



RCL FOODS YOUNG CHEFS CHALLENGE

(“Competition”)

TERMS AND CONDITIONS

The promoters are RCL Group Services (Pty) Ltd (“RCL FOODS”), Sigalo Foods (Pty) Ltd (“Sigalo Foods”), RCL FOODS Consumer (Pty) Ltd (“Rainbow”), LiveKindly Collective Africa (Pty) Ltd (“LiveKindly”) and South African Chefs Association (“SACA”), which are contracted to promote this Competition (collectively “the Promoter”).

Any persons entering or participating in this Competition (“Participant”) accept and agree that by entering this Competition they have had an opportunity to read and consider these Terms and Conditions and that they are bound by these Terms and Conditions.

1. WHAT ARE THE PRIZES?

- 1.1. The Prizes, which will be won at the national competition (“National Finals”), are as follows:
 - 1.1.1. The Winning team will receive R30 000.00 (thirty thousand rand), split equally between the 2 Participants;
 - 1.1.2. The Second place team will receive R20 000.00 (twenty thousand rand), split equally between the 2 Participants; and
 - 1.1.3. The Third place team will receive R15 000.00 (fifteen thousand rand), split equally between the 2 Participants.
- 1.2. All Participants who participate in the regional competition as contemplated in clause 4 (“Regional Competition”) will receive a certificate of participation.
- 1.3. The Prize is not transferrable and may not be exchanged for any other items. The Promoter reserves the right to substitute the prize/s with any other prize of comparable commercial value.

2. WHO CAN PARTICIPATE?

- 2.1. Any person who is a legal resident of South Africa who is between the ages of 18 and 27 years, and who is enrolled with a professional institution or in a service (traineeship) programme focusing on Culinary Arts or a Professional Cookery may participate. A Participant may not be 28 years or older on the date of the National Finals on 13 October 2022.
- 2.2. It is recommended that a Participant must be a fully paid-up member with the South African Chefs Association (“SACA”) and have a valid membership number. However, this is not mandatory to enter the Competition. Should the Participant reach the National Finals, then it will become compulsory for the Participant to be a fully paid-up member of SACA within 14 days after notification of progressing to the National Finals.

- 2.3. No director, partner, employee or agent of, or consultant to the Promoter, any person who directly or indirectly controls or is controlled by the Promoter or any supplier of goods or services in connection with the Competition may enter.

3. HOW TO PARTICIPATE

- 3.1. To enter this Competition, Participants must:

3.1.1. Visit the RCL FOODS Website at <https://rclfoods.com/brand/food-partners/> and click on the enter now tab under the Young Chefs Banner and fill in the details required. Thereafter, an email will be sent to the Participant containing the Competition registration form;

3.1.2. Form a team of 2 Participants who meet the requirements set out in clause 2 ("Team"). Both Team members must be enrolled at the same institution or in-service programme (at the same campus or hotel); and

3.1.3. Complete in full the Competition registration form and submit it together with a portfolio of evidence (recipe, menu descriptor and photographs) of the following courses:

3.1.3.1. **Restaurant Main Course:** using chicken or plant based protein as a compulsory ingredient and at least two of the following ingredients: sugar, flour, margarine or butter, cream and/or mayonnaise; and

3.1.3.2. **Innovation Dessert:** using cream as a compulsory ingredient and at least two of the following ingredients: sugar, peanut butter, flour and/or margarine or butter.

Participants must submit a portfolio of evidence of both the Restaurant Main Course and Innovation Dessert for their entry to be valid.

- 3.2. It is the Participant's responsibility to specify any allergens that he/she or their teammate has on the Competition registration form contemplated in clause 3.1.3.
- 3.3. Participants are encouraged to use RCL FOODS, Rainbow, Siqualo Foods and LiveKindly products when preparing the recipes to be submitted. However, use of these brands is not compulsory for entry criteria. Ingredients provided at the Regional Competition and National Finals will be from the RCL FOODS, Rainbow, Siqualo Foods and LiveKindly baskets of ingredients where applicable.
- 3.4. Entries will need to be typed, photographed and submitted to competitions@sachefs.co.za by no later than 11:59pm on 2nd August 2022 ("the Closing Date").
- 3.5. Entries which are incomplete, unclear, illegible or contain errors will be declared invalid.
- 3.6. Participants and/or Teams may only enter once. No multiple entries allowed.
- 3.7. Entries will be judged by a panel of expert chef judges.
- 3.8. A minimum number of 10 processed valid entries, which meet the requirements set out in this clause 3, are required for a region to host a Regional Competition. Failure by a region to meet this requirement will result in the disqualification of that region. Teams affected by the disqualification of a region will have the option of travelling

to an alternate region to participate at their own expense.

