



CAN YOU CREATE A COMMONWEALTH BURGER?



Brief

There's a chance for Scottish Schools to show off their aspiring young chefs and to bag themselves a very tasty **£250** to spend on Scotch Beef, Scotch Lamb and Specially Selected Pork for the school. As well as individual prizes for the pupils taking part.

Develop an original Commonwealth Burger recipe using Scotch Beef, Scotch Lamb and/or Specially Selected Pork. The burger needs to capture the commonwealth theme as the winning recipe will be shared with butchers across the country to sell on the run up to the summer events.

Think about what flavour combination you could use to represent one of the commonwealth countries, sports or athletes. Or perhaps you want to design a burger that captures the ethos of the commonwealth.

Be as imaginative as you like, but remember that the burger should also be tasty.

Marking

The burger will be marked from 10 (outstanding) to 1 (poor) on the following criteria:

Creativity and originality: The judges want to see your recipe ideas brought to life and something unique that will grab their attention.

Healthy eating/nutrition: Show your understanding of eating a healthy balanced diet. Explain why you added or omitted certain ingredients. Will your burger provide a nutrition boost for someone in particular?

Recipe Justification: How does the recipe fit with the Commonwealth theme? Does it encapsulate the games?

Following the first stage of judging, a select number of entries will be chosen to take part in the semi-final where your class will work with a local butcher to produce your burger. These will then be presented and judged, resulting in 3 finalists being chosen to be judged at the Royal Highland Show 2014 on Thursday 19th June 2014.

Notes to Teachers

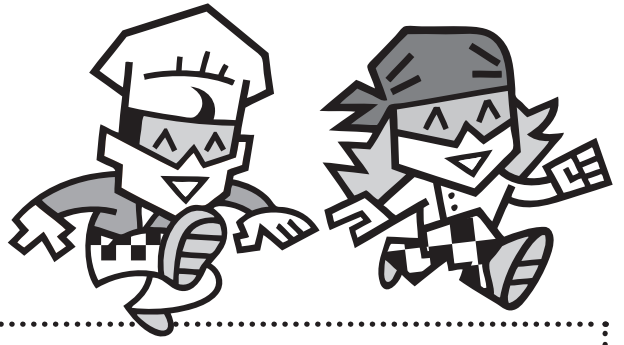
Entries can be made individually or a combined class effort. Your recipe idea may be one you have made and tried out or just a concept which could then be enhanced should your entry be selected to work with a butcher on.

Entries to be submitted to: Jennifer Robertson, Health & Education Coordinator, Quality Meat Scotland, The Rural Centre, Ingliston, Newbridge, EH28 8NZ by 19th May 2014

This competition offers the opportunity to discuss various topics in class: range of ingredients, nutritional properties, product design, culture and history.

Quality Meat Scotland offer a range of health & education activities including healthy eating sessions and cookery demonstrations. Understanding of the Scotch Beef, Scotch Lamb and Specially Selected Pork brands increases awareness of issues including traceability, sustainability, animal welfare, quality assurance and food safety.

ENTRY FORM



Name:

School:

Class:

Teacher:

School contact name and email:

Draw a picture, take a photo or create a mood board for your burger concept.

(Use an extra piece of paper if you need to).

Description/Vision of the burger:

Describe your burger concept (give it a catchy title).

List the ingredients that will feature in your burger:

Why this burger/How does it fit with the theme?:

Explain why you think the burger fits the brief? Why did you choose this burger? Will shoppers buy it?