

Culinary News

MAY | 2022 | £3.75

Culinary



BRITISH CULINARY FEDERATION

Awards 2022

Welcome to the Spring 2022 issue of Culinary News

Welcome to the Spring edition of our magazine with the recovery well under way in hospitality and hopefully the last variant of Covid-19 going and never to return!! Green shoots are definitely sprouting across our industry.



Captain, Adam Thomason and his Commis, Jamie McDonald the very best in their endeavours to bring home the title against the best from around the world.

We have been fortunate to hold Chefs Club Lunches at Cheal's of Henley in January and The Butchers Social at The Forest Hotel, Dorridge in March with a full attendance at both. It was so nice to be able to socialise and network in person with our industry colleagues and peers.

Our Dinner and Awards Evening, held on 1st May at The Grand Hotel, Birmingham, was sold out and attended by 200 members and guests. It was good to see everyone relax and enjoy themselves. My congratulations to all the awardees, they highlight the current and future talent we have, not only in the BCF but in the industry as a whole.

Unfortunately, we had to postpone the Phoenix Dinner due to the uncertainty around the Omicron variant and the restrictions that applied. This collaborative dinner will still go ahead in the future and we are all looking forward to this event to celebrate and support our industry.

The British Culinary Federation will be well represented at the WACS World Congress in this month in Abu Dhabi, flying the flag for England and the BCF at the largest gathering of countries and chefs' societies anywhere in the world. We are also representing England at the Global Chef Challenge held during the Congress and we wish England's Team

This will be my last magazine foreword as Chairman with the new Chairman, Lee Corke being installed at our AGM. To hold this office has been a privilege and honour for which I will be always thankful and humbled. I have, over the last 4 years been committed to the advancement and profile of the Federation nationally and internationally working with all the professionals on the committee and the Board. It has been a team effort and as with all the previous Chairs, I sincerely hope I have left the Federation in an improved condition, mindset and culture than before, with new initiatives and ideas.

Going forward, I will always be available for support and advice as Vice -President, with specific roles of WACS representative and helping with the social events held throughout the year. I look forward to all the new input and passion from Lee and to supporting and helping him with this high office.

I would like to thank all our National Team Sponsors and Culinary Partners around the country for their continued support of The British Culinary Federation, we could not exist without you.

La Santé du Chef!!

INSIDE...

BCF Events WACS Congress



British Culinary Federation
80 Farmer Ward Road
Kenilworth
Warwickshire • CV8 2DN
britishculinaryfederation.com

Print,
Design and
Distribution
by Bloomfields

01789 490528

bloomfieldprinters.co.uk



Helping Take Your Menu to the Next Level!

With our highly flexible gluten free and vegan approved range of products, it's easy to create on-trend dishes packed full of flavour.



We have a passion to support *You!*



To discover the latest products and trending recipes as well **FREE SAMPLES** available delivered to your door, register at www.majorint.com/want-a-sample

PROUD TO BE SPONSORING



* Includes products that do not contain any food allergens as designated by EU Legislation

NATIONAL TEAM SPONSORS



Awards Night



Success

THE 15TH ANNUAL DINNER AND AWARDS EVENING was held at the newly refurbished Grand Hotel in Birmingham on Sunday 1st May, where the British Culinary Federation recognised some very talented people within the hospitality industry.



The event, which was a sell-out, was hosted by Heart FM radio presenter Russ Morris, with awards presented by BBC Midlands TV newsreader Nick Owen. The evening was a huge success and brought together chefs, suppliers and industry professionals from all over the UK. After an excellent Taittinger Champagne reception and some very enjoyable snacks, Chairman Stuart McLeod welcomed everyone and wished members and all their guests a very enjoyable evening.

MENU

Taittinger Champagne Reception

SNACKS

Lamb Belly Scrumptet, Saffron Aioli
Crab Doughnuts, Avocado and Lime
Wild Mushroom Gougere, Chive
Whipped Goats Curd, Asparagus

AMUSE

Pea Velouté, Mint Oil

STARTER

Dublin Bay Prawns, Eric Bruce circa 1997

MAIN COURSE

Hereford Loin and Short Rib of Beef, Stuffed Onion, Thyme

CHEESE

Tunworth Cheese, Pickled Pear, Toasted Oats

DESSERT

Manjari Chocolate Cremeaux, Caramel, Roasted Hazelnut
Coffee & Petits Fours

ENTERTAINMENT

Compere: Russ Morris
Awards host: BBC Newsreader Nick Owen
British Soprano, Amy Heptinstall – Piano: Richard Cook
Cabaret: Bootleg ABBA

Twelve awards were presented this year to an array of talent from the industry >>

Presentations were made by Chairman Stuart McLeod, Nick Owen and the sponsors.

The British Culinary Federation wishes to acknowledge and thank all the industry sponsors of the awards and the many renowned chefs who put their restaurants forward for table prizes.

Also, with sincere thanks to:

Jemma Wall, DPS Tableware for the commemorative glass gift.
Kevin McKee, Family Taittinger
Margaret Johnson, Wenlock Spring for the table water
Franck Pontais, Koppert Cress
Culinary Director, Adam Bateman and the team at The Grand, Birmingham

*Photos by
Kevin Byrne*

PROMISING YOUNG CHEF AWARD

Sponsored By Bidfood

Presented by Steve Wood, Head of Free Trade Sales. The Johnnie Bora Memorial Trophy is presented to the most promising young chef under 25 years of age, working full-time in the industry and who has demonstrated outstanding talent and enthusiasm. The winner was BCF member Adam Beaumont of the Ritz London. A very committed and focused young chef who strives for perfection and, for such a very young age, he has already achieved much in the industry. Winner of the British Culinary Federation Young Chef of the Year 2021; Commis Chef to our UK Bocuse d'Or competitor, Ian Musgrave, winning a place through to the final in Lyon in 2023 having competed in the European heat held recently in Budapest, also the team winning the individual award of "Theme on a Plate".



Adam Beaumont



Richard Taylor

CHEF LECTURER / MENTOR OF THE YEAR

Sponsored by Beaumont Fresh

Presented by BCF Vice-Chairman Lee Corke. The Ken Fraser MBE Memorial award is presented to a member working within the industry who trains, mentors and encourages young chefs to progress within their chosen profession.

