

CREATE A SUSTAINABLE BUSINESS PREMIER DISH APPLICATION FORM

1. APPLICANT DETAILS

NAME OF STUDENT	
AGE (minimum 15 years old and maximum 19 years old)	
ADDRESS	
EMAIL ADDRESS	
SCHOOL/COLLEGE/ YOUTH GROUP NAME	
SUBJECTS AND QUALIFICATIONS BEING STUDIED	
DISH CATEGORY	Lunch/Dinner Meat/Fish/Vegetarian
NAME OF DISH	

Q: WHY WOULD YOU LIKE TO HAVE YOUR DISH SERVED ON BOARD EUROSTAR? (max 50 words)

Q: WHAT ARE YOUR FUTURE AMBITIONS? (max 50 words)

Q: WHO IS YOUR CULINARY HERO AND WHY? (max 50 words)

2. DESIGN AND VISUAL APPEARANCE

Q: PLEASE DESCRIBE YOUR DISH, INCLUDING THE KEY COMPONENTS

Q: PLEASE DESCRIBE THE INSPIRATION BEHIND YOUR DISH AND HOW IT LINKS TO EUROSTAR'S DESTINATIONS

Q: WHAT IS THE ORIGINAL THINKING BEHIND THE BUSINESS PREMIER DISH YOU'VE CREATED AND WHAT DO YOU THINK MAKES YOURS UNIQUE OR OUTSTANDING?
(max 50 words)

