

Culinary News

WINTER | 2021 | £3.75

CHEF OF THE
YEAR/2021

LEO KATTOU



Welcome to the Winter 2021 issue of Culinary News

Welcome to the winter edition of the British Culinary Federation magazine. I hope we have all turned a corner in this horrific Covid19 nightmare. We are all hopefully seeing increasing trade from more consumer confidence in the vaccination programme and awareness throughout hospitality. Let's hope for the best Christmas period ever and continued growth through 2022.

The BCF has been proactive in events and competitions from July, all face-to-face live events. Having enjoyed our first chefs club lunch for 18 months in July at Cheal's of Henley-in-Arden, on October 12th we held our next lunch at Galvin at Windows, Park Lane, London, where we were hosted by the team with true professionalism. The menu was absolutely superb, canapes and Champagne followed by a 6-course tasting menu with wine. A credit to our industry and wow, what a view!!

We headed to Cheltenham on 17th November to Lumiere where once again we were treated to a world class tasting menu with wine. It was very much enjoyed by the lucky few who managed to secure a seat at this gem of a restaurant which always delivers on quality and innovation.

I would like to personally thank all the establishments who give their time so willingly to the BCF membership for our Chefs Club Lunches. If you would like to showcase your establishment to the BCF, please contact the Secretary directly.

On the 14th September Mark Houghton, Vice President and myself represented the BCF at the Universal Cookery & Food Festival. It was a good day to promote and meet members and potential new members and although



the weather was not kind, we managed to have a successful day.

We have now completed our Chef of the Year and Young Chef of the Year competitions with the standard of work in both, continuing to impress year on year. The quality of entries was exceptional once again with some of the industry's top chef judges commenting on the high level of the food

presented.

The BCF and the Craft Guild of Chefs have finalised all dates and itinerary for the Phoenix Dinner to be held on 24th February 2022.

This first ever collaboration will be a night of superb food, wine and entertainment with all proceedings going to the nominated charities. Please support this night of giving back to our industry. Booking details in this magazine.

Booking is also available through the Secretary for our Annual Dinner and Awards Evening on Sunday 1st May at the Grand Hotel, Birmingham. This promises to be the social event of the year so please join us to celebrate the outstanding achievers from within our industry.

I would like to wish all our Members, Sponsors and Culinary Partners around the country a very merry Christmas and a prosperous New Year. Let's hope for continued growth in our industry across all sectors.

La Santé du Chef

STUART MCLEOD
Chairman
British Culinary Federation

INSIDE...

Chef of the Year

WACS Congress 2022

Young Chef of the Year

The Phoenix Dinner



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“We have witnessed some fabulous dishes and innovative cooking across the three courses. All competitors were a credit to themselves, the industry and the British Culinary Federation Chef of the Year 2021” PETER GRIFFITHS



Leo Kattou Wins BCF Chef of the Year 2021

LEO, Head Chef at the Michelin-starred restaurant, SIMPSONS, Edgbaston, Birmingham, has been named British Culinary Federation Chef of the Year 2021

At an industry Awards Dinner held at University College Birmingham on Monday 18th October, attended by 80 industry guests.

As the 17th winner of this very popular competition, Leo joins an elite group of past winners and Michelin starred chefs which includes Simon Hulstone, Luke Tipping, Richard Turner, Adam Bennett, Matt Cheal, Adam Handling, Martin Carabott and Ian Musgrave.

Sponsored by Aubrey Allen and Bord Bia, supported by Staff Canteen, Goodfellows and Villeroy & Boch, Leo received the award from Russell Allen, Managing Director of Aubrey Allen, Donal Denvir, UK Manager, Bord Bia and Stuart McLeod, Chairman of the BCF.

As well as the trophy, a cheque for £2,500, commemorative plate and framed certificate, he also won an Irish Beef-inspired visit to Ireland courtesy of Bord Bia and Aubrey Allen.

■ Opposite, middle, runner-up, Matt Nicholls and third place, Cleverson Cordeiro.

Leo impressed the celebrity line-up of judges with three outstanding dishes.

Judges included Ashley Palmer-Watts; Sat Bains, Restaurant Sat Bains; Brian Turner CBE; Rachel Humphrey, Le Gavroche; Adam Smith, Coworth Park and Ian Musgrave, The Ritz, previous Chef of the Year winner.

He was one of twelve good, strong chefs to reach the live final cook off.

A month before the final, each finalist was sent a video of a Butchery Masterclass from Aubrey Allen's Academy where the cut of meat for the final was disclosed.

All twelve chefs had to produce a three-course meal for two covers in two hours, the main course of which centred on using Irish Grass-Fed Beef, Sirloin Flat Iron.

■ Opposite, bottom, left to right: THE JUDGES: Ian Musgrave, Rachel Humphrey, Adam Smith, Brian Turner, Ashley Palmer-Watts, Sat Bains.





1st

“Food is about taste, flavours, textures, timing and temperature and we were determined to hold it in front of a live industry audience”

PETER GRIFFITHS



2nd



3rd



LEO’S WINNING MENU:

- Set Truffle Custard, BBQ Miatake Mushrooms
Jerusalem Artichoke, Truffle Sauce
- *
- Roasted Flat Iron of Irish Beef, Roscoff Onion
Black Garlic, Spinach, Pickled Mustard Seed Sauce
- *
- Caramel Souffle, Banana and Lime Ice Cream

Runner-up was Matt Nicholls, of Cheal’s of Henley-in-Arden and in close third place, Cleverson Cordeiro from The Frog by Adam Handling.

MATT’S MENU

- Shitake Mushroom Broth
Pearl Barley, Lavosh Cracker, Mushroom Ketchup, Red Amaranth
- *
- Flat Iron Sirloin of Irish Beef
Confit Cabbage, Chip
Tomato and Miso Puree, Bone Marrow and Peppercorn Sauce
- *
- Apple Souffle, Calvados Crème Anglaise, Damson Sorbet

CLEVERSON’S MENU

- Chestnut Mushroom Agnolotti, Black Garlic and Parsley
- *
- BBQ Irish Sirloin, Confit Parsnip
Miso and Artichoke Purée, Black Mustard and Yeast Sauce
- *
- Blackberry , Juniper and Pine Ice Cream

Competition organiser and BCF President,
PETER GRIFFITHS said,

“The competition continues to attract some very talented chefs. Due to the pandemic, this competition which should have taken place in April 2020, has been a long time coming but the support and commitment from everyone throughout has been very determined and gratifying. Our history and tradition would not allow us to do as others and run a “virtual” competition”



FINALISTS

- MATTHEW RAMSDALE. Chester Grosvenor
- MATTHEW NICHOLLS Cheal’s of Henley-in-Arden
- LEONIDAS KATTOU Simpson’s Restaurant, Edgbaston
- CLEVERSON CORDEIRO The Frog by Adam Handling
- MARTIN HODGETTS. University College Birmingham
- ROBERT MARSHALL The Square Peg, Tunbridge Wells
- CONOR BIRD. House of Commons
- HARVEY PERTTOLA Private Chef, Birmingham
- MEHDI LAHMADI. The Latymer Restaurant, Surrey
- GARY KILMINSTER Essential Cuisine Ltd, Cheshire
- ROBERT BROOME North Hertfordshire College
- LUCIANO LUCIOLI Private Chef, London

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*BCF President
Peter Griffiths catches up with...*

NEIL THOMSON, Worldchefs Continental Director, Europe North

Tell us more about your role as Continental Director.

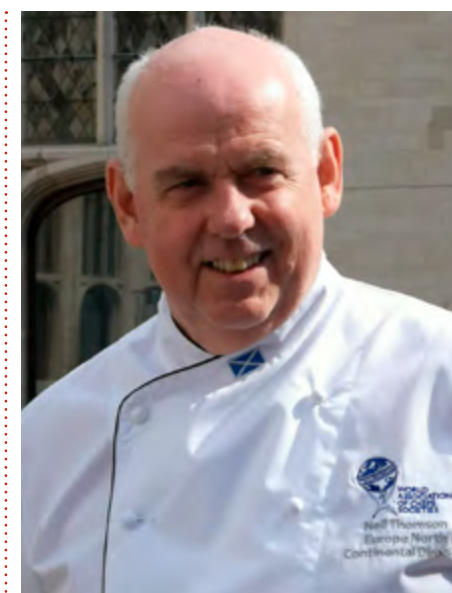
"The Continental Director (CD) role is to be the voice of the National Associations on the Worldchefs Board, also to ensure that the National Associations are kept informed of Worldchefs' developments and give guidance and support as required. There are seven Continental Directors on the Board covering every Continent, with Europe being split into North, South and Central. The importance of communication over the last two years with the impact of the pandemic has been even more so, as there has been no opportunity for face-to-face meetings, therefore email and Zoom conference calls have been used to maximum benefit. The Worldchefs Board has been meeting on Zoom every two months. The meetings have to be arranged to accommodate the varying time differences across the globe and it is not unusual for a meeting to last 3-4 hours. Hopefully now, as circumstances improve, we will see a return to meeting each other both in Europe and the forthcoming Worldchefs Congress in Abu Dhabi in May 2022.

