



Springboard Future Chef National Bake Off Competition 2026

Open to all Year 7 and Year 8 Students

It's Bake Off time!

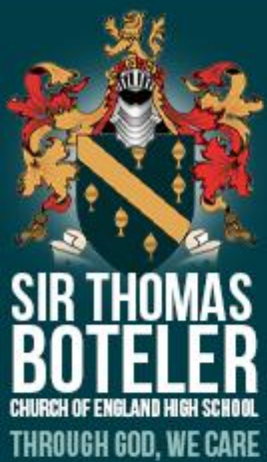
Taking place entirely online, the Bake Off is a fantastic opportunity for Year 7 and Year 8 students of all abilities, whether they are budding chefs, or just enjoy baking at home! Students can showcase their skills, creativity, and passion for food in this competition that aligns perfectly with promoting practical life skills, encouraging independent learning, and celebrating students' talents!

Why should students take part?

Boost confidence – Bake Off provides a positive platform for students to receive recognition for their efforts and talents

Develop practical skills – Competitors will hone essential culinary techniques, food presentation, and time management, as well as paying attention to food wastage and exploring their own flavour preferences

Celebrates creativity – Bake Off allows students to express themselves through recipe development and dish presentation.



HIGH EXPECTATIONS
HIGH ASPIRATIONS
HIGH STANDARDS
YOU WILL SUCCEED

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Key Details

The Bake Off Competition takes place entirely online. Students should create and bake a savoury tart (salty or spicy, not sweet) at home. Take pictures of your tart INCLUDING pictures of the baking process. Pictures should be put in ONE document (e.g. Word or Power point) then e:mailed to sfallon@boteler.org.uk. I will submit your entry for you online. The deadline for entries is NO LATER THAN Monday 11th January 2026.

All entries will be judged by a panel of professional chef judges from across the UK and the winner will be invited on an all expense paid trip to London to watch the FutureChef National Final in March 2026!

Look at the entry rules (The Challenge) and inspiration on the next slide. Please come and see me if you would like to discuss an idea, need help with the baking process or any other questions! The Christmas break would be a perfect time to bake your savoury tart. I know we have amazing chef's at Sir Thomas Boteler and we can win this!

Good Luck!!
Ms Fallon





**SIR THOMAS
BOTELER**

CHURCH OF ENGLAND HIGH SCHOOL
THROUGH GOD, WE CARE

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Think about flavour, colour, presentation. 'You eat with your eyes!'



The Challenge:

- Produce a savoury tart using a shortcrust homemade pastry.
- The tart can be any shape you like.
- The tart should have a minimum of 4 portions, a maximum of 8 portions.
- The filling is up to you, but focus on seasonality and food waste/using an ingredient in its entirety.
- Bake your tart, include photos of the baking process and email in one document to Ms Fallon by Monday 11th January 2026.