The award was presented to Richard Taylor of University College Birmingham a chef who has spent many years in the education sector. A very experienced Pastry Chef, past competitor and mentor to many young students who have gone on to excel in the competition arena and their chosen careers. He has spent the last fifteen years working with England's Junior National Culinary Team, training and mentoring them to help win numerous medals and awards around the world.

BCF MEMBER AWARD

Sponsored by Caterfish

Presented by Managing Director, Keith Smith. The Robert J Smith Award is presented to anyone within the federation for their professionalism and dedication to the industry and their loyal support to the British Culinary Federation.

The winner Paul Brotherton of Ponthier, a staunch supporter of the British Culinary Federation and a very dedicated member for many years. He has worked for various innovative food companies, helping to introduce and develop many new ideas and projects resulting in a long successful career in sales. Heavily committed to our industry, a man who gives so much back and makes many friends and new relationships along the way.



Paul Brotherton



Jon Howe

RESTAURANT CHEF OF THE YEAR

Sponsored by Aubrey Allen

Presented by Simon Smith, Director of Customer Relations. The Louis Cipolla Award is presented for the greatest contribution to the profession by any hotel or restaurant Chef member within the British Culinary Federation. The winner, Jon Howe, Chef Patron of Restaurant Lumiere in Cheltenham, trained at Bath College and has worked during his time under the likes of Michelin-starred chef John Campbell and Stuart McLeod. He has won numerous local and national awards. His restaurant, awarded 3 Rosettes and a Michelin plate, was voted AA Restaurant of the Year in England and has been regularly listed among the top 20 restaurants in the UK by Hardens and Trip Advisor. A chef who works with the Best of British produce sourced from a network of farmers and producers, as well as from his own family farm. The BCF has enjoyed many outstanding Chefs' Club Lunches at his restaurant which was also nominated for The Caterer Restaurant of the Year.

COMPETITION CHEF OF THE YEAR

Sponsored by *Essential Cuisine*

Presented by Senior Business Development Chef, Jonathan Harvey-Barnes. This award in the name of past Honorary member and Group Executive Chef of the NEC, Paul Gould OBE, is presented for highly recognised contributions to the competition arena across all sectors of the industry. Winner Matt Nicholls, Head Chef at Cheals of Henley, started his career at Fishmore Hall, Ludlow before moving to Michelin-starred restaurants Simpsons in Birmingham and The Cross in Kenilworth.

He has won the British Culinary Federation Young Chef of the Year, having entered the competition three times, came a very creditable second in The National Final of Young Chef and also the BCF Chef of the Year 2021. He is never afraid to show his talents across various competitions and works hard encouraging others to compete.



Matt Nicholls

HOSPITALITY PROFESSIONAL

Sponsored by *Midland Foods*

Presented by Managing Director, Russell Heptinstall. Presented to any Hospitality Professional who has worked tirelessly behind the scenes and continues to deliver results. Awarded to Idris Caldora MCA who is no stranger to the British Culinary Federation or the industry. Winner of numerous medals and awards, a keen competitor over the years in his own right as well as encouraging and motivating others to compete in the competition arena. Executive Chef of many past leading establishments, including the renowned Swallow Hotel, Birmingham and Bank Restaurants, as well as Coach for Adam Bennett in the Bocuse d'Or. A judge at many competitions, a truly dedicated professional, MCA qualified and, for quite a number of years has been doing an outstanding and very rewarding job giving so much of his knowledge back to schoolchildren through The Academy of Culinary Arts "Chef Adopt a School".



Idris Caldora MCA



Samantha Watkins

PROMISING YOUNG STUDENT

Sponsored by *Major International*

Presented by Paul Saunders, Design & Marketing Manager, along with Beb Bruce. This award, in memory of past Chairman and Vice-President, Eric Bruce, who encouraged and mentored many young chefs to excel, is presented to any college student chef in full or part time attendance who has shown enthusiasm and commitment to his or her chosen profession. The winner was Samantha Watkins, a student at Loughborough College. Her tutor, Darren Creed, called her an exceptional student who impressed him from day one. She developed skills far beyond what was expected of her. "She is like a sponge, absorbs everything you teach her", he says. She has entered many competitions including, World Skills where she won a medal, she came second in the final of the Young Risotto Chef of the Year winning a stage at the Italian Embassy. Very recently she came first in the final of the prestigious Nestle Toque d'Or 2022, winning a trip to the World Chefs Congress and Expo in Abu Dhabi and a gastronomic weekend in Dubai.



Tracy Carr

UNIVERSITY CHEF AWARD

Sponsored by *TUCO*

Presented by Chief Executive Officer, Mike Haslin. The University Chef Award went to Executive Chef at Sheffield University Tracy Carr. Tracy has spent the last 44 years in university life. A highly professional, innovative and inspirational person and mentor to many others. Sets standards at the university making sure that the food is current, modern and full of flavour across all the units.

Tracy is responsible for the high reputation of the university's banqueting and enjoys cooking for her peers. She has also cooked for Her Majesty the Queen and Prince Philip when they attended a formal lunch at the University. A strong competitor in her time, winning 5 gold medals in the TUCO Challenge and now sitting on the organising committee.

ETHNIC RESTAURANT AWARD

Sponsored By Alliance Farmers Produce

Presented By Matt Owens, Development Chef, Alliance UK. The winner of the Ethnic Restaurant Award was Opheem in Birmingham, a restaurant which has not only been awarded a Michelin Star, but also enjoys a huge reputation, both locally and nationally. Its Chef and owner Aktar Islam says that when you visit his restaurant you get an insight into the inner workings of his mind.

Striving very successfully to push boundaries with Indian flavours and using cooking techniques from around the world, this restaurant and the chef both continue to receive so much good Press.



Opheem



Mark Crowe

CONTRACT CATERER CHEF OF THE YEAR

Sponsored by Wrapmaster

Presented by Stuart Andrews, Regional Account Manager. Open to all Contract Catering Chefs in the UK who deliver excellence in their specific area. Winner Mark Crowe has worked for the company Elixir for 22 years in various roles, starting as Executive Chef for Deutsche Bank in London. He is now Head of Menu Management and is responsible for the company's business across industry, universities and sports stadia. He worked throughout lockdown on reduced hours to ensure the healthcare, hospitals and care homes had a contingency plan to ensure essential workers and residents were fed well. Mark constantly innovates food, developing new menus and food concepts using trend data and good old-fashioned High-Street tours. A gatekeeper of food quality within the company, he is very highly respected within the business and works closely with the purchasing teams to ensure the best quality and commercially viable products are obtained.