What are your aspirations for the recently formed Home Nations?

"We have had a few false starts with establishing a joint body involving the four National Associations so I think, now that we have formed the Home Nations with our own Logo, there is an opportunity for joint initiatives which will benefit us all. There is no reason why we cannot work together while still retaining our own identity. The Nordic Countries have shown just how strong you can be as a partnership and as individual National Associations. The current discussion to have the one supplier of Chefs uniform and leisure wear for National Culinary Teams is just the beginning and I would hope we can progress into other areas.

Do you feel the countries' Culinary Teams receive enough support and recognition from industry and the media for all the time, training, planning and money spent to enable them to compete around the world?

"Firstly, I believe we would all acknowledge the support provided by existing sponsors of each Association and National Team.



However, when you consider the size of our industry, we have barely scratched the surface and there are great opportunities for companies to become involved at different levels of investment. I find it very frustrating when the media comment "I did not know we had a Culinary Team." They just don't understand all the work and commitment that goes into running a National Team and until they do and get behind our chefs, we will always be playing catch-up with the top Culinary Nations like Norway and Sweden who are treated like Rock Stars with chartered planes, luxury coaches, but most importantly, they are able to provide extensive training prior to any competition. We all punch above our weight in the Home Nations but if we could fund more training and development, there is no reason why we cannot be regularly in the top five nations of the world for Culinary Competitions".

What do you feel are the benefits of culinary competitions at every level?

"Culinary Competitions are the bread and butter of each Association and are a great way of developing as a chef. Competing is not only about cooking skills, it teaches you organisational skills and time management, plus you meet so many other chefs and you are always learning.

That is the beauty of this industry, nobody has a monopoly in knowledge. Whatever level you start competing, whether it is at college or a regional event, you cannot fail to develop as a chef and as a person."

Has the Federation of Chefs Scotland had to adapt much since the pandemic and could it affect your way of thinking going forward?

"When the pandemic hit us, I stated to the Board of The Federation of Chefs Scotland (Scottish Chefs) that ensuring we communicate with our members and industry will now become even more important, so we established the Scottish Chefs' Podcast, which is the only Podcast in the UK for chefs. We have been broadcasting for over a year now and in that time have had some fantastic episodes, including international guests.

One of the highlights for me was to have the last interview given by Chef Albert Roux who was the Patron of Scottish Chefs. He never really like being interviewed but said he would for us. His final word was to say goodbye and I will never forget that moment as he sadly passed away just a few months later. We were delighted when his son Michel Roux Jr accepted the invitation to succeed his father as Patron. Michel has also participated in the Podcast.

I do believe we have to find more ways to give additional value to our membership and that is the challenge for the future as it all comes at a cost. We are in the process of exploring in 2022 the launch of an E Magazine which will be called 'Infusion'. I do compliment the BCF for their magazine, Culinary News which is an excellent publication. Whether we can reach that standard, only time will tell, but it does give us something to aim for."





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Ticket price for the evening - £89 per person to include Drinks Reception with Canapes, 5-course Dinner with wines and evening entertainment.

RECEPTION: 6.30 PM

DINNER: 7.15 PM

DRESS: BLACK TIE

Special rates for the BCF have been arranged for accommodation and breakfast: *Double room - £139.00*

To book the bed and breakfast rates quoted, please contact Reservations on 0121 827 9600 stating the name of the function, BCF Dinner.

Please note: 40 rooms are being held at this special rate until 4th March. After this date, it will be the best room rate available at the time.

The hotel has an affiliation with B4 Car Park in Weaman Street, B4 6DG, which is located within a 5-minute walk to and from the Hotel.

With this affiliation the hotel is able to offer guests 55% discount and this applies for guests that are staying in the Hotel and attending the function.

For the discount to be applied, guests will need to provide their license plate details to the Reception team before leaving the hotel. This discount is valid for 12 hours after applied.

Alternatively, the closest car park is Snow Hill station car park.

To book your tickets, please contact BCF Secretary Carol Toth on 07859 950858 secretary@britishculinaryfederation.com

In late celebration of our 15th Anniversary, a gift of a special BCF engraved glass kindly donated by Culinary Partners, DPS Tableware, will be presented to guests on the evening.



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Food Alert flies the flag for England's 'World Cup' National Culinary Team.

Food hygiene and safety consultancy, Food Alert, is stepping up to help England go for gold at next year's Culinary World Cup in Luxembourg.

The event, which takes place every four years, will see teams from across the world compete for the prestigious title.

This is the first time Food Alert has sponsored the British Culinary Federation and England's National Culinary Team and will also be offering its expert advice on all aspects of food safety and health & safety as part of its sponsorship, giving the team the best chance possible to achieve full marks when it comes to compliance.

The England team are cherry picked for their skills in the kitchen and experience in the competition arena and are representative of a variety of backgrounds from Michelin starred restaurants to the Armed Forces.

Food Alert's Managing Director, David Bashford said:

"The British Culinary Federation does so much to fly the flag for England's culinary talents, from the quality of our chefs to our native produce.

Its mission is all about showcasing the Best of British on a global stage and we are delighted to offer our support both practically and financially.

"Through our work internationally, we will be able to make sure the team are always on point when it comes to meeting the stringent health & safety requirements demanded by competition cookery. Not only will our expert consultants be available to offer advice and guidance, but the team will also have access to our leading cloud-based compliance software, Alert65."

To find out more about Food Alert and its services visit foodalert.com.

ADAM THOMASON MCA will be representing England in the Global Chefs' Challenge

BCF member and England's National Team Captain, Adam Thomason will be representing England in the Global Chefs' Challenge, now being held at the World Chefs Congress and Expo 2022 in Abu Dhabi, United Arab Emirates from 30 May – 2 June.

to take place in Wales in October 2021, but unfortunately the event was cancelled again. Adam has competed in many competitions, including Bocuse d'Or UK final; Le Taittinger Prix Culinaire International; Roux Scholarship; National Chef of the Year and Compass Chef of the Year which he won.



The competition was originally due to take place in 2020 in St Petersburg Russia, but since the pandemic began, the event has been on hold and then was planned

Adam is very much looking forward to representing his country, along with his commis, Jamie MacDonald from Absolute Taste.



Food Alert

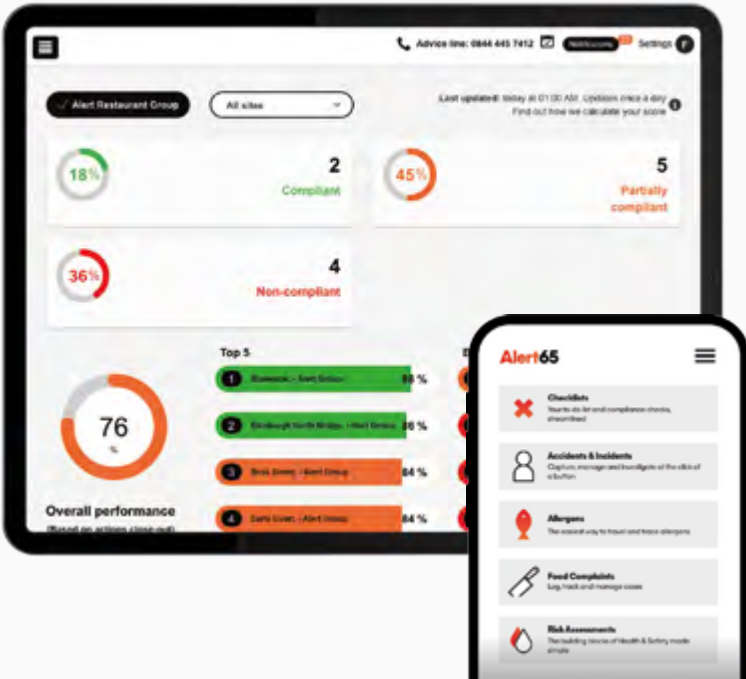
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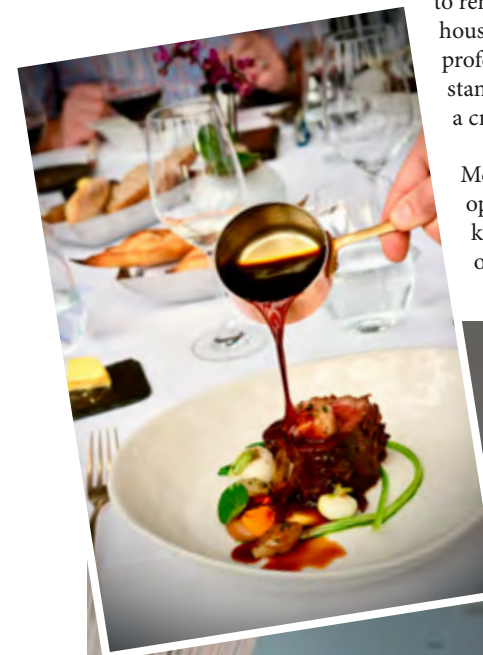


NEW VENUE FOR OCTOBER CHEFS CLUB LUNCH

Galvin at Windows Restaurant and Bar, located on the 28th floor of the Hilton Hotel, Park Lane, London welcomed over 50 members and guests to the BCF Chefs' Club Lunch on Tuesday 12th October. Executive Chef Mark Hardiman looked after us exceptionally well. Champagne and canapés on arrival in the luxury Sky Bar 10*, with fabulous views over the capital, followed by an outstanding lunch.