Q: PLEASE INSERT PHOTOS OF YOUR PREPARED DISH BELOW

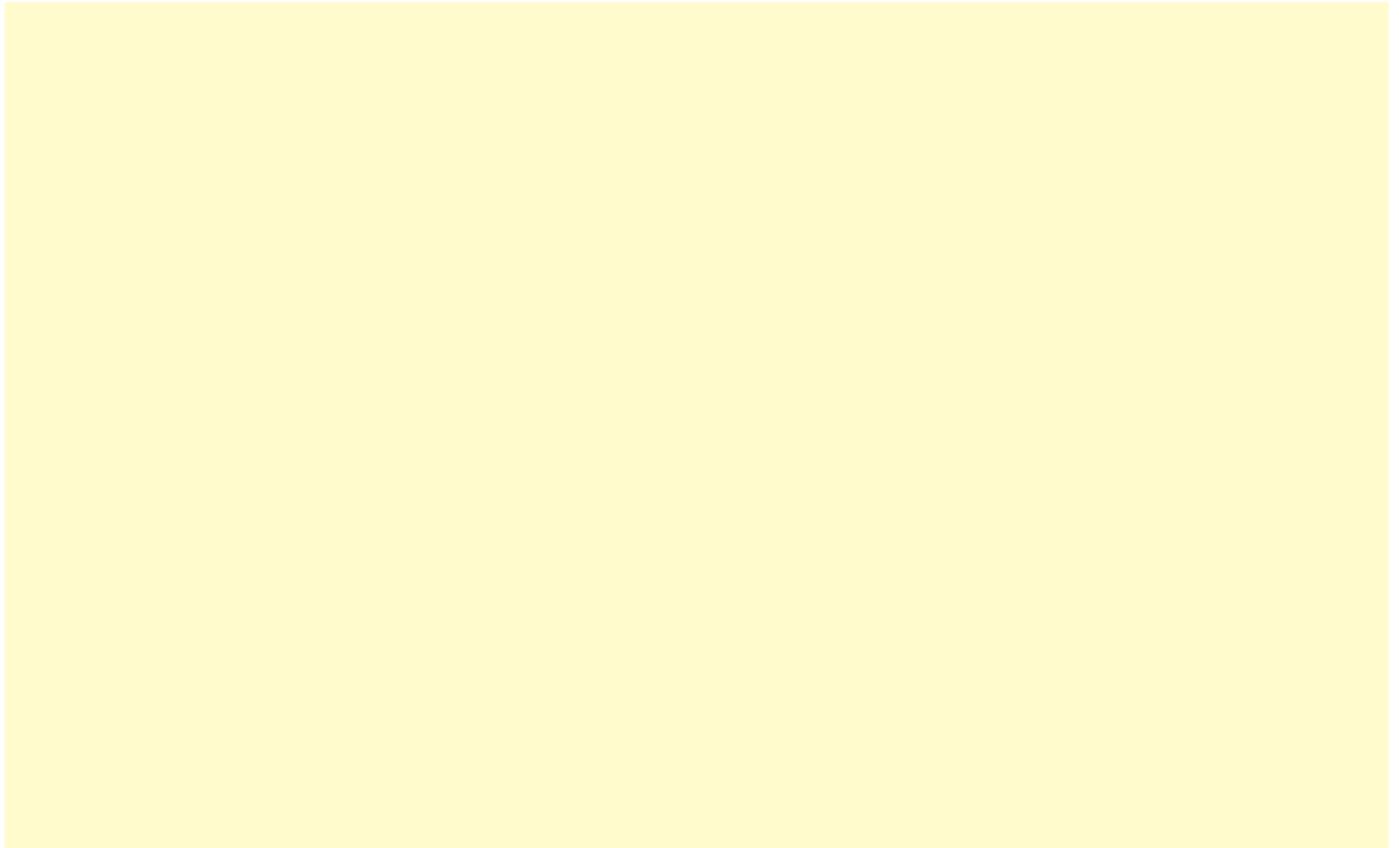


Q: PLEASE DETAIL THE PREPARATION AND COOKING INFORMATION FOR YOUR DISH
(include cooking instructions and preparations for each part of the dish)

A large, empty yellow rectangular area intended for providing detailed preparation and cooking information for a dish. The area is completely blank, with no text or markings, serving as a designated space for the user's response to the question above.