PASTRY CHEF AWARD

Sponsored By Town and Country Fine Foods

Presented By Managing Director, David Bentley. Awarded to Stuart Pate, a chef with a rich history, having worked as Pastry Chef in many renowned establishments such as the Hyde Park Hotel, now Mandarin Oriental, London; The Savoy under Anton Edelmann; The Dorchester and The Lanesborough and recently with Rick Stein and now with Nathan Outlaw.

A very well-respected Pastry Chef with a wealth of talent and knowledge who supports his local college with employer engagement opportunities and helps put a number of young pastry chef students into industry placements.

Stuart is very focused on giving back to industry and passing on his knowledge and skills. A well respected and talented pastry chef.



Stuart Pate



LIFETIME ACHIEVEMENT

Sponsored by Ritter Courivaud

Presented by BCF Chairman, Stuart McLeod. One of two awards, the first recipient, Saverio Buchicchio started his career at the age of 14, working as a Lift Boy at the best hotel in town. Fascinated by watching the waiters prepare flambés and carved fruits at the table, he helped out on a couple of nights a week without pay, learning Front-of-House skills. This experience gave him a love and taste for the industry and following college, he trained and worked at a number



of 4 and 5-star hotels in France, Germany and Switzerland, before arriving in the UK in Aviemore, Scotland in 1970. During his career, he has worked at many renowned establishments, including Le Manoir aux Quat' Saisons. Supporting many training initiatives for young people, as well as judging at various national competitions and passing on his knowledge, a well-respected professional totally committed to the industry.

The second Lifetime Achievement Award went to Terry Woolcock who started his career attending Brunel College, Bristol, before working at various establishments in the Bristol and Somerset areas. He went on to run his own restaurant on Weymouth harbourside in Dorset with his wife Sue, very successfully for 20 years. Following this, he worked at the Swan Hotel, Grasmere in the Lake District, finishing his career at Hatherley Manor Hotel in Gloucestershire where he spent ten years before retiring in 2014. He has won numerous medals and awards competing and was a member of the British Culinary Olympic Team in 1988-1992. He is well known and respected in the competition arena, judging at many competitions both in the UK and around the world.

Saverio Buchicchio (left) and Terry Woolcock (right)

Aubrey Allen

Quality service & consistency since 1933



Sustainable Grass Fed **British Beef**

Contact us today
02476 422 222



www.aubreyallenwholesale.co.uk
sales@aubreyallen.co.uk

[@AubreyAllen](https://twitter.com/AubreyAllen)
[aubreyallenbutchers](https://www.instagram.com/aubreyallenbutchers)



Craft Skills for Chefs

Chartwells Independent



Representatives from the BCF attended one of the first returns to the competition arena, held at Christs Hospital, a private school near Horsham Sussex, here the catering offer is provided by Chartwells Independent, part of the Compass Group.

The school is an amazing building dating back to 1600's with fantastic facilities and its own Railway Station! The event classified as a Craft Skills for Chefs Event, had entries in live cooking, baking and novelty cake artistry.

The competitors were a credit to the industry with some amazing dishes and decorative pieces produced.

The live cooking took place in the schools Food and Nutrition Department, two classrooms with 14 well equipped modern cooking stations.

The BCF stand was open for the competitors and visitors to pick up a magazine, discuss the industry and the benefits of becoming involved with the BCF. Some useful contacts

were made for the future.

Unfortunately the main organiser Rob Kennedy was unable to attend due to Covid, however fellow BCF member Stuart Leggett stepped in to support the day as host and key organiser.

Many thanks to Committee Member Darren Edwards who spent the day manning the stand.

BCF Ambassador for the south west, Gary Kilminster, has been busy



With the support of Essential Cuisine, over the last few months not only has he delivered interactive demos to Highbury College, City of Bristol College and Fareham College, he has also attended many regional wholesalers shows, and where possible, talked about the work of the BCF to the chefs and business owners attending.

He has also found the time to compete in the Welsh International Culinary Championships, winning a Gold medal in the Lamb Main Course and Silver Best in Class for a Spanish inspired dish.

Congratulations and well done, Chef!

Inspire the next generation of chefs with Le Cordon Bleu London's guide to cooking with children

The renowned culinary arts institute shares their guide for encouraging junior chefs to celebrate the return of Le Petit Cordon Bleu.

London, United Kingdom – Following a hiatus due to government guidelines, Le Cordon Bleu London is pleased to announce the return of their popular cooking courses for children, Le Petit Cordon Bleu.

Created especially for young children aged between 8 and 12 years old, it is the perfect cooking course for young chefs. In the three-hour workshop, a parent or guardian will accompany their child as they learn essential cookery techniques under the guidance of a Le Cordon Bleu Master Chef, in a fun and relaxed atmosphere which encourages children to develop their creativity and taste. You'll finish up with some gourmet dishes to take home and share with your family.

The course sessions are scheduled during the school holidays, with the first taking place on 16th February, so it's an ideal opportunity to share a fun and unique experience together. You can even make a day of it, as classes are held at the institute in Bloomsbury, a stone's throw away from the British Museum and Covent Garden, and one stop on the central line from Tottenham Court Road. During your visit to the school you can also relax in Café Le Cordon Bleu, located behind the school in picturesque Pied Bull Yard, where you can enjoy hot and cold drinks with a delicious cake or pastry freshly made by Le Cordon Bleu chefs.

In honour of the return of Le Petit Cordon Bleu, Le Cordon Bleu London have put together a guide to help get junior chefs excited about cooking. This includes hints and tips for cooking at home, and some recipes to try with your children.



“Children can get a great sense of achievement from preparing a meal or baking something delicious”

The kitchen is an amazing setting for children to learn, from gaining essential life skills to applying maths, science and creative thinking to working with ingredients.