It was very obvious that Mark and his team had gone to a lot of trouble to create this very special menu and to making the day one to remember. The front-of-house staff were extremely professional and the standards set at Galvin's were a credit to all concerned.

Members also enjoyed the opportunity to tour the kitchens during the course of the day.



Images by
Kevin Byrne

MENU

Onion Squash, Autumn Truffles
*
Native Lobster, Iberiko Tomatoes, Oscietra Caviar
*
Dry-Aged Grass-Fed Beef Fillet, Onion, Turnip, Nasturtium
*
Brie and Truffle Toast
Sponsored by Harvey & Brockless, the Fine Food Co
*
Éclair, Brown Butter, Millot Ganache, Sea Buckthorn Sorbet
*
Wine Selection
Picpoul de Pinet, Reserve de Mirou, Languedoc/Roussillon, France 2018
Cotes de Gascogne, Lesc, Domaine Plaimont, South West France 2019





On Wednesday 17th November, the BCF Chefs' Club Lunch was held for the third time in one of Cheltenham's best restaurants, Lumière, situated in Clarence Parade. Opened in 2009, Chef Patron Jon Howe and his wife Helen have been awarded 3 AA Rosettes and a Michelin plate. The food is modern seasonal dishes, very intricate with playful and interesting twists. An outstanding 6-course lunch was enjoyed by all who attended. Superb food and very friendly and professional service from Helen and her front-of-house team. The innovation shown in the dishes is truly amazing, creating topics of conversation around each course. Once again, another very successful BCF Chefs' Club Lunch. Sincere thanks to Jon, Helen and all at Lumière.

Reservations: 01242 222200
www.lumiere.cc

MENU

Taramasalata, Cucumber, Avruga, Squid Ink
 'Mac & Cheese', Black Garlic, Old Winchester
 Creedy Carver Duck Liver, White Chocolate, Mandarin, Ginger Bread

Sourdough

Bungay Cultured Butter
 COS Extra Virgin Olive Oil

Carroll's Kestrel Potato
 Severn and Wye Smoked Eel, Apple, Caviar
 Smoked Pepper Dulce

Coronation Chicken
 Apricot, Skyr Yogurt, Almond, Finger Lime
 Chicken Skin

'Tequila Slammer'

Cotswold Venison
 Crapaudine Beetroot, Parsnip, Brussels Sprouts, Watercress

Valrhona Caramelia 36% Milk Chocolate
 Passionfruit, Mango, Sesame

WINES

Dr Loosen Riesling Sekt, Mosel, Germany
 Oliver Zeter Sauvignon Blanc Fumé, 2019, Pfalz, Germany
 Cuvée la Jonction Syrah, 2016, Pays D'Oc, France

Images
 by
 Jacqui
 Brown

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England's National Team Set to Collaborate with Cheshire College's Academy Restaurant for Renowned Gourmet Evening



Cheshire College's award-winning ACADEMY RESTAURANT is eagerly anticipating collaborating with the BCF on its next Gourmet Evening after the success of the first event in September.

Inspired by the design of Manchester's Northern Quarter, Cheshire College's acclaimed Academy Restaurant is located at their Crewe Campus and hosts top-quality Gourmet Evenings once a month to paying customers. The evening consists of a 5-course meal from a set menu alongside pairing wines and has proved to be extremely popular at its previous events over the past few years.

With prestigious industry accolades to its name, such as winning the AA 'Restaurant of the Year' in 2017 and 2019, their 'Gold' restaurant accreditation, as well as their Centre of Excellence for Food & Beverage Service from People 1st, the Academy Restaurant is sure to impress. Renowned chefs such as previous guests Paul

Askew, Adam Smith and Luke Thomas join the learners and tutors each month to create an amazing culinary experience for diners. Their latest evening was hosted by Cheshire College's Hospitality Team, learners, and guest chef Dion Jones from Rookery Hall in September.

Once a learner at Cheshire College himself, Shane Guildford, Hospitality and Catering Tutor, now oversees a range of courses, predominantly working with level 1, 2 and 3 learners as well as being the newly-appointed Lead Digital Innovator. The courses offered within the Hospitality and Catering area enable learners and beginner chefs to acquire industry skills in Cheshire College's Academy Restaurant where they are guided by Shane using innovative teaching methods and technology in classes.

Following on from the success of previous guest chefs at the Academy's Gourmet Evenings, the BCF's England National Team are set to join the learners and tutors at Cheshire College's award-winning restaurant for their next upcoming event.

Led by Team Coach Paul Dickinson, England's National Team are joining the Academy Restaurant to deliver excellence at the College's next popular Gourmet Evening. Cheshire

College is excited and ready to welcome the team, which includes nationally-recognised Team Captain Adam Thomason, Vice-Captain David John Davey-Smith, and many other distinguished chefs from the British Culinary Federation. Newly-appointed Team Captain Adam Thomason has achieved multiple accolades including first place at Compass Chef of the Year in 2014 and a silver medal at the Culinary Olympics in Stuttgart 2020. Vice-captain David John Davey-Smith also has an impressive resume, as he worked as a Sergeant Chef and competed with the military for 11 years. He gained multiple gold medals during that period, including a double Gold and 4th at the Culinary World Cup in Luxembourg for regional teams.

The England National Team are sure to leave an impression on the Academy Restaurant staff and diners at their next Gourmet Evening, using their expertise to help create a fantastic 5-course meal to the high standards set by the team at Cheshire College. The Academy's next Gourmet Evening dates can be found on the College's website <https://www.ccsww.ac.uk/>.

To make a reservation email: academy@ccsw.ac.uk or call 01270 654678.



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AN AUDIENCE WITH MATT DAVIES

On the evening of the 29th September 2021, Stone Food and Drink Festival organised a very special event in aid of Hospitality Action. Held at the new recently opened Joules Canary Wharf, a live audience with Staffordshire Godfather of Cooking, Vice President of the British Culinary Federation, Chef Matt Davies, who made a welcome return to the stage to comper several demonstrations.

With an emphasis on showcasing local culinary talent, the Demonstration Kitchen – kindly sponsored by Lexus Stoke – saw an impressive line-up of chefs from the region take to the stage, attracting capacity crowds with over 105 guests attending, raising over £525 in ticket revenue alone.

Chefs demonstrating over the course of the weekend included Stuart Collins of Docket No.33 in Whitchurch, who made it through to the final of this year's Great British Menu, and Stone born and bred Rosanna Moseley who became a household name on the 2016 edition of Masterchef: The Professionals and now heads up the kitchen at The Oyster Club in Birmingham, plus other talented local chefs.


In attendance for the evening were Matt's family, close friends, industry colleagues and fellow Hospitality Action Ambassador, 2 Michelin-starred chef and Great British Menu Champion, Niall Keating. All Matt's closest colleagues recorded personal and heartfelt messages by VT, which were played during the evening.

The audience listened to Matt's life story from the humble beginnings of being Michelin starred chef, Andreas Antona's first apprentice, then on to a successful career, winning the Best Staffordshire Restaurant over an amazing 10 times; BCF Louis Cippola Award; Vice Chairman and Chairman and now Vice-President of the BCF and an Ambassador for Hospitality Action.

The audience also heard about Matt's life changing accident, his disability and fight with mental health, rehabilitation and coping with 9 plastic surgery operations, with possibly more to come in the future.

A live auction was held on the evening, raising an incredible £2,700 for Hospitality Action.