- 3.9. 6 Teams will be selected per region to participate in the Regional Competition should a region have between 10 and 60 valid entries.
- 3.10. For every 10 valid entries submitted over 60, an additional Team per 10 will be selected to go through to the Regional Competition.
- 3.11. The Teams selected to participate in the Regional Competition as contemplated in clauses 3.9 and 3.10 will be scored based on (i) innovative usage of stipulated ingredients, (ii) portion obedience, (iii) textures, (iv) balance and colour (v) perceived taste (vi) appearance and (vii) creativity of the dish.
- 3.12. Should Participants enter both the Young Chefs Challenge and the Young Bakers Challenge, and make it through to both regional rounds, the Young Chefs Challenge will take preference and Participants will not be permitted to continue with the Young Bakers Challenge beyond this point.
- 3.13. Webinars communicating information about the Competition will be hosted by the Promoter prior to the Regional Competition and National Finals. Invitations to the webinars will be sent via email to the Participants.

4. REGIONAL COMPETITION

- 4.1. The Teams selected to go through to the Regional Competition will be notified via telephone and email not less than 14 days prior to the date of their respective Regional Competition. In the event that the Participants cannot be successfully contacted or fail to respond to the Promoter within 24 hours, the Promoter reserves the right to select another Team in substitution. The names of the regional finalists will also be published on the RCL FOODS website at www.rclfoods.com. Teams may not change members after entry and substitutions will not be allowed. If a Participant and/or a Team cannot attend the regional or national round, then that Team will be disqualified and the next highest scoring Team from that region will go through in their place.
- 4.2. The Regional Competition will be a mystery basket (a basket containing mystery ingredients, "Mystery Basket") style competition in which the Teams must cook the following two courses:
 - 4.2.1. **Restaurant Main Course** - Teams will have 20 minutes to write a restaurant main course menu descriptor from a box of Mystery Basket ingredients using 1 compulsory ingredient and a minimum of 2 ingredients from any of the following brands RCL FOODS, Sigalo Foods, Rainbow Chicken and/or LiveKindly. Teams will have 1 hour to prepare, cook and present that menu serving 3 persons to the judges for tasting. Thereafter Teams will clean down for 20 minutes.
 - 4.2.2. **Restaurant Dessert Course** - Teams will have 20 minutes to write a Restaurant Dessert Course from a box of Mystery Basket ingredients using a minimum of 3 ingredients from any of the following brands RCL FOODS and/or, Sigalo Foods. Thereafter, the Teams will have 1 hour 20 minutes to prepare, cook and present a dessert course serving 3 persons to the judges for tasting.
- 4.3. Only the top 2 Teams from each Regional Competition will compete in the National Finals subject to their compliance with the rules of the Competition.

- 4.4. The Teams selected to go through to the National Finals ("National Finalists") will be judged on the food that is prepared and presented at the Regional Competition by the Participants and judged by a panel of qualified SACA judges, using an application designed by SACA.
- 4.5. The Regional Competitions will be hosted in the following provinces: (i) Free State, (ii) Gauteng, (iii) Limpopo, (iii) KwaZulu-Natal and (iv) Western Cape.
- 4.6. Regional Competitions will be held during August and September 2022. Dates and venues to be finalised at a later stage.
- 4.7. Winners of the Regional Competition will be notified via telephone and email within 7 days of the last Regional Competition date and will be required to submit a recipe and photograph of the dishes set out in clause 5.2 below, within 14 days of receiving such notification.

5. NATIONAL COMPETITION

- 5.1. At this stage of the Competition, all National Finalists would need to become fully paid-up members of SACA.
- 5.2. All National Finalists will then be required to submit a recipe and photograph of the following dishes:
 - 5.2.1. **Restaurant Main Course** serving 3 persons, using 1 LiveKindly product and any other 2 RCL FOODS or Rainbow ingredients, to be prepared, cooked and presented to the judges for tasting within the time limit of 1 hour. No costing is required, however each plate cannot exceed a cost price of R35.00 per plate exclusive of VAT; and
 - 5.2.2. **Innovation Dessert Course** serving 3 persons using a Meadowland product as a compulsory ingredient and at least two of the following ingredients: Marvello, Selati, Supreme Flour and/or Yum Yum, to be prepared, cooked and presented to the judges within a time limit of 1 hour 15 minutes. No costing will be required, however each plate must not exceed a cost price of R25.00 per plate exclusive of VAT.
- 5.3. These recipes must be submitted within 14 days of the Participant being notified of making it through to the National Finals. These recipes will be cooked at the National Finals.
- 5.4. Teams will be required to cook the following on the day of the National Finals:
 - 5.4.1. **Restaurant Starter Course** from a Mystery Basket. Teams will have 15 minutes to write a menu and 40 minutes to cook and present the Starter Course to the judges for tasting. Teams must use 1 compulsory ingredient and 2 RCL FOODS ingredients to cook. Thereafter Teams will clean down for 10 minutes;
 - 5.4.2. **Restaurant Main Course** that they submitted following the Regional Competition as set out in clause 5.2.1 (including recipe and photograph) to serve 3 persons. Teams will have 1 hour to cook and present the submitted Restaurant Main Course to the judges for tasting. Thereafter Teams will clean down for 10 minutes; and
 - 5.4.3. **Innovation Dessert** that they have submitted following the Regional Competition as set out in clause 5.2.2 (including recipe and photograph) to

serve 3 persons. Teams will have 1 hour 15 minutes to cook and present the Innovation Dessert to the judges for tasting.