Food is often at the centre of family life, as we come together around the dining table to share meals and talk about our days. However, it is even more beneficial if you can get together and prepare the food together. Children can get a great sense of achievement from preparing a meal or baking something delicious that they can share with the family and learning that to cook from scratch is essential to developing healthy habits which will be continued into adulthood.



■ Read Le Cordon Bleu London's to cooking with children here <https://www.cordonbleu.edu/london/cooking-with-children/en>.

INTRODUCING INTRODUCING
LEVEL IN THE T LEVEL
CATERING CATERING
IG **INTRODUCING** INT
N **THE T LEVEL IN TH**
RING **CATERING** CATE

T-LEVELS |  **Highfield**

**SCAN THE QR CODE
TO FIND OUT MORE**



T Levels are a new qualification for students aged 16-19 who've finished GCSEs. They sit alongside A Levels and apprenticeships to give young people the technical and practical skills needed to be an asset in the workplace.

Designed by industry for industry

To ensure employers can be confident the T Level Technical Qualification in Catering contains the latest skills and knowledge, we're looking for experienced professionals who are able to provide specialist advice, for one or more of the following food groups:

- meat, poultry and game, including associated products
- fish and shellfish dishes and products
- vegetables, vegan and vegetarian dishes, including vegetarian protein sources and specific dietary considerations and needs
- dough and batter products, including fermented dough and batter products
- paste and patisserie products
- hot, cold, and frozen desserts
- biscuits, cakes, and sponges

If you have expertise in any of these areas, we'd love to hear from you.

Make a difference

To register your interest, get in touch with us today on **01302 363277** or email us at **tlevels@highfield.co.uk**
For more information, visit **www.highfieldqualifications.com/t-levels**



Cheals

26th January 2022



The first chefs club lunch of 2022 was well supported at Cheals of Henley in Arden, amongst the attendees was Phillip Burton from the Australian Chefs Federation who would have been in line for the prize of furthest travelled. If we had such an award!

The food and service as expected was exemplary, the brigade being led by newly appointed Head Chef Matt Nicholls along with chef/patron Matt Cheal, ably supported by Liam and his front of house team.

Homemade Breads & Amuse Bouche

Beef Tartare

Jerusalem Artichoke, Pickled Walnut, Land Cress, Crispy Beef

Chinon Les Temps de Cerises Rouge, Domaine de la Noblaise, Loire France 2020

Shetland Cod

Barley, Fermented Turnip, Shimeji, Shrimp, Kale, Shittake Broth

Jean-Marc Brocard Domaine Sainte Claire Petit Chablis 2020

Gloucestershire Venison

Haggis Bolognese, Celeriac, Grape, Hazelnut, Black Garlic, Madeira

Ridge East Bench Zinfandel 2018

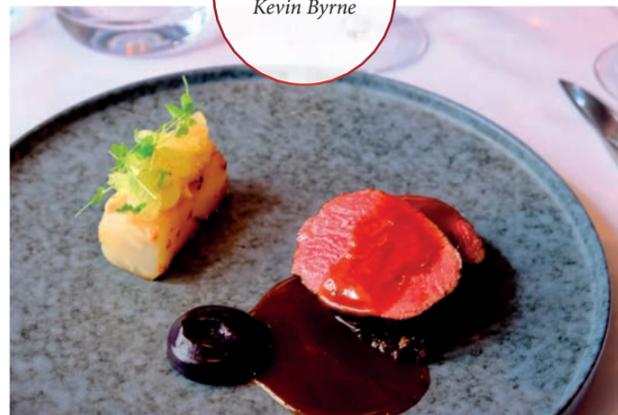
BFG

Chocolate Sponge, Cherry Sorbet, Cremeux, Vanilla Mascarpone, Cocoa Nib

Vinedo de los Vientos Alcyone Tannat



Images by Kevin Byrne



Food Alert

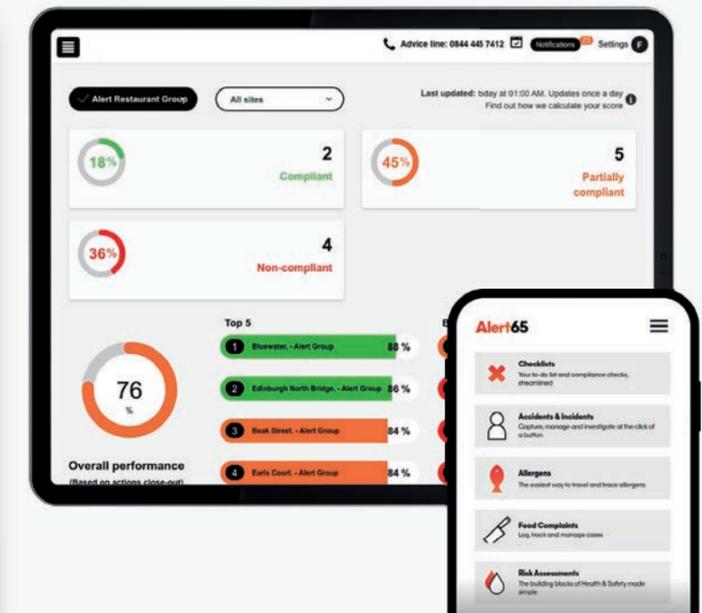
Switch on to safety with Alert65

Manage your safety procedures and reduce your exposure to risk with our industry leading safety management software, Alert65.

Join thousands of operators who have made the switch and say goodbye to piles of paperwork.

"Switching to Alert65 couldn't have been easier, I can honestly say our switch went without a hitch. Our previous supplier didn't give us either confidence or the level of qualified support we wanted. Food Alert gives us both. They are always there and it's never too much trouble."

weezy



If you've not made the switch to digital or delayed switching provider because you think it's too much hassle, then think again.

Why not get in touch today and start the switch to our leading digital compliance software, **Alert65**?

020 7244 1900

enquiries@foodalert.com

Our gluten free products your working kitchen

With chefs at our heart, there's no other supplier better placed to support the unique challenges of kitchen life than Essential Cuisine.

Catering for a wide range of diets, including allergies, vegetarian, vegan and Halal. What's more, our range is 100% gluten free.