AUCTION LOTS:



- Dinner for 4 at the Old Smithy, Eccleshall, cooked by GBM Champion and two-star Michelin chef Niall Keating.
- A Stoke City Football Shirt, signed by Niall and Nathan Heaney.
- A luxury hamper of cheeses, chutneys and food from Perry's of Eccleshall.
- An aged Four Rib of beef donated from Perry's of Eccleshall.
- An overnight stay with breakfast in a superior room at the Cae Mor Seafront Hotel in Llandudno as well as a tour for 2 at the new Penderyn Whisky Distillery, donated by patrons, Marc and Sheryl Viercant.
- Table of 4 for lunch tasting menu and wine flight at the Art School Restaurant in Liverpool, donated by Chef Patron and fellow Hospitality Action Chef, Paul Askew.
- 30 Hospitality Action "Chefs at Home" books, signed by Niall Keating and Tom Kerridge

Matt's next charity event is with Chef Stuart Collins at Restaurant Docket 33 on the evening of December 14th and 15th again raising money for Hospitality Action with both evenings sold out.

Festival chairman, Richard Stevens, says:

"We were delighted with this year's line-up. Staffordshire has some fantastic chefs and it was great to see them back out entertaining the crowds. It was also great to welcome Matt back to the festival this year – his demos were always a huge draw and he's a natural on the stage."

Next year's Stone Food & Drink Festival is set to take place on 7, 8 & 9 October 2022. www.stonefooddrink.org.uk



BCF VICE-PRESIDENT JIM EAVES RECEIVES A CULINARY HERO AWARD FROM THE CRAFT GUILD OF CHEFS.

Jim was one of 40 Culinary Heroes whose selfless actions in helping others went above and beyond during the Covid-19 pandemic.

The chefs were nominated by their peers and selected as the winners by a panel of judges. The special award ceremony took place on Thursday 23rd September at the renowned Landing 42 venue in the Leadenhall Building in London.

Jim has been working with the Langar Aid charity in Coventry, cooking over 250 meals each week for the homeless and vulnerable people within the city.

He also works at the Birmingham Christmas Shelter over the festive season each year supporting a team of volunteers cooking for the homeless.



GARY KILMINSTER APPOINTED AMBASSADOR FOR THE BRITISH CULINARY FEDERATION

Gary said: "I was first introduced to the work and role of the Midlands Association of Chefs when I worked with Wayne Asson and Paul Gilmore at the Belfry Hotel while working on the 2002 Ryder Cup. It was shortly after this that I accepted a full time position at the hotel and became a member of the MAC.

Over my early years as a member, I competed and won the 2003 Young Chef of the Year competition, proudly wore the MAC logo on my jackets while working in Switzerland and attended and cooked at Members' Dinners.

Later in my career, I brought student chefs up from the South Coast to compete in the British Culinary Federation Student Cook & Serve Team Challenge and Young Chef of Year competitions and have entered and competed in the BCF Chef of the Year in the semi- finals and the final.



Since its formation, I have watched the BCF grow over the years and I am looking forward to being more involved as a way of helping to give back to the Industry.

I travel a lot with my current job role in the South West and do feel that I can help in many ways to promote the BCF and all the good work that it does, spread the word and hopefully encourage more chefs and young chefs to gain from the benefits of joining."

Chairman Stuart McLeod said:

"the BCF is very much looking forward to working more closely with Gary and we wish him much success as BCF Ambassador for the South West"

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ADAM BEAUMONT of The Ritz Hotel, London was named the winner of the British Culinary Federation's Young Chef of the Year 2021 held at University College Birmingham on Monday 22nd November.

Once again, the competition was full of tension and excitement, highlighting some excellent skills and innovative dishes. Charlie Knight at the House of Commons was runner-up, with Jamie MacDonald of Absolute Taste, Bicester coming third. Awards were also presented for Best Starter, Main Course and Dessert, chosen from the runners-up. Best Starter was awarded to Andrew Kay of Cheal's of Henley-in-Arden; Best Main Course went to Jack Clarke of Hide Restaurant, London and Best Dessert to Tom Finn, Coworth Park, The Dorchester Collection. Competition organiser and BCF President Peter Griffiths, who announced the awards, presented by BCF Chairman Stuart McLeod, said that the BCF Young Chef of the Year, now in its 24th year, continues to attract interest from right across the industry, including many renowned establishments. This year's final once again highlighted the exceptional young talent we have working in the industry today. Considering the fact that these young chefs will have had less time in the kitchen over the last eighteen months due to shutdowns, the quality of their cooking, along with the skills shown, was outstanding.

Competitors had two hours to produce a three-course meal for two covers, with the first course being plant-based, the main course using a Rib Eye of Grass-Fed Irish Beef, sponsored by Bord Bia, and a dessert of their choice. The young chefs also had to use at least one product from the Major International range.

As well as receiving the gold medal and David Bache Trophy, Adam was presented with a cheque for £500, commemorative plate, framed certificate, plus automatic seeding into the National Young Chef of the Year 2022. He also received a signed copy of Glynn Purnell's latest book. Second place winner, Charlie Knight was awarded a silver medal, cheque for £250, a framed certificate, commemorative plate and signed copy of Glynn Purnell's book. Third place winner, Jamie MacDonald received a bronze medal, cheque for £100, framed certificate, commemorative plate and signed copy of Glynn Purnell's book.

All finalists received a framed certificate, a commemorative plate sponsored by Villeroy & Boch and a special dispenser presented by Wrapmaster. The Awards Dinner was attended by 80 industry guests. Thanks to Bord Bia for sponsoring the Beef for the main course and the Rib Eye for the competition and to University College Birmingham for their hospitality and the use of their excellent facilities. Over the years, this competition, sponsored by Major International, Bidfood, Bord Bia, Wrapmaster, Contacto and supported by Villeroy & Boch and Koppert Cress, has discovered some incredible talent and continues to attract a host of young chefs from a diverse range of establishments around the UK.

FINALISTS

REBECCA BOURNE	University College Birmingham
BEN PERKS	Peels, Hampton Manor
ANDREW KAY	Cheal's, Henley-in-Arden
THOMAS FEATHERSTONE	Fullers (The Holly Bush, Hampstead)
TIM HARRISON	Le Petit Bois, Moseley
JACK CLARKE	Hide Restaurant, London
JAMES HOUSE	The Ugly Butterfly by Adam Handling, Carbis Bay
CHARLIE KNIGHT	House of Commons
ADAM BEAUMONT	The Ritz, London
JAMIE MACDONALD	Absolute Taste, Bicester.
TOM FINN	Coworth Park, The Dorchester Collection.

ADAM'S WINNING MENU

Celeriac and Mushroom Risotto, Chestnuts

*

Grass Fed Rib Eye of Irish Beef
Roscoff Onion, Braised Potato,
Lovage

*

Caramelised Apple
Blackberry, Puff Pastry and
Crème Diplomat



JUDGES

Glynn Purnell, Purnell's Restaurant, Birmingham
Paul Foster, Salt, Stratford-upon-Avon
Stuart McLeod, Chef Director, Patisserie UK
Idris Caldora MCA, Royal Academy of Culinary Arts, Chef Adopt-A-School
David Colcombe, Visiting Professor, Culinary Arts, University College Birmingham
Franck Pontais, Business Culinary Development Manager, Koppert Cress

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CULINARY NEWS RECOGNISED

The British Culinary Federation would like to acknowledge and say thank you to members and respected industry colleagues for taking the time and trouble to make contact and compliment the BCF on the magazine.

Some of the comments received:

“Congratulations on a great magazine issue.”

DAVID MULCAHY, FOOD INNOVATIONS AND SUSTAINABILITY DIRECTOR, SODEXO.

“Great read.”

TOBY WAND, DIRECTOR, RENEWABLE ENERGY EVENTS AND CO-DIRECTOR, 365 EVENTS LTD

“Compliments on the quality of the magazine.”

NEIL THOMSON, WORLD CHEFS CONTINENTAL DIRECTOR, EUROPE NORTH

Other recent compliments praising the magazine have also been received from, to name but a few, David Bentley, Managing Director, Town & Country Fine Foods; Sarah Timmins, Gourmet Classic and Craig Martin, UK Sales Manager, RAK Porcelain, and all are very much appreciated.

The positivity helps towards making the hard work feel worthwhile, particularly as the last eighteen months have been dominated by the pandemic.



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THE BEGINNING OF TEAM ENGLAND'S JOURNEY



A great estate is a fitting venue for the start of a great journey and that, it feels, is exactly what the England National Culinary Team is embarking on.

The pandemic and various lockdowns have meant Zoom meetings and WhatsApp have largely replaced face to face get-togethers until now, November 6th 2021, the team's second meeting in the run-up to the Culinary World Cup, Luxembourg in November 2022 and the Culinary Olympics two years later.

The Revesby Estate in Lincolnshire is the venue for a first run-through of some ideas and possible dishes for Luxembourg. The team is very generously being hosted by Peter Wiggins-Davies, whose family have had uninterrupted ownership of the estate for over three hundred years. The team is cooking for a group of Peter's invited guests but, perhaps most importantly, will be sitting down to eat with the assembled company. This is something that chefs rarely get an opportunity to do and it really gives a different perspective on your cooking. Add to that the opportunity for immediate and direct feedback and this is going to be valuable experience for the team.

