom of the method. |
| **Dessert method:**  This should give step by step instructions on how to create the main course and clearly show the skills being used in this recipe. Make sure all ingredients are listed on the costing sheet and included in the method. Please list all allergen ingredients used within your dessert at the bottom of the method. |
| **Rule 11 explanation of your menu, to include:**   * What inspired you to create the dishes? * The reasoning behind the product application of the Maggi or Nestle products you have used in your dishes * What changes to the ingredients, method or skills would need to be made when the menu is produced en masse? * Where sustainable products (eg Red Tractor, MSC) have been used * Where locally sourced ingredients have been used.   Maximum 150 words permitted. This information will be displayed on the photography table at the regional final and national final stages of the competition. |

## Submit this form along with your Entrant Details and the Main Course and Dessert Menu Recipe & Costing Sheets to the SCOTY Competition Organiser

**NO LATER THAN FRIDAY 28TH OCTOBER 2016**

**By email to scoty@dewberryredpoint.co.uk**