



BITE Sussex Young Chef of the Year 2027

Grand Finals Banquet
hosted at Brighton Beach House





BITE Sussex Young Chef of the Year 2027

The BITE Sussex Young Chef of the Year 2027 competition puts a spotlight on emerging culinary talent across the county, with coordination by BITE Sussex co-director and The Argus food and drink writer Nick Mosley.

Judging Panel

Our judging panel includes independent restaurateurs, chefs and journalists all with a passion for Sussex food, drink and hospitality. Brighton journalist and food-lover Andrew Kay is chair of the judging panel. A full list of judges will be released shortly.

The background is a vibrant magenta with a subtle, darker magenta marbled pattern. On the left side, there is a watercolor illustration of a pear with a single green leaf, a scallop shell, a red tomato, and a wedge of Swiss cheese.

Everything you need to know

Eligibility

- Entrants must work in a professional kitchen in Sussex.
- Entrants must be aged 27 or younger on 31 May 2027.
- If selected by our judging panel as a finalist, entrants must be able available for interview and to attend the 'Sussex One Pot Challenge' and the grand finals banquet at Brighton Beach House.

Stage 1: Entry Submissions

- Competitors are invited to self-nominate.
- Entrants to submit a savoury and a dessert tasting plate suitable for a commercial restaurant menu. There is a total budget of £15 per chef to be divided across both dishes.
- Entry submissions must include the ingredient list, full recipes/techniques and a short statement of inspiration.
- At least half of the produce used must be sourced from Sussex producers.
- Deadline for entries to be submitted to the judging panel is Monday 30 November 2026.
Email Nick Mosley: nick@sharpmediagroup.co.uk

Stage 2: Sussex One Pot Challenge

- Five finalists will be selected to move on to stages 2 and 3.
- To test our finalists creativity we will be hosting a live 'Sussex One Pot Challenge' at The Sussex Peasant's 'Big Market' at Preston Park, Brighton (early 2027 date TBC).
- Each finalist must select all their ingredients from the Sussex producers exhibiting at the market that day.
- They will have access to two induction hobs to create their one pot dish with a time limit of 30 minutes to prepare from scratch.
- Judges will score on the day based on creativity, technique, presentation and taste with marks going towards their stage three finals score.

Stage 3: Grand Finals Banquet

- The five finalists will be invited to participate in a grand finals banquet at Brighton Beach House (early 2027 date TBC).
- A site visit will be arranged prior to view the kitchen and serving ware.
- Each finalist is required to present a savoury and a dessert tasting plate based on their initial entry.
- At least half of the produce used must be sourced from Sussex producers.
- Sussex One Pot Challenge scores will be carried over (10% of final scoring).
- Diners will each vote for their favourite savoury and dessert dish (45% of final scoring).
- Judges will score on the day based on creativity, technique, presentation and taste (45% of final scoring).



Sponsorship opportunities

Tier 1 sponsor

£1495 including 6 x tickets to the grand final dinner at Soho House's Brighton Beach House in Spring 2027.

Tier 2 sponsor

£795 including 2 x tickets to the grand final dinner at Soho House's Brighton Beach House in Spring 2027.

Food and drink sponsors are also invited to contact chefs to supply complimentary produce for their competition menus.



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Venue partner



BRIGHTON
BEACH HOUSE

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Event consultant

**Chef
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