I first met the team at their last meeting where the discussion was all about key ingredients, quality and provenance; the need to weave a story, a narrative into their menus. This in part led to the dinner at Revesby, where they produce venison from the herd of five to six hundred fallow deer roaming on the estate, which will form the dinner's centrepiece.

■ *England's team Coach, Paul Dickinson aiming for Gold!*

The day starts with a tour of the estate, looking at the farming, forestry, fisheries, domestic and commercial lettings and stables that make up the business, followed by a chance to get hands-on with some shooting practice. Led by chef, stalker and author Jose Souto, this is both a fun, educational and highly competitive session.

Time then to get back to the serious business of dinner. With Peter's kitchen at their disposal and a beautifully laid dining room to serve in, the team get down to work. Head coach Paul Dickinson is on hand to advise and assist and team captain Adam Thomason is exhibiting his phenomenal attention to detail. It is impressive how the team have bonded and pulled together despite some of them only meeting a few months ago.

There is a palpable sense of purpose with gold medals being the goal in everyone's mind. Improved funding and attention to the logistics will be key factors; as an observer it is hard to learn of the vast support other national teams receive with the Americans having reputedly spent millions of dollars on a training hub to ready their team for the coming events. This obviously confers a massive advantage and all credit must therefore go to the England team that placed eleventh out of thirty three in the 2020 Olympics.

Dinner service is completed with the professionalism and skill you would expect but no doubt dishes have been analysed, critiqued and, where necessary, found wanting. As I said at the beginning, this is the start of a great journey; the hard work has only just begun but the team are well placed to deliver great results in the coming competitions.

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THE TEAM

Paul Dickinson (Head Coach), Adam Thomason (Team Captain), David John Davey-Smith (Vice-Captain), Tomas Krasnan (Pastry Chef), Ian Mark (Pastry Chef), Christopher Zammit (Show Piece Specialist), Edward Marsh, Stacey Harris, Jamie Lewis Gibbs, Stefan Sewell.

THE MENU

Snacks on arrival

Bread

Warm bread and roast chicken skin butter,
sweet mustard-infused
home-made butter

*

Houghton Spring trout, rock oyster, celeriac and cucumber

*

Cornish lobster, Revesby apple, coral gougère,
buttermilk and dill

*

Revesby Estate venison, glazed salsify, sprouts,
smoked bacon
and red wine jus

*

Date, apple and 'beef fat' caramel

*

Spiced chocolate tart, java milk chocolate

*





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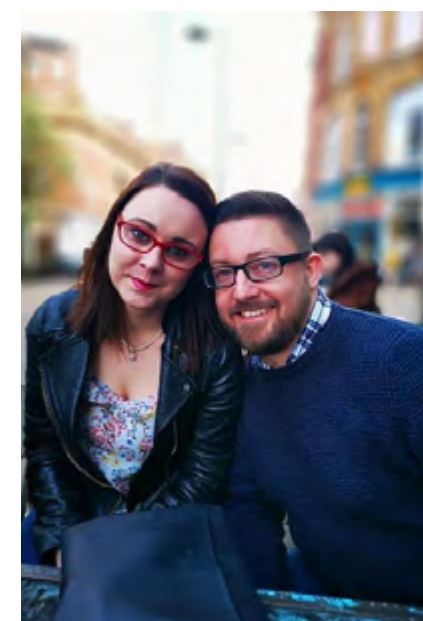
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BCF committee member Jason Thacker, gives us a first look at his new South Derbyshire restaurant.

FIVE AT DELPH



A new restaurant has opened in a South Derbyshire town with an aim to showcase "The best in British food with influences".

Five at Delph welcomed its first customers at The Delph Centre in Market Street, Swadlincote, on Friday, September 3 after a complete refurbishment of the property which was previously a bridal shop. The décor is a rustic, urban style to give a relaxed feel and environment within the restaurant. This includes a piece of wall art by Offkey Art. Also, there is a number of bespoke pieces of work around the restaurant designed and produced by Dave Saul of Re:Style:Stuff.

Owner and Chef Jason Thacker, who is running the business with partner Rebecca

Wincott, serves traditional British dishes with influences. Jason said: "Where possible we try to use and support local producers and suppliers. We use the award-winning butcher Price and Fretwell, as well as flour from Caudwell's Mill and British Food Box supply all our cheeses, milk and cream. Our fruit and vegetables are sourced and delivered from Pollards, the local supplier.

It's not just food suppliers and producers we support locally, we also stock Darley Abbey Cider, White Peak Distillery Gin and Rum and Derbyshire Distillery Gins, just a few examples from our extensive list.

"The food we do at Five at Delph is all prepared and cooked fresh and is a British style with influences. Some of the dishes that have appeared on our menu include mushrooms with Hartington Stilton cream and toasted homemade bread, Slow cooked pork in Darley Abbey cider, then our famous sticky toffee pudding, toffee sauce and ice cream."

Mr Thacker is a former chef lecturer at North Warwickshire and South Leicestershire College but found himself at a loose end when teaching moved online amid the Covid pandemic. He said: "Obviously when Covid hit colleges it went a bit quiet with the closure of the college restaurant, very few or limited competitions and in my eyes teaching cookery qualifications online doesn't work in practice.

"I wanted to keep busy and we had thought about setting up a dining room/restaurant

business for a while, so we decided to put some meat on the bones of our business plan and start looking for potential sites to set up the business."


"We are also hoping to set up a cookery school, with that phase of the business due to open early next year"

We want to offer a variety of leisure courses to help develop people's cookery skills. Courses we are looking to offer include dinner party cheats, cooking on a budget, basic butchery, fish preparation and cooking, plus many more.

Mr Thacker, who has won awards for his cooking, added: "The cookery school will be the second phase and if all goes to plan, it should be launched at the beginning of 2022.

The restaurant has also started to employ apprentices to help mentor, develop and train them up in the industry. They currently have one kitchen apprentice working towards his level 2 commis chef qualification. They are hoping to add more in the future including some front-of-house apprentices.

You can follow the story of Five at Delph Dining Room and Cookery School on Facebook, Instagram, and Twitter. You can book tables by messaging Five at Delph on Facebook or calling 01283 619547 or drop an email to fiveatdelph@yahoo.com.



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The Life Cycle of Fruit

PAUL BROTHERTON

I always consider myself extremely lucky being in the world of food, I'm sure like many others that the more you become involved the more you want to learn about the journey it undertakes to reach our table, this certainly seems to be the case over the last few years.

Like many categories of food, chocolate, coffee, wine, the origin of the fruit used in puree is fundamental to its flavour. As an example Ponthier have for many years only used Alphonso Mango from Ratnagiri, Western India. The soil, the weather, the variety of fruit all influence the taste of the fruit. An alphonso mango from another country will taste different if the soil differs and the climate is different, it can even differ from region to region, so it makes sense that a different variety of mango from another country will have its own flavour profile. This applies to all fruit, this is why it is important to source what is considered to be the finest variety of fruit and work with the growers to ensure it is harvested when ripe.

The Fruit purchased from around the globe to make fruit puree takes a complex journey to reach us at our factory at Objat, Corezze. We purchase fruit from Europe, Asia, Africa, North and South America with harvests ongoing at different times of the year.

Remaining with Mango the harvest season is July, August and September, and for Pink Grapefruit from USA the harvest is January, February, March, April. For many Equatorial countries harvest is throughout the year such as a coconut from Indonesia as

the conditions for growing are ideal with warm tropical temperatures averaging 28 degrees through-out the year.

From the flowering blossom to the ripe fruit it is a journey fraught with risk. The flower (blossom) of the fruit can be blown away by strong winds or hail, or it can be destroyed by frost. Too much rain and the plants are open to disease, too much sun and it can wither.

This year crop conditions have been difficult with extreme weather in all regions of the globe, in particular the northern hemisphere – Europe, America, Canada – with the consequence of a critical decrease in the volumes available compounded in many areas by a lack of “pickers” due to Covid. The quality available has also been of concern for some fruit.

In France this year many agricultural regions saw 14 days and nights of frost with a significant drop in temperature on the nights of 7th and 8th of April, this was at a critical time as many plants were blooming or in a critical stage of the fruits development called “setting”, the result being significant loss, particularly in the fruit growing areas of the Rhône valley, between Lyon, Perpignan and Toulon.

Serbia has become a key supplier of many red and dark berry fruits, this year saw temperatures as low as -12 degrees, snow fell in April, then there was a heatwave from mid-June till the end of July and this had dire consequences for many growers and their crop.

In India, at the beginning of the harvest for the Alphonso mango the region was hit by two cyclones, the first one, “Tauktae” had speeds of up to 150kmh and the ensuing floods killed over 100 people which you may recall seeing in the news, these floods also caused huge damage to many orchards.