To request your **FREE** sample, visit our website or call our team on 01606 541 490

Proud to be a partner of Love British Food!

www.essentialcuisine.com



Team UK wins Theme on a Plate Prize and secures place in Bocuse d'Or World Final

British Culinary Federation Chef of the Year 2018 winner, IAN MUSGRAVE and current BCF Young Chef of the Year winner 2021, ADAM BEAUMONT, excel out in Budapest.

On Thursday 24th March, Bocuse d'Or candidate Ian Musgrave and Commis Chef Adam Beaumont, both of The Ritz London, cooked their way to a place in the Bocuse d'Or World Final, winning the Special Prize for "Theme on the Plate" and securing 8th place.

The chefs were supported by coach Tom Phillips, head chef at Restaurant Story and President Simon Rogan of L'Enclume. Between them, the chefs hold six Michelin stars.

Team Denmark took the first place on the podium, followed by Team Hungary in second place and Team Norway in third.

Team UK Candidate Ian Musgrave and Commis Chef Adam Beaumont cooked against 16 teams for just 10 places at the grand finale in Lyon in January 2023. Both chefs had secured the opportunity to represent the UK in 2019 but were unable to compete in 2020 due to the pandemic.

On securing the Theme on the Plate prize and a place in the final Ian said, "We've had to wait three years for this, so to win the prize and have a place in the world final is amazing. I'm just so happy and can't wait to do it all again in Lyon next year!"

This year the competing countries included Belgium, Denmark, Estonia, France, Finland, Iceland, Hungary, Latvia, Norway,

Poland, Slovakia, Spain, Sweden, Switzerland, The Netherlands, Turkey and United Kingdom.

The chefs had just five and a half hours to prepare and present both the theme on the plate and the platter which were based on two specific briefs using Hungarian produce. For the theme on the plate, the chefs had to create a vegetarian dish from Hungarian varieties of potatoes. For the platter, the chefs had to use a saddle and a leg of venison, one duck liver and to accompany this with two garnishes served on the platter and a third garnish served on the side, based on sour cream and cottage cheese with one sauce.

TEAM UK'S 2020 MENU COMPRISED THE FOLLOWING:

TEAM UK'S WINNING THEME ON THE PLATE

Hungarian potato, braised in brown 'Fen Farm butter' and whey

Wild garlic emulsion with a garland of spring flowers and shoots

"Isle of Mull, aged cheddar cheese" glazed in Roscoff onion broth

Sauce: Cream of English Asparagus, potato and ramson



THEME ON THE PLATTER

Cushion of Hungarian venison leg lightly smoked over heather, layered with duck liver, English seasonal mushrooms and wild juniper

Roasted venison loin with preserved blackcurrants, pink pepper and lemon thyme



ACCOMPANIMENTS TO THE PLATTER Stuffed Heritage cabbage, crispy "Tamworth"

*bacon, dried parsnip and pickled kohlrabi
Cumberland glazed "Taylor's gold" pear, spiced ginger sable
Wild mushroom and celeriac pie (served on the side)
Sauce: 'Huntsman sauce' infused with coastal sea buckthorn, peppercorns and roasted venison bones*

■ The Bocuse d'Or World final will take place in Lyon from January 22nd -23rd 2023.

KEY FACTS ABOUT THE BOCUSE D'OR

The Bocuse d'Or was founded in 1987 by the late and legendary Paul Bocuse, a French chef celebrated world-wide for the high quality of his restaurants and his innovative approach to cuisine.

It is the world's largest cooking competition and considered the most prestigious award for any chef.

The world final takes place every second January in Lyon, the culinary capital of France.

The Bocuse d'Or UK team is yet to reach a podium place. It was very close in 2013 when Adam Bennet and Kristian Curtis attained 4th place.

Team UK is supported by the Bocuse d'Or Academy, which is a not-for-profit organisation funded by sponsorships and donations.

HARVEY & BROCKLESS
the fine food co.

harveyandbrockless.co.uk
01905 829 830

Robot Cook[®]
COOKING CUTTER BLENDER
The first professional cooking cutter blender

Cooking precision
up to 140°C
to the nearest degree

HOT or **AMBIENT**

I MIX,
I CHOP,
I BLEND,
I CRUSH,
I KNEAD,
I EMULSIFY,
**I HEAT AND
I COOK...**

Call us for a free demonstration
in your kitchen

robot coupe[®]
2 Fleming Way, Lutterworth, TN17 6EU
T: +44(0)20 8232 1800 E: sales@robotcoupe.co.uk W: www.robotcoupe.co.uk

FROZEN ZESTS
(500g)

Lemon
Spain

Lime
Spain

Orange
Spain

PONTHIER
une histoire de fruit

Chilled Purees
Frozen Purees
Frozen Zests

www.ponthier.net / f o i

Mail to p.brotherton@ponthier.net

**Beaumont
Fresh**

beaumontfresh.co.uk

Fresh Produce for the Chef

MASTERCHEF CHAMP returns to training ground to work with students on five-course VIP meal

Over 30 students from University College Birmingham had a lesson unlike any other when they got to work with MasterChef: The Professionals winner Dan Lee to prepare a five-course feast for VIP guests from across Birmingham.



Dan, who studied at Birmingham College of Food 12 years ago and won series 14 of MasterChef: The Professionals before Christmas, returned to the kitchen and spent two days helping the next generation of chefs studying Level 3 Professional Cookery hone their skills for the special dinner at the University's award-winning restaurant.

The 55 guests included Dr Justin Varney, director of public health at Birmingham City Council, Henrietta Brearley, the CEO of the Greater Birmingham Chamber and Monty Stonehewer, a MasterChef in his own right and head chef at Peels, the Michelin Star-rated hotspot at Hampton Manor.

Guests from local schools and colleges, who work closely with University College Birmingham, also attended the dinner, including deputy headteacher Mike Hosfield from Hall Green Secondary School, where Dan was educated.

Served by Level 3 front of house students, the complex dishes comprised snacks of salmon kinilaw, smoked beef tartare and cured tomatoes and fried bao with miso butter, a starter of BBQ king oyster mushroom with sweet potato and chive, a main of soy cured beef or aubergine with champ and pak choi and a smoked hay treacle tart dessert.

Between courses, each table of guests, which included leading lights from the NHS, food bloggers and representatives from the University's Guild of Students, got to visit the kitchen and see Dan and the students at work.