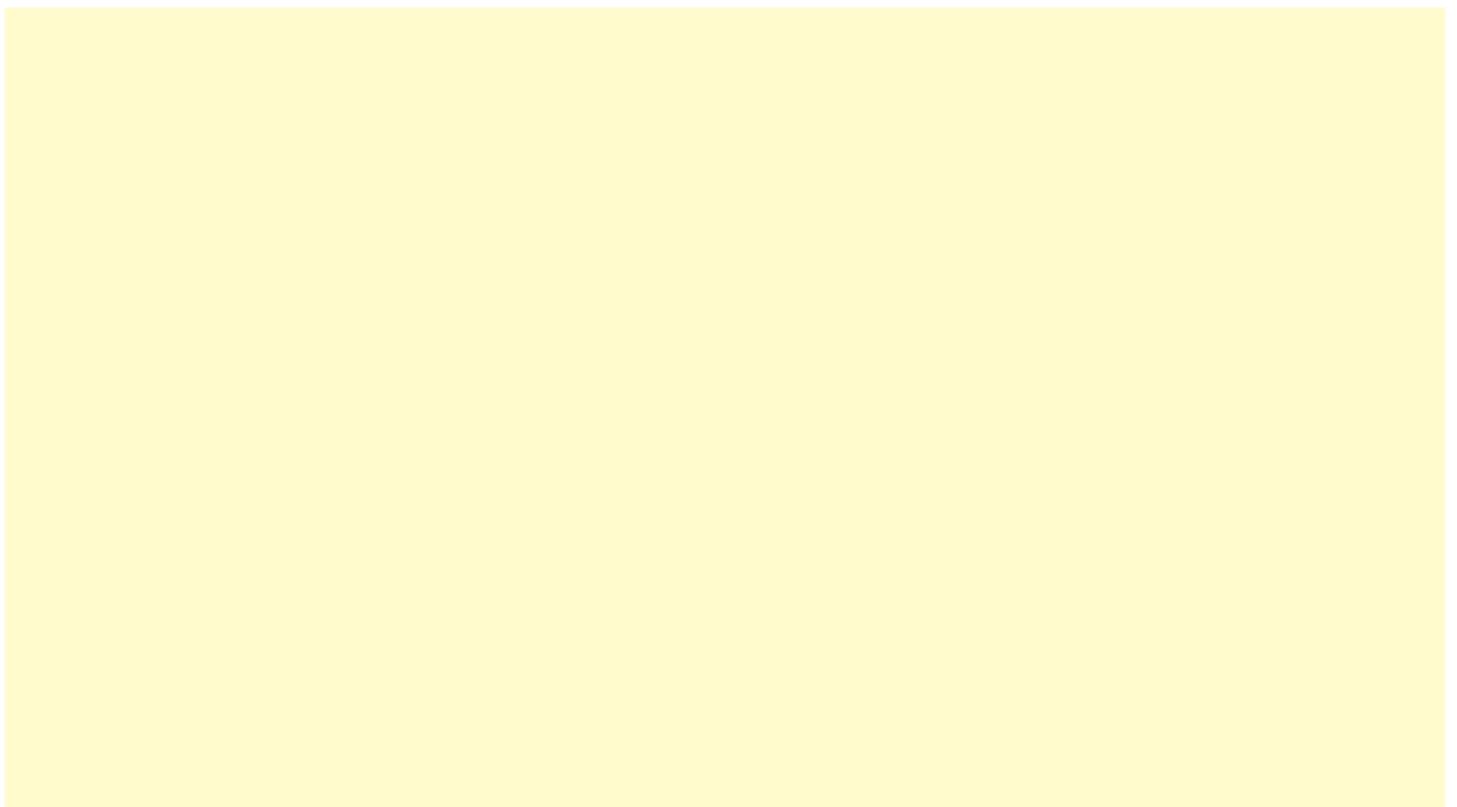
3. FLAVOUR

Q: PLEASE DESCRIBE THE FLAVOUR YOUR DISH INCLUDING INFORMATION ON HOW YOU'VE ACHIEVED THIS



4. INGREDIENTS AND SOURCING

Q: PLEASE DETAIL WHY YOU CONSIDER YOUR INGREDIENTS TO BE SUSTAINABLE AND THE RATIONALE FOR THE INGREDIENTS YOU HAVE INCLUDED IN THE DISH



Q: PLEASE COMPLETE THE TABLE BELOW FOR ALL INDIVIDUAL INGREDIENTS IN THE DISH (including herbs, spices, oils, etc)

INGREDIENT	QUANTITY (grams)	SOURCING (Including location of ingredient source, mileage and transport type)	SUSTAINABILITY CRITERIA (Including status of ingredient - indigenous, organic, Fairtrade, endangered, seasonal) Please specify the source of information where applicable
EXAMPLE: TOMATOES	20G	AVAILABLE FROM CAMBRIDGESHIRE, APPROX. 20 MILES FROM MY LOCATION TRANSPORTED BY ROAD	ORGANIC TOMATOES TO BE USED. TOMATOES ARE WIDELY GROWN IN UK. TOMATO SEASON IS JUNE TO OCTOBER

Q: PLEASE COMPLETE THE TABLE BELOW FOR ALL INDIVIDUAL INGREDIENTS IN THE DISH (CONTINUED)

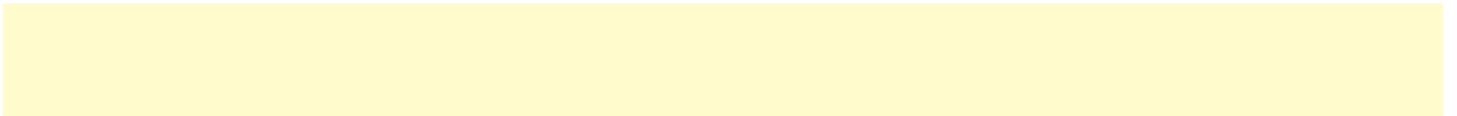
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5. HEALTH BENEFITS