Chile is the prime supplier of raspberries and dark fruit to most of the America's, this year the harvest was decimated by storms and even hail, as a result many of

the American companies dependent on these crops have come to Europe, Serbia and Poland in particular, to source fruit creating a demand that increases price. Ponthier have agreements in place with many of our growers that ensures they meet our request in terms of quality and forecasted volume.

Add to this the growing consumption of fresh and processed fruits around the world, in particular in America creating increased pressure on global markets.

Here are some key figures for global harvests this year compared to 2020

- Raspberry (from Eastern Europe) – 40% decline due to Spring frost and heat wave
- White Peach French – 80% decline due to frost and hail storms
- Strawberries – Stable
- Mango from India – 60% decline due to cyclone and floods during the crop season
- Coconut – Slight decrease due to typhoons across most of Asia.
- Blackcurrant – 15% decrease due to Spring frost and hail
- Passion fruit – 20% decline with less juice in the fruit due to lack of sunshine from April until August

So you can see there is a lot that will influence the quality and the quantity of the fruit before it even arrives for processing.

To process the fruit into puree a flash pasteurised method is used, each fruit having its own criteria of temperature and time, this has a minimal effect on the fruit as we want to retain as much flavour and colour as possible. Flash pasteurised fruit puree will always have more flavour and retain more colour than ambient puree that has been fully pasteurised.

Here's to looking forward to a new harvest in the year 2022.

PAUL BROTHERTON
Area Manager Ponthier Ireland & UK



PM Cafe

Central London venue opens doors to young hospitality workers

A drop-in café where young people arriving in London to work in the hospitality industry can meet, relax and make new friends opens at Westminster Kingsway College's Victoria campus, has opened in September.

The PM Café takes its inspiration from the PM Club, a hostel that offered accommodation and fellowship to young restaurant and hotel staff working in the capital, until its closure in 2002.

The café is being set up by the PM Trust which was established when

the PM Club closed, and now awards grants to young people to help improve their personal development and career prospects.

Like the PM Club, the PM Café aims to enable young people to meet new friends and build their mental resilience as they acclimatise to city life.

The PM Trust is launching the café in association with the hospitality industry's benevolent charity, Hospitality Action. Posters and flyers around the café will signpost visitors needing pastoral or mental wellbeing support toward the charity's services.

High profile industry figures who stayed at the PM Club include chefs Jason Atherton, Hywel Jones, Stephen Terry and Marcus Wareing.

The PM Café opens at Westminster Kingsway College, Vincent Square, London SW1P 2PD. Its opening hours are Tuesday, Wednesday and Thursday 10am until 4pm

(Photo WKC students with Trustees L to R Gary Hunter, Holly Addison, Brian Turner CBE, Ruston Toms and Tim Jones.)

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On November 15th, 2021 The Staff Canteen held its first awards ceremony at The Compound Studio in Birmingham

Now in their second year, The Staff Canteen Awards, for which nominations and votes are open to the public, received 273 nominations and almost 20,000 votes.

Four businesses or individuals were shortlisted for each of the following categories: Chef of the Year, One to Watch, KP of the Year, Business of the Year, Front of House Team of the Year, Community Hero, TSC Member of the Year, and Social Media Influencer.

The winners of The Staff Canteen Awards 2021, as revealed on the day, are as follows:

- CHEF OF THE YEAR: Roy Brett, chef owner of Ondine in Edinburgh
- ONE TO WATCH: Oli Marlow, executive chef of Aulis and Roganic London and Hong Kong
- KP OF THE YEAR: Dragos Suhoverschi of Holborn Dining Room, London
- SUSTAINABLE BUSINESS OF THE YEAR: Hypha, Chester
- FRONT OF HOUSE TEAM OF THE YEAR: The Star at Cotton
- SOCIAL MEDIA INFLUENCER OF THE YEAR: Thom Bateman, The Flintlock Cheddleton @chefthombateman
- COMMUNITY HERO: Frank Bothwell, founder of Thomas Franks
- TSC MEMBER OF THE YEAR: Burim Asllanaj, head chef at The London Cabaret Club/ Bloomsbury Ballroom

On winning the title of Chef of the Year, Roy Brett said that the most amazing feeling was to be united as an industry once more. "In this room there's so much talent and so many good people who want to be here and want to be back together."

To have the support from within hospitality, he added, "has been overwhelming. It means more than anything else because it's your peers, it's your colleagues, it's people you stand by. People you admire, people you respect, people you support as an industry."



Chef owner of The Flintlock Cheddleton and twice nominee Thom Bateman explained that to win the social media influencer award meant a lot more than one might expect.

To have created an online network of his own, he said, "drives the business and it drives people who come to visit us from afar who wouldn't necessarily know us and in turn that brings in revenue for the business, to keep people in a job which is the most important thing for me because I have a team that I want to keep hold of and I want the business to keep going forward with them. If me making daft videos helps, then all the better."

Representing the lead sponsor of the event, Rational, was Adam Knights said that to have audience nominations and voting, "is quite an alternative way of doing it, as it stresses the importance of the awards being for the industry - and we're happy to support that."

Kris Hall, founder of non-profit social enterprise The Burnt Chef said: "It's been a great opportunity not just to recognise those who have done amazing work within the industry, but also to be able to see people face-to-face and get back to some degree of normality."

The awards nomination process being industry-led, he added, "shows what's great about The Staff Canteen - it isn't dictated by the people who organise it and it is voted for by a massive community. That means that it is so much more important." ■

International Chefs Day

Since its creation, by the late Chef Dr. Bill Gallagher in 2004, World chefs has committed to using International Chefs Day to celebrate our noble profession, always remembering that it is our duty to pass on our knowledge and culinary skills to the next generation of chefs with a sense of pride and commitment to the future.

Over the past years, World chefs has partnered with Nestlé Professional to teach children around the globe about the importance of healthy eating by hosting fun-filled workshops worldwide.

In 2020, many Chefs around the globe did not have the opportunity to hold events due to COVID-19 and created short videos to share with children on social media, which became a big hit enabling us to reach approx. 112,000 children. Unfortunately, uncertainty is still around, but we will continue to reach as many children as possible either in-person at a workshop or through online learning and social media. To help, Nestlé Professional has made fantastic adaptations to the tool kit to make online learning easy and accessible.

As Chefs, we are all paying closer attention towards keeping ourselves and others healthy. Having a strong immune system and eating “stress-busting” foods will help us through these challenging times.

We can also help our children, the World Chefs way, by working together in preparing children for a healthy life. International Chefs Day will once again promote the

theme: Healthy Food for the Future.

This year International Chefs Day will also emphasise sustainability and the environment to ensure a healthy planet for future generations. It is vital for us to teach children about the impact that production and consumption of food has on the environment.

We will use this opportunity to teach children about healthy eating by letting them be creative with food. With the chef’s input, education and help, children will be able to create recipes out of healthy foods and support Healthy Food for the Future.



Each year on October 20th, we celebrate International Chefs Day



2021 – The Campaign

The World Association of Chefs Societies has committed to using International Chefs Day to educate kids around the world about the importance of healthy eating. In doing so, they hope to introduce kids to the culinary profession and teach them good eating habits that they can carry with them for life.

Nestlé Professional is proud to offer the expertise of the Nestlé for Healthier Kids Programme and partner with chef associations around the world, to make this possible.

Over the past year, we have all faced unprecedented challenges. We know now more than ever that how we look after ourselves and the planet has far-reaching effects. As the saying goes: “You are what you eat”, but what we eat not only affects us, our health and our immune system but it also has massive consequences for our planet.

Our immune system can be a matter of life or death when fighting viruses and bacteria. The scales tip in our favour, the stronger and healthier our immune system is. A key element to building a robust immune system is eating a varied and balanced diet rich in nutrients. Our current food system produces food that is bad for us through processes that are terrible for the planet. We must turn to more sustainable means of creating the food we eat for both our sake and that of the environment.

It’s for this reason our theme for International Chefs Day this year is focused around sustainability, the environment and how to stay healthy and boost our immune systems during these trying times.

We will continue to use our existing, much loved characters from last year’s campaign and talk through our 12 sustainable foods items chosen by Nestlé Professional and Worldchefs. We will use these to communicate how these foods are beneficial to us, and our planet.

Our planet’s climate is changing, and it affects all aspects of our lives. Climate change has resulted in warmer temperatures which have a massive impact on our environment. These factors affect us, our food sources and wildlife.

But it isn’t all doom and gloom. By eating more sustainable foods, we can help the planet recover. Sustainable foods are often more economically or energy efficient. By eating more delicious food that is healthy for us and our planet, we strengthen the environment and our immune systems. The result is robust immune systems needing to fight less. Everybody wins.