And out front, 17-year-old student Maddie Stanley was just one of the evening's stars of the show, choosing the wines to pair with each dish and presenting them to guests before each course.

After the plates were cleared, Dan led the students out to rapturous applause. He said: "This is my menu with bits I've made on MasterChef. I gave the students a prep list and they turned it out. I'm talking dishes that I was stressing over, losing my head. But the students took it on board, and made the food you ate this evening."

"I had a bit of a hand, but it was the students' technique and skills that make it happen. They're incredible. The chefs that are coming through right now from this college are miles ahead of where I was at the time and it's exciting. It's been such a privilege to work with them."

Student chef Adam Graystone, aged 24, who is studying for a Level 3 Diploma in Professional Cookery, said: "Having a MasterChef winner in the kitchen was a

great feeling. Being able to watch how he works and what ingredients and methods he uses really helped develop and expand upon what I've already learnt during my time at UCB.

"The buzz around the kitchen was very exciting the whole night. Being involved really made me think about where I'd like to be as a chef in the future."

The opportunity to cook different styles of food really gave me a sense of possibility and pride in the food we cook at UCB."

Kali Davidson, head of Birmingham College of Food, said: "Wow, what an evening. Dan grafted all day in the kitchen with the students, who worked so hard to execute a set of dishes that even Dan described as complex. And our front-of-house students were outstanding."

"The past few years have been extremely challenging for hospitality and having Dan come back to show students that they could have an exciting future in the profession ahead of them was invaluable." ■





Butchers Social

Tuesday 29th March saw a Chefs Club lunch held at the Butchers Social in its new location at the Forest Hotel, Dorridge. The attendees were treated to a 4 course lunch with fine wine hosted by the team at the

Forest led by Chef Director Mike Bullard. An excellent day was experienced by all with great food and service, in this great new location ideally situated with the railway station just across the road.

Chefs Canapes
Treviso Prosecco Extra Dry, DOC

Wild Garlic & Nettle Soup, Cep Mushroom Brioche
McManis Chardonnay, California

Cornish Hake, Ox Cheek Rosti, Warm Tartare Sauce
Albarino Finca, Arantei

Confit Shoulder of Dunwood Farm Lamb, Lambs Faggot, Salsify,
Lamb Jus
Vellas Cabernet Sauvignon

Rhubarb & Custard, White Chocolate & Hazelnut
Campbells Rutherglen Muscat



TOWN & COUNTRY FINE FOODS

Fine Tear Drop Dart



Orange Mandarin Decor



Apple Coupole Green



Capfruit pices (used by Angelo Musa MOF)



Add the taste of summer to your menus

T: 0345 672 8000 | orders@tcfinefoods.co.uk | www.tcfinefoods.co.uk
TOWN & COUNTRY FINE FOODS LTD, NO. 4, PERTH TRADING ESTATE, MONTROSE AVENUE, SLOUGH, BERKSHIRE, SL1 4XX, UK



Freshest

wet fish supplier

Find us online: fishcomidlands.co.uk @FishCoMidlands

T: 0121 322 8808 | F: 0121 328 4307 | E: info@fishcomidlands.co.uk
FishCo Midlands Limited, Fresh Food Market, Birch Road, Witton, Birmingham, West Midlands, B6 7DD

BCF Vice-President and Ambassador for Hospitality Action, Matt Davies is doing his bit.

In December 2021 Matt was involved with a Charity Dinner held at Docket 33 Restaurant, Whitchurch with Chef Stu Collins. The event was held over 2 nights, 14th and 15th December, with a full restaurant of guests on each

evening. Over the two nights, £15 from each ticket was donated to Hospitality Action, with more donations coming from private auctions. In total over the two evenings, Matt helped to raise a fabulous total of £4,700 with all proceeds going to Hospitality Action, who

do terrific work helping colleagues in the industry who are experiencing difficult times.

■ More events are to be scheduled for this year.

British Culinary Federation continues it's support of Birmingham Christmas Shelter

With the pandemic continuing towards the end of 2021 and Christmas looming, charities were struggling to offer their usual support that they had done for many years. Birmingham Christmas shelter was one such organisation.

The BCF has had member chefs volunteer and offer their services to cook for the homeless of Birmingham for many years and Culinary Partners have donated large amounts of food to use. The Shelter usually offers food, accommodation, showers, veterinary care for pets, dentistry and other services to people who are homeless, vulnerable or lonely so that the festive period is not such a bleak time. In 2021 the planning was completed; the volunteers were listed and the venue was all arranged. Then the Omicron variant arrived in the UK.



This could only be achieved with a huge effort of the trustees, volunteers and sponsors.

A huge thanks go to Russell Allen at Aubrey Allen for the meat, Steve Evans at Beaumont Fresh for fruit and vegetables and an array of desserts, and Warburtons Bakery. Another big thank you to the team at Park Regis Hotel, Birmingham who sponsored all the dry goods. The Managing Director, John Angus and Executive Chef Darren Rowe and his team all helped enormously with sponsorship and the cooking of the turkeys on Christmas morning and also came down to help out on two services. Without the support of our industry colleagues, the Shelter would not have been able to serve such a quality offer to our vulnerable citizens.

Another big shout out to Anita and Karen who worked with Jim throughout the period from set up on the 22rdDecember to break down on the 28th.

Birmingham Christmas Shelter was formed in 1974 and has provided local adults who are homeless or otherwise alone at Christmas with a free warm, safe and welcoming place to eat, shower, sleep and enjoy Christmas.

The British Culinary Federation has had a long history of chefs working with the Shelter over the festive period and hopefully will continue to do so.

■ If anyone would like to support or help in any way for Christmas 2022, please contact Jim Eaves through the BCF.

BCF Vice President Jim Eaves, who has volunteered for the last ten years, was asked to pick up and reorganise the food and kitchen operation to accommodate the changes. The biggest challenge was that the kitchen in the building was now not available to use so an alternative was needed which would be suitable to produce the volume.

A kitchen needed to be arranged so a large kitchen trailer was sourced. This meant that all the food was cooked for three services per day in the trailer. The menus were adapted so that everything could be cooked in a small space but still being able to offer a good quality hot breakfast, lunch and dinner each day for six days.

