



FBI School Chef of the Year 2025

ESTIMATED COMBINED PRIZES TO THE VALUE OF R300 000

The search is on for the next FBI School Chef of the Year 2025 for both the **Free State** and **Northern Cape** provinces.

To develop and promote the art of cookery and the passion and dedication it takes to make your mark in the industry, the FBI decided to again host the School Chef competition in association with various partners.

In the Free State and Northern Cape regions respectively, many secondary training schools, or high schools, offer Domestic Science, Consumer Studies, Hotel and Catering and / or Home Economics as subjects to increase learner numbers who in turn will enter the hospitality industry to become leaders and ambassadors for their schools and regions.

The hospitality industry is recovering a lot faster than anticipated post-covid and we are very excited to see our graduates enter the international arena once more. International placements have been a great part of our success, and we already have agencies lined up to place our candidates in amongst other countries, the USA, UAE, New Zealand, United Kingdom and the Isle of Man.

Apart from increasing awareness amongst learners in the field of hospitality, the FBI will offer all the finalists the opportunity to attend various full-time courses at the FBI.

This competition has been running since 2006 and has seen many winners end up working in international kitchens across the world.

You might be the next one!

Concept

- The competition is open to all secondary schools in the Free State and Northern Cape who offer the afore-mentioned subjects.
- Judging will be done by a panel of experts selected by the Free State branch of the FBI, SA Chefs Association judges and industry experts in both regions.
- Finalists will be selected from the Free State, with a Free State winner announced on the day of the competition (**2nd of August 2025**).
- Finalists will be selected from the Northern Cape, with a Northern Cape winner announced on the day of the competition (**1st of August 2025**).
- The **DEADLINE FOR APPLICATIONS** reaching us is **Friday 11 JULY 2025** at which date the applications must either be hand-delivered or posted to the FBI: Private Bag X01, Suite 276, Brandhof, 9324.
Low resolution scans will also be accepted to admin@fbibfn.co.za.



Requirements

- Only Grade 12 learners can enter.
- Learners must have one of the afore-mentioned subjects as a major subject or be highly passionate about the hospitality industry or have a recommendation letter from a teacher offering one of the afore-mentioned subjects.
- A portfolio containing the following information must be handed in:

A two-course menu (for 3 guests) containing:

- Main Course – (Must contain pork fillet in any form as the main component)
- Dessert – (Must contain chocolate)
- ANY Lancewood product(s) to be incorporated into your main and starter

A maximum budget of R150.00 per person (3 x plates); in total cost must be worked according to (proof of purchase slips may be requested on the day of the competition). All costs including cost for sponsored goods as well. We need the cost of the menu per person.

- Menus must be accompanied by recipes and photos of the individual dishes.
- Finalists will be allowed 3 hours to cook their menus.
- 2 guests per person may be invited to enjoy the meal on the competition day.
- White, round main course plates must be used for plating **(26cm plus)**.

We supply plates on the day!

• **SPONSORS:**

- ROLKEM powder colourings available on competition day.
- Chocolate chips will be supplied on the day for each Finalist to utilise in their dessert.
- 600gr Malu Pork Fillet will be sponsored for each Finalist to cook with on the day.
- Lancewood product(s) as per finalist's menu

The 14 top entries from each province will be chosen as semi-finalists and they will be allowed to cook their menus at the venues selected in Bloemfontein (FS).

Initial judging to determine finalists will be done according to creativity, menu design and plate presentation of the applications received.

- A personal CV with a ½ page information section on the student's dedication and passion for food must accompany the entry together with a colour ID photograph.
- A motivation letter from his/her teacher for allowing the entry.



Ingredients

- All ingredients must be supplied by finalists for the final cook-off (**DO NOT EXCEED THE BUDGET**). Please remember that the chocolate chips & Malu Pork will be sponsored on the day of the finals.
- No table settings will be required. This will be provided by hosts. You are allowed to bring your own plates if you wish.

Equipment

- Standard kitchen equipment will be available for finalists' use. All specialty equipment can be brought into the kitchen on the day of the competition – **Please ensure that your equipment/crockery is clearly marked.**

Terms and conditions

- Only one entry per applicant is allowed.
- The competition is open to all current Grade 12 learners from the Free State and Northern Cape only.
- Late or incomplete entries will not be accepted and thus voided.
- Entrants choose to participate in the event at their own free will and risk. Entrants must obtain permission from their parents or legal guardian before entering as well as provide a supporting letter from his/her responsible teacher motivating the pupil's love for cooking.
- No help is allowed during the final cook-off and parents and teachers are not allowed in the kitchen during the cook-off.
- The judges' decisions will be final, and no correspondence will be entered into with teachers or parents.
- Winners of the prizes must notify the FBI in writing of their intention to take up sponsorships before Nov 2025.
- Prizes may not be transferred, re-sold, substituted, amended, exchanged, or redeemed for cash and are only applicable to the 2026 formal intake at the FBI.
- All participants taking part in this competition acknowledge and agree upon entering that their identity may be disclosed in announcements and promotional material via the FBI website and / or Facebook page and pages associated with sponsors of the event.
- Results will be communicated on the day of the judging.
- Winning recipes will be used for Marketing purposes on all sponsors' media platforms.



Facts and information about the FBI

The Food and Beverage Institute, or better known as the FBI, has been active in Bloemfontein since 2005 and specializes not only in catering for specialty functions, but also in training internationally recognized chefs and hospitality managers.

All lecturing staff offers FBI students an opportunity to tap into their vast bank of knowledge and skills and commit themselves to training leaders in the culinary field of South Africa for the future.

- **International programs on offer:**

City & Guilds International, Diploma in Food Preparation and Culinary Arts
City & Guilds International, Diploma in Patisserie studies.

- **National programs on offer**

QCTO Occupational Certificate: Chef NQF Level 5
QCTO Occupational Certificate: Cook NQF Level 4

*The slogan, **Food – Art – Passion**, is executed daily in both the classroom and functions where students implement their skills.*

For any queries pertaining to this competition, please do not hesitate to contact the undersigned.

General Manager: Debbie Nell

E: admin@fbibfn.co.za / Tel: 051- 451 9122