The BCF 2021 International Chefs Day video to support the campaign is available on youtube:

<https://www.youtube.com/watch?v=04IAdiQstFc>

<https://youtu.be/srKczdsZquA>

BCF and World Chefs Committee member Mathew Shropshall said,

It’s a real honour to be selected by WACS to sit on the committee and support young kids in the education of eating well and supporting the planet during these changing times. Following the last 6 years, we’ve always sent out written recipes and photo’s for budding young chefs to follow but due to Covid-19 and lockdowns we moved into producing a YouTube video with the National England Junior Team who are the real stars and the future! The video reached out to many countries chef associations throughout Central and southern Europe.

It is a privilege to support young people through a career in catering and hospitality. During my time as a chef lecturer at UCB I’ve had the pleasure to be the National England Junior team manager since 2013 to help in the training of young chefs to represent England in the World’s biggest competitions including Culinary Olympics, Germany in 2016 winning Bronze & Silver medals, Culinary World Cup, Luxembourg 2018 Double silver medals, Battle for the Dragon, Wales 2018 Gold medal, Culinary Olympics, Germany 2020 a silver medal. The National England Junior team are looking forward to supporting the charity fundraising dinner on the 24th February in Reading. They have all committed to the next International Chefs Day video for 2022 which will see members travelling to different Countries through WACS..

The BCF Young Chefs Academy has run on Saturday mornings at UCB, I’ve had the pleasure to manager and work for the past 15 years supporting 96 local school children with an 8 week x 4 hours cookery course funded by the Savoy Educational Trust every Saturday morning. Many of the National Junior team have gone through the academy and progressed onto amazing careers, some of the young chefs also supported the YouTube video. They really are amazing!

While being the BCF education liaison for the past 12 years, I’ve supported on a yearly basis the following competitions and charities:

- Homeless Christmas shelter in Birmingham alongside Jim Eaves – 12 years.
- LACA, Finishing touches for all the Primary and secondary school chefs - 10 years.
- National England Junior Team manager alongside Richard Taylor in the pursuit for excellence.
- Mentor to young chefs in culinary competitions throughout the U.K.
- Organiser of BCF Charity football matches with over £25,000 raised during the last 18 years for Cancer research, Hospitality Action & Air Ambulance.

The British Culinary Federation in 2022 helped by its Culinary Partners will support more young people in food poverty, educational needs and opportunities with new incentives and workshops. Supporting International Chefs day is a small part of what the British Culinary Federation gives back to the hospitality industry.

“Preparing Children for a Healthy Life”
<https://www.internationalchefsday.worldchefs.org/>

What England has done in the past:

Following the past 6 years, the British Culinary Federation has worked alongside World Chefs & UCB to support International Chefs Day, check out the online information on the addresses below.

<https://www.ucb.ac.uk/about-us/news/schoolchildren-discover-how-healthy-food-works-at-ucb-event-for-international-chefs-day/>

<https://www.ucb.ac.uk/about-us/news/pupils-put-on-a-soup-er-show-as-part-of-international-chefs-day/>

<https://www.ucb.ac.uk/about-us/news/pupils-join-international-chefs-day-with-stir-fry-challenge-at-ucb/>

<https://www.ucb.ac.uk/about-us/news/kapow-pupils-unmask-food-superpowers-at-ucb-for-international-chefs-day/>

<https://www.ucb.ac.uk/about-us/news/students-set-healthy-eating-example-for-next-generation-on-international-chefs-day/>

Proud to sponsor The BCF Young Chef of the Year 2021

Love a...
beautifully tender
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We do too, and we love...

- ♥ a **juicy burger** fully stacked
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- ♥ a succulent **fillet steak**
- ♥ **lamb shank** that's falling off the bone
- ♥ a gently slow-cooked **pork shoulder**
- ♥ a flavourful feather blade **steak**
- ... as well as building **long-term partnerships** with
high quality, hand-picked suppliers we trust.

We also love...

sharing our **expertise, insight,** and **training resources** with our customers as well as recipes, and images to help them make more margin from their meat!

If you love the same things, and you'd like to know more about our fresh meat offer, let's talk...

[Bidfood.co.uk/Lets-Talk/Fresh-Meat](https://bidfood.co.uk/Lets-Talk/Fresh-Meat)



BCF Student Competitions are back!



The long-awaited return of the British Culinary Federation Student competitions are here, along with a new challenge for the aspiring young student chefs.

2022 will see the return of the highly competitive BCF Student Cook and Serve Team Challenge and we will also be launching our new BCF Student Chef of the Year competition. This will give colleges, lecturers and their students the opportunity to get back into live competitions.

Next year, both the Student Cook and Serve and the new Student Chef of the Year will be hosted by Loughborough College, with thanks going to Darren Creed for allowing us to use the facilities there.

The competitions will take place in April and May, the Cook and Serve on Monday 25th April and the Student Chef of the Year on Monday 23rd May. The competitions are open to all full-time and part-time students with no age restriction.

STUDENT COOK AND SERVE TEAM CHALLENGE

For this competition the college teams will need to consist of 2 chefs and 1 front of house. Two hours will then be given to prepare, cook and serve a 3-course menu: Starter, main course and sweet, for 4 covers (2 covers to be served to customers, 1 cover for judging, and 1 cover to be photographed). The starter

will need to be vegetarian based, the specified protein to be used on the main course will be revealed when the competition paperwork is sent out to the colleges and the dessert can be of the competitor's choice. The front-of-house team member will also need to pair and serve wines for each course. They will also be marked on their table presentation, greeting and communication, serving of meal, water and wine.

STUDENT CHEF OF THE YEAR

New for 2022 will see the student chefs compete for the 'John Peart Trophy' who was an ambassador for the BCF and worked tirelessly supporting colleges before he sadly passed away.

As well as competing for the trophy, the winner will also receive a gold medal, a framed certificate, a stage at a Michelin starred restaurant, seeded entry into the BCF Young Chef of the Year competition, plus prizes from the sponsors.

The student chefs will be asked to prepare a three-course meal for two including a mystery basket starter, a specified main course and a dessert of their choice, in two hours. The students will be assessed and marked based on

the presentation, taste, their technical culinary skills and hygiene practices.

If you have students keen and ready for either or both challenges, then register your interest now so that entry packs can be sent out to you in January 2022.

WHAT TO DO NEXT

- Register your interest at jason.thacker29@yahoo.com.
- Competition entry form and paperwork will be sent out January 2022 onwards.
- Return your entries and menus by Thursday March 31st 2022.
- Paper Judging will take place.
- Finalists will be notified Monday 4th April 2022.
- Final Cook off Cook and Serve – Monday 25th April 2022 (Loughborough College)
- Final Cook off Student Chef of the Year – Monday 23rd May 2022 (Loughborough College)

CHEFS COLLABORATE!

The Phoenix Dinner is a new initiative launched by the Craft Guild of Chefs and the British Culinary Federation.

Two of the leading chefs' organisations in the UK, the Craft Guild of Chefs and the British Culinary Federation, have announced a historic charity fundraising dinner to celebrate the hospitality industry.

The fundraising, black-tie dinner, themed 'Rising from the Pandemic - The Phoenix Dinner', will take place on February 24th 2022 at the Madejski Stadium, Reading. It will help raise money for those in the hospitality industry who have faced hard times during the Covid-19 pandemic.

Matt Owens, Chairman of the Craft Guild, said: "Last year we have seen how our beloved hospitality industry was on the brink of collapse, however, like a Phoenix, it continued to show its resilience.

"The future is bright and the industry shows clear signs of recovery, thanks to the hard work and commitment of all hospitality workers. As such, we are delighted to organise The Phoenix Dinner in partnership with the prestigious British Culinary Federation, to show our appreciation and support to this wonderful industry.

"It will be a fantastic opportunity to bring everyone together to celebrate, and we are confident that our guests will be proud knowing that they contributed to the recovery of hospitality through their donations."

Stuart McLeod, Chairman of the British Culinary Federation, added: "The last 18 months have been a traumatic time for everybody involved in our wonderful industry. We can only hope that the seeds of recovery and prosperity will be sown across hospitality to enable normality to return. The roadmap to recovery is truly in progress.

"We have come together to support the people and places that have suffered the most in the only way we know how - to deliver a world-class dinner with world-class food, to an audience of industry mentors and supporters.

"Please join us in February to celebrate and support the heroes of our industry."

Matt Owens added: "Arrive at 6.30pm for fizz and canapes after which the England National Culinary Teams, from the BCF, together with a specially chosen team from the Craft Guild will work together to jointly prepare and serve a four-course dinner."

"Tickets are priced at £108 a person, which includes a bottle of wine each plus evening entertainment."

To book your places please contact enquiries@craftguildofchefs.org stating how many tickets, any dietary requirements and names of guests.

