



Nestlé Professional **TOQUE D'OR** Competition 2026 CREATING SUSTAINABLE FUTURES

WIN A CULINARY
ADVENTURE IN
SCANDINAVIA



How to Enter *this* Year's competition

Contents

Page 2	Back of House Students – Part 1
Page 3	Back of House Students – Part 2
Page 4	Front of House Students – Part 1
Page 5	Front of House Students – Part 2
Page 6	Information for all Students – Stage 1-2
Page 7	Information for all Students – Stage 3-4
Page 8	Information for all Students – Stage 5-6



Information for back of house students

For students of all ages

PART 1: COOKING TASK

The entry tasks must take place at colleges under the supervision of a lecturer.

All Back of House students will receive samples of the **MAGGI® Coconut Milk Powder**, **Rich & Rustic Tomato sauce** and **Demi-Glace Sauce** delivered to their college between 19th and 23rd of January.



Imagine you are creating a dish to sell in your college restaurant, inspired by the theme of the competition: Embracing Cultural Fusion, Diversity and Innovation in the Hospitality Industry.

This could be a dish your area is famous for, your favourite cuisine (e.g., Indian, Korean, English, Scottish, etc.), a family recipe passed down through generations, or a dish inspired by a chef you admire who creates innovative dishes in terms of taste or presentation.

WHAT YOU NEED TO DO

Create one portion of your dish using fresh ingredients and at least 1 of the MAGGI® products sent to you to elevate your dish. This dish should be inspired by the competition theme, and you can choose whether or not to include animal protein.

Please include in your entry:

- 1 A photo of your **finished dish on a plate**.
- 2 A photo of the '**mise en place**' for your dish, making sure all of the ingredients are shown.
- 3 A **written recipe sheet** for your created dish with ingredients, weights and method.



You will need to submit your entry by the 13th of February. You can do so using the following link: www.nestleprofessional.co.uk/toque-dor/how-to-enter



Information for back of house students

For students aged 18-25, as of 8th March 2026

PART 2: ARTICLE TASK

We would also like you to submit **a written article** about you and your dish. Please include the following:

- 1 A **photo of yourself** with your dish.
- 2 **Why you're excited** about taking part in Toque d'Or® 2026.
- 3 The **name** of your dish, the **inspiration behind it** and **how it would be described** on a restaurant menu.
- 4 **Why you want** to be part of the hospitality industry.

Note: Students may use PowerPoint, Word, Canva or any other platform they prefer to create the article.

You will need to submit your entry by the 13th of February. You can do so using the following link: www.nestleprofessional.co.uk/toque-dor/how-to-enter



Information for front of house students

For students of all ages

PART 1: ICED COFFEE TASK

The entry tasks must take place at your college under the supervision of a lecturer.

All Front of House students will receive a 500ml bottle of **NESCAFÉ® Espresso Concentrate** delivered to their college between 19th and 23rd of January.



Imagine you are creating an iced drink to sell in your college restaurant /café using the NESCAFÉ® Espresso Concentrate sent to you. This coffee should be inspired by the theme of the competition, which is Embracing Cultural Fusion, Diversity, and Innovation in the Hospitality Industry.

This could be a coffee where the flavours or presentation are inspired by your favourite cuisine, e.g. Indian, English, Scottish, etc, a coffee named after a particular hospitality leader you admire or innovative in its taste or presentation.

WHAT YOU NEED TO DO

- 1 Include a photo of your finished coffee creation, served **in a glass of your choice** so the liquid can be seen.
- 2 Include a photo of the **'mise en place'** for your coffee, ensure all of the ingredients are shown.
- 3 Provide **a written recipe sheet** for your coffee creation with ingredients, weights and method.



You will need to submit your entry by the 13th of February. You can do so using the following link: www.nestleprofessional.co.uk/toque-dor/how-to-enter



Information for front of house students

For students aged 18-25, as of 8th March 2026



PART 2: ARTICLE TASK

We would also like you to submit **a written article** about you and your coffee. Please include the following:

- 1 A **photo of yourself** with your coffee.
- 2 **Why you're excited** about taking part in Toque d'Or® 2026.
- 3 The **name** of your coffee, **the inspiration behind it** and **how it would be described** on a restaurant/café menu.
- 4 **Why you want** to be part of the hospitality industry.

Note: Students may use PowerPoint, Word, Canva or any other platform they prefer to create the article.