This caused a lot of volunteers to be unavailable due to self-isolating and the general public's uncertainty of this covid strain. The Shelter trustees had to rewrite their plan a few times as the situation was changing frequently.

After many Zoom meetings and conversations with Public Health England and Birmingham City Council, they allowed the Shelter to operate but only allowing opening during the day with no accommodation being available. The supply of sponsored food was a challenge as some suppliers had ceased trading and others weren't able to offer their usual support.



Your source for
Ready to fill pastry
since 1967

Pidy Ltd
tel: 01604 705666
web : pidy.co.uk
email : pidyuk@pidy.com






Quality | Design | Performance

Inspirational Tableware & Foodservice Solutions

www.dpstableware.co.uk

+44 (0) 1785 826333
sales@dpstableware.co.uk
@DPSTableware
dps_tableware
DPS Tableware

Porcelite
Vitrified Hotelware
Rustico
Stoneware
Ocean
Life's pleasure
Seasons
by Porcelite
TRAMONTINA
Aura
by Porcelite



Proud Sponsors of England's National Culinary Teams
and The British Culinary Federation.



Call: **0844 344 5232**
Shop: www.goodf.co.uk
Email: sales@goodf.co.uk

TENACIOUS • INTENSELY CREATIVE • CONSISTENT SERVICE
Ten years of inspiration and innovation with so much MORE yet to come



KOPPERT CRESS
Architecture Aromatique

Chioggia pickled beetroot and ginger dressing wrap

Daikon Cress, Shiso leaves, Shiso purple.

To make 4 portions.

Ingredients:

Shiso purple	½ punnet
Shiso green leaves	14 each
Daikon Cress	2 punnets
Peeled Candied beetroot	400gr
Pickling liquor	500ml
Fresh ginger	20gr
Sesame oil	4 tbsp
Fine sea salt	1 pinch
White ground pepper	1 pinch

Method.

Using a mandolin, slice the beetroot to 1mm thickness, keep the end bits to dice.

Keep a 4 to 5 slices for frying later and plunge the rest in the cold pickling liquor with the diced bits then bring to simmer, turn off the heat and leave cover for 15 minutes.

Make the ginger dressing using a high-speed blender, blitz together the ginger, sesame oil and seasoning.

Lay 12 Shiso green leaves on a cling film and place a slice of round pickled beetroot on each one of them.

Brush generously with the ginger dressing, add the freshly cut daikon Cress and roll the wraps.

Shallow fry the 2 left over shiso green leaves and the rest of the raw beetroot slices (that you kept)

Lay the beetroot slices on of each plate and serve with a few fried beetroots, the candied cubed, fried shiso leaves and Shiso purple.



Silicone Gastronom Lids

A range of reusable food-grade silicone lids that fit most international sizes of gastronorm trays and steam pans, including stainless steel, plastic, polycarbonate, melamine and ceramic.



- Locks in Freshness
- Flexible, Durable & Reusable
- Oven & Microwave Safe
- Freezer Safe
- Portable & Stackable
- Easy to Clean

REUSABLE

To find out more or to arrange a product demonstration contact Stuart Andrews:

07592 108312 | stuart.andrews@cofresco.com

www.wrapmaster.global



**RAK
PORCELAIN**

www.rakporcelain.com

RAK Porcelain Europe S.A. • 440, Z.A.E. Wolser F • L-3290 Bettembourg • Luxembourg
Craig Martin • 07521 982227 • cmartin@rakporcelaineurope.com

Patisserie UK

BESPOKE QUALITY DESSERTS AND SAVOURIES
BY PROFESSIONALS, FOR PROFESSIONALS

Patisserie UK is the quality dessert and savoury option that can deal with large scale and individual requirements across the UK. We have over 100 years experience within the industry from our world class leading professionals.

CONTACT US TODAY
TEL 03301744228
WWW.PATISSERIEUK.COM

Exclusive Offer for
BCF Members
Save 10% on all
orders until
30th September 2021

CHARLES BARR

1936 - 2021

It is with much sadness that the BCF reports the death of member Charles Barr. Charlie, or Chef, as he was known to most of you, was born on the 10th February 1936 in Liverpool.

After leaving school, he started his career in catering, joining British Transport Hotels in Liverpool where he trained in their hotel kitchens. From 1954-1956 he did his National Service as an Army chef in Edinburgh, where he served at Edinburgh Castle cooking for Lieutenant General Sir Horatius Murray. After completing his National Service, Charlie returned to Liverpool where he continued working in several local hotels.

Charlie then moved to the Midlands and worked as a Chef de Partie at the George Hotel in Solihull and then at the Greswolde Arms in Knowle. It was whilst working at the Greswolde that Charlie met his wife, Freda in 1960 on a blind date. Three years later, they were married at Knowle Parish Church during one of the country's coldest winters. They went on honeymoon to London for five days and as a honeymoon gift, Charlie bought Freda an omelette pan. He certainly knew how to treat a lady!

Charlie continued to progress through his career, joining the Plough and Harrow Hotel in Birmingham in the mid 1960's as a Sous Chef Saucier and Peter Griffiths was Commis Chef Saucier under him at that time. He then moved to the Grand Hotel in Birmingham and also worked at the Leofric Hotel in Coventry under past MAC President, Henri Denut before joining Trusthouse Forte Hotels as Chef de Cuisine, firstly working at the Gifford Hotel in Worcester, then moving to the Excelsior Hotel near Birmingham Airport. He enjoyed a successful career with Trusthouse Forte, working for them for over 21 years, finishing his career at the Mount Hotel, Tettenhall, Wolverhampton with Jarvis hotels.

Some of the highlights in his career: He was The Royal Chef for Queen's Day at the Royal Show, Stoneleigh in 1963, with the Queen and Prince Philip enjoying an extensive menu. He also won a place in the Regional Finals of Trusthouse Forte's Hotel Chef of the Year.

He was a mentor to many young chefs and judged various competitions in the Midlands area over the years.