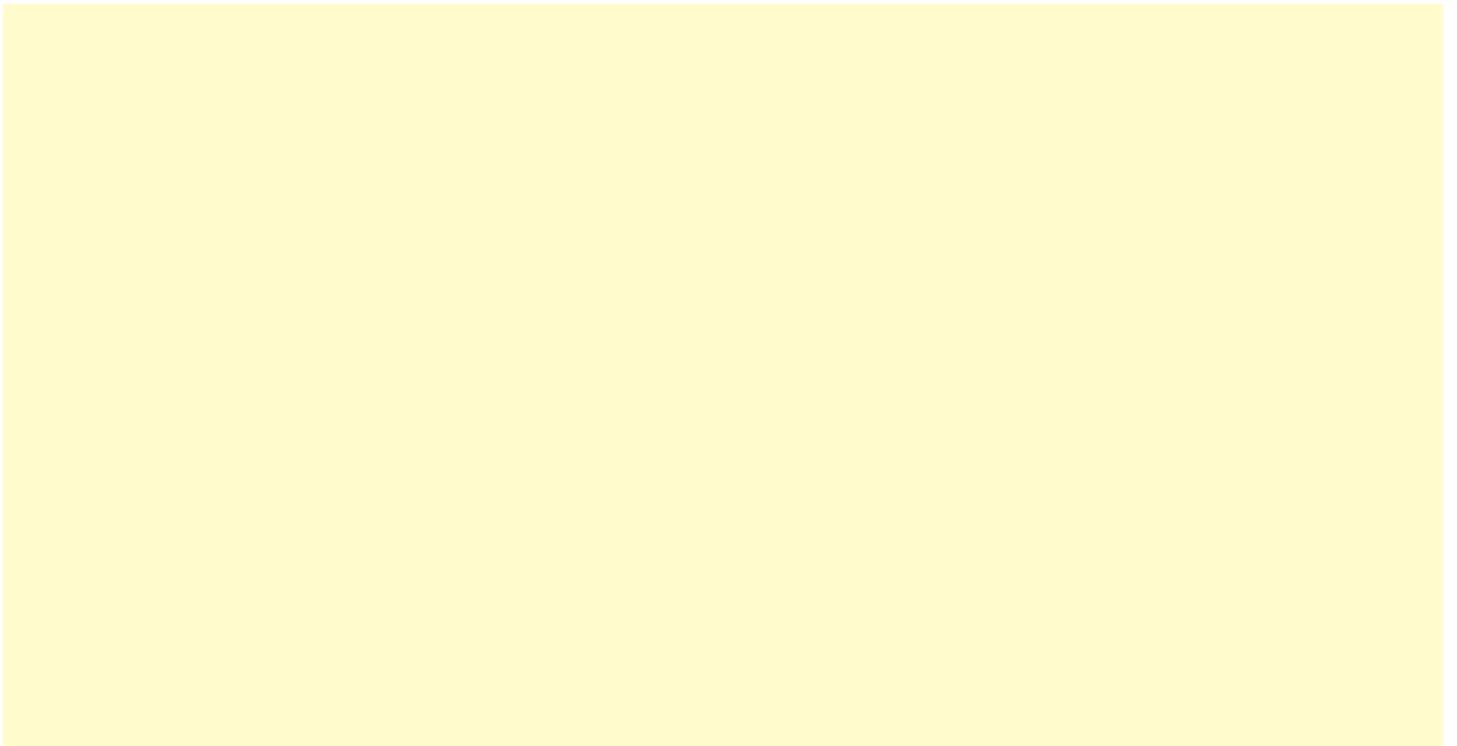
Q: PLEASE DETAIL THE HEALTH CONSIDERATIONS YOU HAVE GIVEN TO THIS DISH



Q: PLEASE STATE THE NUMBER OF CALORIES IN YOUR DISH



Q: PLEASE LIST THE SOURCES OF INFORMATION USED IN YOUR APPLICATION,
AND EVIDENCE OF YOUR RESEARCH



I ACCEPT THE TERMS & CONDITIONS OF THE CREATE A SUSTAINABLE BUSINESS PREMIER DISH. Please tick