You will need to submit your entry by the 13th of February. You can do so using the following link: www.nestleprofessional.co.uk/toque-dor/how-to-enter





Information for **all** students

Stage 1 Registration

Students must be registered by a lecturer to take part:

www.nestleprofessional.co.uk/toque-dor/how-to-enter

To participate students must be at level 2, 3, or 4 (or equivalent national, e.g. 5, 6 and 7 in Scotland). Only students aged 18-25 (**as of 8th March 2026**) will be eligible to compete in the Heats stage of the competition but you may still enter if you are under 18 or over 25 years old.

Apprentices are not eligible to participate.

A Nestlé Professional Toque d'Or® 2026 participation certificate will be awarded to all students who take part.

Students must be registered by their lecturers by the 15th January 2026.

Stage 2 How to enter

Please read these instructions carefully and note entry requirements and deadlines

- 1 Between the **19th and 23rd January**, all students registered by their lecturers will receive a box containing MAGGI® products, if they are Back of House, and NESCAFÉ® Espresso Concentrate if they are Front of House. These products will be sent to the college and addressed to the lecturer. The lecturer must ensure that these products are equally distributed between all students registered, as they must use these products to complete their entry task.
- 2 All entry tasks **must be completed under the supervision of a lecturer** who should guide their students to **complete the entry tasks at the college.**
- 3 Colleges and lecturers are responsible for sourcing all other ingredients for the entry tasks, with a budget of £5 per student allocated for ingredient purchase. Colleges will receive a £5 refund per student as long as all students complete their entry tasks.
- 4 All completed student entry forms **MUST** be submitted by 23:59 on **13th February 2026**. Any applications received after this date will not be considered.





Information for all students

Stage 3 Heats

Timing: 9th-12th March 2026

Location: The Grand Cookery School, York

- 1 The 24 Back of House and 24 Front of House students who successfully make it through to the Heats stage will be contacted directly by our events agency YES (Your Events Solution) to confirm their participation.
- 2 At this point you will be informed of your competition day, uniform requirements, and other relevant challenge information. Travel to York and accommodation will be arranged for all competitors, with expenses covered by Toque d'Or®.
- 3 12 competitors will be selected to advance to the Grand Finals - 6 Back of House finalists, and 6 Front of House finalists.

Stage 4 Grand Finals

Timing: 10th-14th May 2026

Location: London

Participating in the Nestlé Professional Toque d'Or® Grand Final is an unforgettable experience. The event spans several days, during which finalists will have the opportunity to meet fellow competitors, learn new skills, take part in exciting challenges, network with industry peers, and receive direct feedback from expert judges. In previous years, the challenges have taken finalists all over the UK, visiting farms to learn about sustainability and cooking on-site, exploring vineyards to learn about wine-tasting and gain qualifications, and experiencing busy service and excellence in prestigious restaurants.

While the final challenges for this year's competition have not yet been revealed, you can explore [our YouTube channel](#) and [Instagram page](#) to get a glimpse of previous years' challenges and learn what you can expect.

NOTE: By 26th February we will announce the students shortlisted for the Heats and the week commencing the 20th March we will announce the students shortlisted for the Finals. Both announcements will be made via email and social media. Only the students shortlisted for the Heats and Finals will be contacted by our third party agency YES to make their arrangements to these stages of the competition.



Information for all students

Stage 5 Awards

Timing: 12th June 2026

Location: London

All 12 Toque d'Or® finalists, along with their lecturers will be invited to attend the awards ceremony in June. The two Grand Prize winners for 2026 will be announced during the awards—one Back of House winner and one Front of House winner.

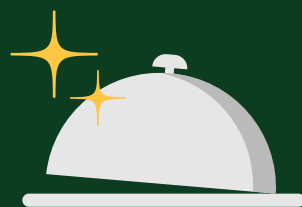
Stage 6 Winners' Trip

Timing: First Week of July

The two Grand Prize winners of the competition will receive an incredible trip to Scandinavia! The trip is an opportunity to:

- Explore Scandinavian cuisine and culinary traditions.
- Visit local restaurants and taste regional cuisines.
- Build your culinary knowledge and experience.
- Immerse yourself in the culture of this incredible region!

Students need to make sure they are available between 5th – 12th July 2026. The exact dates and number of days are to be confirmed, but it promises to be an unforgettable experience.



Prizes for students who can't progress to Heats

Toque d'Or® will award **£600 worth of prizes to students** who are not eligible to participate in Heats due to age restrictions. The three best Back of House and three best Front of House student entries under 18 or above 25 years old will receive a £100 voucher prize.

Toque d'Or® will also award **£200 worth of prizes to the lecturers** who enter the highest number of Back of House and Front of House students who are under 18. Each lecturer to receive £100 voucher to be redeemed at Russums.