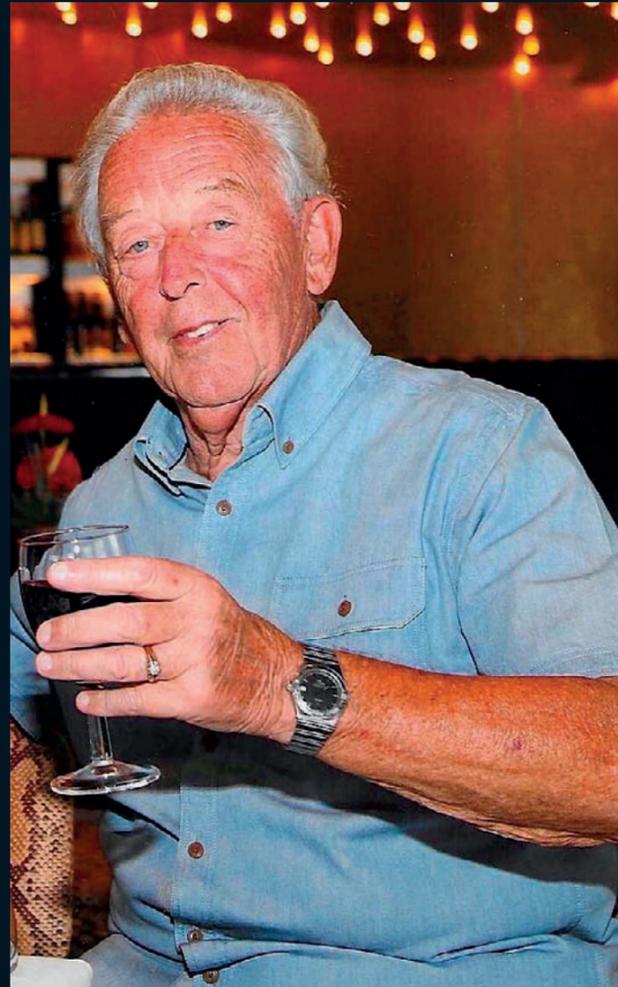
In the early 80's, he joined the Midlands Association of Chefs and was a Committee member for a number of years. He remained a loyal member of the MAC, right through to the British Culinary Federation.

Charlie had a big personality, he was outgoing and friendly, "old school" in some of his ways and a no-nonsense man. He was a straight talker but was also a private man and he kept his thoughts and feelings to himself, unless he was talking about Liverpool FC!

A proud family man, Charlie will be very sadly missed by all those who knew him. The BCF offers its sincere condolences to his wife Freda and children Samantha and Andrew.

The family are raising money for the cancer centre at the Queen Elizabeth Hospital Birmingham where Charlie was treated for his kidney cancer and where he was for the last few days of his life. You can click on the link below for donations.

<https://charlesbarr.muchloved.com>



TUCO

The University Caterers Organisation

THE LEADING PROFESSIONAL MEMBERSHIP BODY FOR IN-HOUSE CATERERS

Supporting procurement & learning excellence and working to provide quality standards and advice to those working in public sector catering.

[WWW.TUCO.AC.UK](http://www.tuco.ac.uk) @TUCOLT

Delivering Annual Savings to Members **of Almost £12 Million**

£140.5 Million Annual Spend

19 EU-Compliant Framework Agreements

Giving Members Access to Over **300 Quality Assured Suppliers**

LOOKING FOR A 100% CERTIFIED ALLERGEN FREE PLANT BASED SAUCE & DRESSING SUPPLIER?

Sleepeasy Dressings & Sauces are Allergen Free* and Suitable For:

✔ Vegan ✔ Vegetarian ✔ Gluten Free ✔ Lactose Free

*Regulation (EU) No 1169/2011

Cost per 50ml serving ONLY 25p

18 PROBLEMS AND THE SAUCE AINT ONE

Scan the QR codes or visit gourmetclassic.com to watch our Sleepeasy YouTube videos

Buy British Manufactured Goods

@SleepeasySauces #natashaslav #allergenfree

BE BETTER MY FRIEND.

DESIGNED AND PERFECTED FOR PASTRY
80% MG/Fat 500 g e 100% plant-based

The first 100% plant-based butter alternative, offering the same quality and workability as animal-based butter. Perfected for pastry, suitable for all culinary use.

Ritter Courivaud Ltd

IMPORTERS AND DISTRIBUTORS OF THE FINEST FOODS
T: 020 8991 4350
E: sales@rittercourivaud.co.uk
www.rittercourivaud.co.uk

@rittercourivaud

BCF STUDENT CHEF OF THE YEAR 2022

A new challenge takes place for students on May 23rd at Loughborough College, Leicestershire.

In recognition of all the work past Committee member, John Peart did for many years, students will be competing for the John Peart Memorial Trophy, together with gold medal, framed winner's certificate, Stage at a Michelin-starred restaurant and a seeded entry into the BCF Young Chef of the Year, as well as many other prizes.

So, lots up for grabs for the students. Eight finalists have successfully made it through the paper judging and will be asked to cook a 3-course menu for 2 covers incorporating a Hot Fish Starter, a modern interpretation of the classic dish, Duck à l'Orange and a sweet of their choice, all in two hours.

Leading the judges will be current BCF Chef of the Year, Leo Kattou from Michelin-starred Simpsons in Birmingham.

SPONSORED BY:



ROUX SCHOLAR 2022

Jonathan Ferguson, a past BCF Young Chef of the Year winner, now Junior Sous-Chef at The Glenturret Lalique Restaurant in Crieff, Scotland, has been named the Roux Scholar 2022.



Thanking his family and his Head Chef, Mark Donald, who he said "has been unbelievable with me. The amount of time he's put into helping me with this is ridiculous."

"Stevie McLaughlin of Restaurant Andrew Fairlie is one of the reasons I am here. He put me on this path and Andrew Fairlie, who I wish was here to see this - but I'm massively proud to be representing him."

As for what his victory might mean for his career, he said, "It's monumental. I can't wait to start thinking about where I want to go and stage, I've not thought about it because it seems surreal now. It's huge, the contacts that it will bring, the people to help support me and my development, there's no price you could put on that."

A NOTE FROM THE BCF:

Jonathan, who was BCF Young Chef of the Year winner in 2015, is one of many BCF Young Chef winners who continue to excel in their careers, including recently Adam Beaumont of the 1-Michelin star, The Ritz, London and Nathan Lane at the 2-Michelin Chapter One, