



Guidance Notes

The Great Lincolnshire Schools' Tate Off!

Competition Overview:

Be a potato recipe creator!

Students are tasked with using their imagination and creativity to design an exciting potato-based recipe. It will need to feature our favourite vegetable – 'tates', but you can include other ingredients too. Students can add a twist to an existing recipe or invent one from scratch – be as imaginative as you like!

Students are encouraged to think about:

- The availability of British and locally grown/sourced food.
- Exploring foods that have been farmed locally or grown at home.
- Developing culinary and nutritional awareness.

Curriculum Links:

Design and Technology – Cooking and Nutrition; English; Mathematics; Science

How to Enter:

This competition is open to primary, secondary and special schools and will be judged in key stage categories. You can enter as a class or team. Schools can submit as many entries as they like, but each entry should be unique and original.

1. Develop a potato-based recipe. There is no cooking involved at this stage – just lots of creativity!

Each recipe will need to include:

- A recipe title
- An explanation of what inspired you to create this recipe
- Prep time; cooking time and number of servings
- Ingredients and whether they have been locally sourced
- Method/step-by-step cooking instructions
- Image of the dish
- Nutritional information

2. Submit your entry by uploading the recipe details to the online form - www.seasonalspuds.com/tate-off-competition or email the completed form to hello@seasonalspuds.co.uk
3. All recipe entries must be received by **5pm, on Friday 28th May 2021.**



BRANSTON



Judging Process:

The judging will be split into three stages:

1. **Longlisting** – A judging panel will shortlist the recipes.
2. **Shortlisting** – The general public will vote to shortlist their favourite recipes for inclusion in the recipe e-book via social media.
3. **Final Stage** – Each category will be judged by a renowned Lincolnshire chef.

The chefs will judge the recipes by the following:

- Creativity
- Design and presentation
- Health and nutritional benefits
- Use of locally sourced ingredients

The shortlisted recipes will feature in a special recipe e-book, which will be available as a free download from the Seasonal Spuds website and the Lincolnshire Showground website.

The winner from each category will get the chance to take part in a virtual cooking session with the chef who will reproduce their winning potato-based dish, as well as being awarded special prizes for each member of the team. Certificate of achievement will be given to all those involved.

Useful Links:

Branston: <https://www.branston.com/>

Seasonal Spuds Competition Guidance: www.seasonalspuds.com/tate-off-competition

Seasonal Spuds: <https://www.seasonalspuds.com/recipes>

Cook Your Own Potatoes: <https://www.cookyourownpotatoes.org.uk/>

Grow Your Own Potatoes: <https://www.growyourownpotatoes.org.uk/>

Love Potatoes: <https://www.lovepotatoes.co.uk/>

Food for Life: <https://www.foodforlife.org.uk/schools/what-can-you-do/get-cooking>

School Food Matters: <https://www.schoolfoodmatters.org/why-school-food-matters/why-cooking-schools>



Love British Food: <https://www.lovebritishfood.co.uk/>

RHS Campaign for School Gardening: <https://schoolgardening.rhs.org.uk/Resources/Class-growing-topic/Grow-your-own-lunch?returnUrl=%2FResources%2FFind-a-resource%3Fso%3D0%26pi%3D0%26ps%3D10%26f%3D1,8:%26page%3D1>

British Nutrition Foundation: <https://www.nutrition.org.uk/>

Food a Fact of Life: <https://www.foodafactoflife.org.uk/search-results?q=potato+recipes>

Rethink Food Education: <https://www.rethinkfood.co.uk/education/>

Key dates:

The following dates are a guide and may be subject to change. Any additional changes will be communicated to you.

Entry Deadline	5pm, Friday 28 th May 2021
Judging Stages	1 st - 23 rd June 2021

Key Contacts:

For any additional support along the way please contact Rosie or Suzy - Lincolnshire Agricultural Society (Education team):

rcrust@lincolnshireshowground.co.uk; education@lincolnshireshowground.co.uk

or phone 01522 585521.

Online

Website: www.lincolnshireshowground.co.uk/education

Twitter: @LASEducation