UK International Taekwon-Do Federation

TKD Centre, 1st Floor, 192 High Street, Yiewsley Middlesex UB7 7BE ENGLAND

Tel: 0044 1895 459947 • Fax: 0044 1895 430257 Email: email@tkd.co.uk • Website: www.tkd.co.uk



UK ITF / IITF National Training Day and Awards Evening

UK ITF / I ITF will be hosting a National Training day led by Trevor Nicholls and Lee Hollingsworth along with guest instructors on Saturday 31st January 2015. Training will take place at Brunel University, Kingston Lane, Uxbridge, Middlesex, UB8 3PH followed by the awards evening at the Crowne Plaza, Heathrow.

Training is open to 4th Kup and above, 12 years and over. The training session will cover pad drills, sparring, self defence and technique review.

We would also like to invite regions and member organisations to present any specific awards to their students on this evening.

UK ITF/ I ITF will be presenting the awards listed below. We ask that regions send in their nominations for the awards listed. The UK ITF Development committee will then select a winner from the nominations that have been received.

- Contribution to Taekwon Do
- Student of the year
- Competitor of the year
- Most Improved
- Competitors Competitor
- Umpire of the year
- Coach of the year
- Region of the year

Also, new to 2015 will be service awards for 10, 20 and 30 years of active and consistent participation.

Schedule	Price	Dress Code
Training	£30.00	Full Dobok (Please also bring along sparring equipment)
11.30 – 15:30 (Break from 13.00 – 13.30)		
Banquet	£40.00 – Adults	Black Tie
19:30 – Midnight	£20.00 –Under 14's	

Crowne Plaza Room Rates.

Single Occupancy £75.00 (Inc bed and breakfast)
Double Occupancy £85.00 (Inc bed and breakfast)
Club Rooms £115.00 (Inc bed and breakfast)











Dinner Menu:

Please choose one option from Starter, Main & Dessert

Adults

Starter

Option 1. Tomatoe Soup, Basil Pesto, Mozzarella "Bocconcini" Option 2. Chilled Melon, Orange & Grapefruit Salad, Curly Endive, salad Cress Option 3. Baked Goats Cheese, Salad Leaves, Apple & Mint Salad

Main Course

Option 1. Peppered Pork Medallions, Sweet& Sour Red Cabbage, Creamy Garlic Potatoes, London Pride Gravy Option 2. Baked Chicken Breast, Brioche & Herb Crust, Green Beans & Bacon, Baked Potatoe & Onion Tartlet Option 3. Filo Pastry Basket, Mushrooms from Field & Farm, Double Cream, Fresh Chervil

Dessert

Option 1. Apple & Brown Sugar Crumble, Vanilla Sauce Option 2. Lemon Mousse, Fresh Raspberries, Strawberry Sauce Option 3. British Cheese Platter, Biscuits, Salted Celery, Pear Chutney

Under 14's

Starter

Option 1. Creamy Tomatoe Soup Option 2. Cheesy Garlic Bread

Main Course

Option 1. Mild Chilli & Rice Option 2. Tomatoe Pasta

Dessert

Fruity Banana Split

Please complete the booking form and return to head office. Payment can be made via the online shop, www.treniconline.com or cheque (Payable to UK ITF)



UK ITF Training Day & Awards Dinner										
Club Contact Details										
Name										
Contact Number										
Email Address										
Training Day										
	£30.00 per person									
	Name				Age		Grade			
1										
2										
3										
4										
5										
6 7										
8										
9										
10										
10										
						Total	£			
Banquet										
£40.00 – Adult Menu / £20.00 Under 14's										
	Name		Adult / Child	Starter		Main	Dessert			
1.										
2										
3										
4										
5										
6										
7										
8										
9										
10							£			
Total										

Deadline for registration and payment: Friday 09th January 2014