For payment, ideally though BACS, use the following details:

Account name - Craft Guild of Chefs
Sort code - 40 01 13
Account number - 01030531



Please use the lead name as reference. For other payment methods contact the Craft Guild office, on Mondays and Tuesday only, T: 020 8948 3870 to pay with debit/credit card.

If you require accommodation a special price has been arranged @Voco Hotel, Reading on 0118 925 3812 at £90 for 2, this includes VAT and breakfast.

Please contact them directly.



BRITISH CULINARY FEDERATION

National Member of the World Association of Chefs' Societies

Join the BCF

One of the leading chefs organisations in the UK who continues to invest in itself to insure it is fit for today's members and for the next generation.

Home to England's National Culinary Team.

CHECK OUT THE NEW WEBSITE
www.thebritishculinaryfederation.com



BCF Chefs



@BCFChefs



WORLD ASSOCIATION OF CHEFS SOCIETIES



To become a member and receive the many benefits available including your commemorative certificate, Pin Badge and copy of our magazine Culinary News.

Simply visit our website click on the Join Us link and choose your membership package.

STUDENT	£15
JUNIOR	£25
PROFESSIONAL CHEF MEMBER	£40
ASSOCIATE MEMBER	£50
CORPORATE MEMBER	£125

Culinary Partner Packages also available from £750

Any questions please contact the secretary on 07859 950858 or email secretary@britishculinaryfederation.com

British Culinary Federation
80 Farmer Ward Road
Kenilworth
Warwickshire
CV8 2DN

BCF President Peter Griffiths receives Honorary Fellowship from University College Birmingham

The ceremony took place on Friday 3rd September at the Symphony Hall, International Convention Centre, Birmingham during University College Birmingham's Student Graduation.

The Honorary Fellowship was conferred for important services given to the University as a Governor of the Corporation over a sustained period of time.

Pictured are Chair of the Corporation, Nigel Moss; BCF Executive Vice-President and Chair of the Financial and General Purposes Committee, Andreas Antona and Chair of the Audit Committee, Governor Mike Wiseman.



UCFF Mudwalls Farm 14th September 2021

Chair Stuart McLeod and Vice President Mark Houghton represented the British Culinary Federation at the Universal Cookery and Food Festival 2021 held at Mudwalls Farm in Warwickshire.

The day was not kind with the weather although the event had a great turnout of attendees, with much interest in finding out more about the BCF and the benefits of joining from individual and corporate perspectives.

The BCF has been in contact with several potential culinary partners who could see the advantages of joining one of the UK's leading chefs' organisations and the alliance with the global partners through WACS, with all the opportunities that brings.

The event was again well organised and structured with a great line up of speakers and demonstrators.

I would urge all members to get involved next year, a great informative, networking and social event.

The BCF looks forward to supporting next year at this prestigious event and wish it all the success going forward.

STUART MCLEOD

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To be presented at the
Annual Dinner on
1st May at the Grand
Hotel, Birmingham

Please look through the new Award categories and if you know of a colleague/ establishment who you believe should be acknowledged and recognised for their outstanding contribution, please forward your nomination/s with reasons why in just a few words to the **Secretary**.

Carol Toth:
secretary@britishculinaryfederation.com

Closing date for nominations:
31st January 2022.

PROMISING YOUNG CHEF

Johnnie Bora Memorial Trophy – Presented to the most promising young chef under 25 years of age and working full-time in industry who has demonstrated outstanding talent and enthusiasm.

CHEF LECTURER/MENTOR OF THE YEAR

Ken Fraser MBE Memorial Award – Awarded to a member working within the industry who trains, mentors or encourages young chefs to progress within their chosen profession.

BCF MEMBER AWARD

Robert J Smith Award – Presented to anyone within the Federation for their professionalism and dedication to the industry and their loyal support to the BCF

RESTAURANT CHEF OF THE YEAR

Louis Cipolla Award – Presented for the greatest contribution to the profession by any Hotel and/or Restaurant Chef member within the BCF.

COMPETITION CHEF OF THE YEAR

Paul Gould OBE Award – Presented for highly recognised contributions to the competition arena across all sectors of the industry.

PROMISING YOUNG STUDENT

Eric Bruce Trophy – Presented to any College student chef in full or part-time attendance who has shown enthusiasm and commitment to his or her chosen career.

HOSPITALITY PROFESSIONAL AWARD

Special Award – Presented to any hospitality professional who has worked tirelessly behind the scenes in the industry but is relatively unnoticed but continues to deliver results.

UNIVERSITY CHEF AWARD

Open to any university chef who has shown great professionalism towards the university whilst maintaining high culinary standards.

ETHNIC RESTAURANT AWARD

Open to any ethnic restaurant in the UK that excels in their approach to their specific cuisine.

CONTRACT CATERER CHEF OF THE YEAR

Open to all contract catering chefs in the UK who deliver excellence in their specific area.

PASTRY CHEF AWARD

Open to all UK working pastry chefs who have excelled in their sector and career.

LIFETIME ACHIEVEMENT AWARD

Nominated by BCF Committee

Honorary President

Brian Cotterill

President

Peter Griffiths MBE

Executive Vice-President

Andreas Antona

Vice-Presidents

Mark Houghton, Graham Crump, Chris Hudson, Jim Eaves

Matt Davies

Committee of Management

Chairman: Stuart McLeod

Vice-Chairman/England Culinary Teams: Lee Corke

Treasurer: Jerry Toth

England Junior Team/Education Liaison: . Mathew Shropshall

Magazine Editor: Graham Crump

Student Competitions: Jason Thacker

Website/Events: Stuart Leggett

Culinary Partner Liaison/Fundraising: . Mark Houghton

Membership and Fundraising: Jim Eaves

Membership and Fundraising: Darren Edwards

Executive Officer, Northern Region: . . . Mark Fletcher

WACS Young Chef Ambassador: Edward Marsh

Charity Fund Raising: Matt Davies

Ambassadors

Northern Region. Rod Bowker

Hospitality Action Matt Davies

South West Region Gary Kilminster

DATES FOR YOUR DIARY

2022

Chefs Club Lunches (all bookings via the website)

Cheals, Henley in Arden: Pre-meal drink, 4 courses with wine, £47. 12.30 for 1.00 p.m.	Wednesday 26th January
Butchers Social, Forest Hotel, Dorridge: £37 inclusive, 12.00 for 12.30 p.m.	Tuesday 29th March

Events

Phoenix Dinner	Thursday 24th February
HRC Show Excel London	Monday 21st -23rd March
BCF “Crystal” Dinner and Awards Evening The Grand Hotel Birmingham Colmore Row Birmingham	Sunday 1st May
WACS Congress Abu Dhabi UAE	30th May – 2nd June
Skills for Chefs	Monday 1st & 2nd July
TUCO Culinary Competitions University of Keele	Monday 25th -27th July

NEW MEMBERS

LEWIS SCARFE	Head Chef, La Reunion Restaurant Guernsey
ADAM KAY	Cheal’s of Henley, Henley-in-Arden
DAYASHANKAR SHARMA	Head Chef, Heritage Dulwich
THOMAS FEATHERSTONE	Fullers, The Hollybush, Hampstead
KRISTIAN CURTIS	Head Chef, De Banke Group
ADAM BEAUMONT	The Ritz, London
ANDRE THIBAUT	Head Chef, Village Bistro, Kidderminster
JACK CLARKE	Hide Restaurant, London
COLIN WHEELER-JAMES	European Development Chef, IMCD Sutton
BEN PERKS	Peel’s, Hampton Manor, Warwickshire
CARL BROOK	Development Chef, TUGO
REBECCA BOURNE	University College Birmingham
JASON ELAND	Chef Manager, Sherborne Prep School
TIM HARRISON	Le Petit Bois, Moseley
RAJ MANDAL	Retired Lecturer, Bedford
JAMIE MACDONALD	Absolute Taste, Bicester
S RAJA KUMARAN	College Student
NATHAN ALDOUS	Head Chef, Emmanuel College, Cambridge
TOM FINN	Coworth Park, Dorchester Collection
STEFANO TOSCANI	Chef, Manchester Airport
JAMES HOUSE	Ugly Butterfly, Carbis Bay
CHARLIE KNIGHT.	House of Commons
HOWARD MILTON	Ridley Hall College, Cambridge
SIMON MERTON	Chartwells Independent, Sherborne Girls

KEEPING UP
TO DATE

Members please
keep the BCF up
to date with your
details!

It is important that we have an up to date postal and email address for you also if you are into social media please include your relevant tags and handles.

This will enable us to help keep you notified on all that is going on so you don’t miss out on some great future events and social opportunities.

Simple email the BCF Secretary Carol Toth **secretary@britishculinaryfederation.com** with any amendments or updates or call on **07859 950858**.



Culinary News

YOUNG CHEF OF THE
YEAR/2021

ADAM
BEAUMONT