- 5.5. Teams must ensure that the submitted recipes that they will be cooking in the National Finals can be made within the time limits as stipulated above.
- 5.6. The National Finals will be held on 13 October 2022 at a venue to be confirmed in Kwa Zulu Natal.
- 5.7. After the National Finals have been judged, the prizegiving will take place at the RCL FOODS Head Office in Westville and light snacks and refreshments will be served.
- 5.8. RCL FOODS will provide flights to and from OR Tambo, Cape Town International and Bloemfontein airports to the Teams competing in the National Finals. Transport will be provided to and from the King Shaka airport to RCL FOODS Head Office. Accommodation and transport will be provided for the duration of the National Finals.
- 5.9. **The Promoter shall not be responsible for any lost, damaged or delayed entries for any reason whatsoever, and proof of sending will not be accepted as proof of receipt by the Promoter. The Promoter is not liable for any technical failures affecting the participation and/or Prize redemption process of this Competition.**
- 5.10. In the event that entry into this Competition is contingent on the Participant entering any website or social media page or application, the Participant hereby acknowledges that any and all costs associated with the required internet connection will not constitute a cost of entering into this Competition and shall be borne solely by the Participant.

6. PERSONAL INFORMATION

- 6.1. By entering this Competition the Participant consents to the collection, processing and further processing of his/her personal information (the Participant's name, ID number, cellphone number, address, personal preferences, and other personal information the Participant provides when entering and participating in this Competition) by the Promoter.
- 6.2. The purposes for processing personal information is to: (i) conduct this Competition; (ii) facilitate the Participant's participation in the Competition; (iii) communicate with the Participant and (iv) for market and product research.
- 6.3. Should the Participant object to the processing of his/her personal information, the participant should send an e-mail to brad.kavanagh@rclfoods.com.
- 6.4. By posting any content, images, or comments on any of the Promoter's public and/or social media platform, and/or by submitting recipes, a Participant consents to and gives the Promoter a world-wide royalty free licence to reproduce, modify, adapt and publish such content, images, recipes or comments for the purposes of promoting the Promoter's products and/or services.

7. INDEMNITY

By entering this Competition, the Participant unconditionally and irrevocably indemnifies and holds harmless the Promoter, as well as their holding companies, their subsidiaries and any subsidiaries of their holding

companies, and their successors and assigns, directors, employees, agents or consultants against all and any losses, claims, proceeding, actions, damages, (direct, consequential or otherwise) liability, demands, expenses, legal costs (on an attorney and own client basis) howsoever arising out of, based upon, or in connection with (directly or indirectly) the Participant's participation in the Competition and the Prize/s.

8. DURATION

- 8.1. This Competition runs from 15 June 2022 and submissions close at 11:59pm on 31 July 2022 ("Closing Date"). Any entries received after the Closing Date will not be considered.
- 8.2. The Promoter reserves the right to reasonably extend, shorten, suspend the time period of this Competition or terminate the Competition for technical, commercial, and/or operational reasons, or for reasons beyond its control. **This Competition, Prize and Terms and Conditions may be reasonably amended by the Promoter, at any time during the Competition. In such event, all Participants waive any rights that they may have/purport to have in terms of this Competition, and acknowledge that they shall have no recourse against the Promoter whatsoever.**

9. RESULTS

- 9.1. The winners of the National Finals on 13 October 2022 will be scored by a panel of qualified SACA judges, using an application designed for judging food competitions. The results of the National Finals will be announced at the Prizegiving ceremony after the National Finals on 13 October 2022 and be made available on the RCL FOODS Website.
- 9.2. The judges' decision will be final and binding, and no correspondence will be entered into.
- 9.3. The payment of the cash Prizes will be made by EFT into the bank accounts provided by the winners within 14 days of being announced.
- 9.4. The Promotor may require the winner/s to:
 - 9.4.1. provide their name and identity number to enable to Promotor to verify their entry;
 - 9.4.2. sign an acknowledgment of receipt of the Prize, and indemnity; and
 - 9.4.3. where the entry includes the submission of any work eligible for copyright in terms of the Copyright Act No. 98 of 1978, as amended conclude an agreement of assignment whereby any rights which the winner may have in respect of such works are transferred to the Promoter.
- 9.5. Should the winner/s refuse to comply with this rule for any reason then the winner shall be deemed to have rejected the Prize, and it shall revert to the Promoter.
- 9.6. Any winner may be requested to attend the draw and announcement of the winner, to take part in the Promoter's publicity campaigns or to allow their names and likenesses to be used by the Promoter for promotional purposes. The winner is, however, entitled to decline such request.
- 9.7. Where a winner consents to take part in the Promoter's publicity campaigns, they

will not be entitled to any remuneration for such participation and all materials arising from such participation will be the sole property of the Promoter.

10. DISPUTES

- 10.1. Should any dispute arise in relation to these Terms and Conditions, the Promoter's decision will be final, and no correspondence shall be entered into.
- 10.2. For more information or a copy of these Terms and Conditions, please visit www.rclfoods.com. Any Competition related queries may be directed to brad.kavanagh@rclfoods.com from Monday to Friday, 8:00am to 4:00pm.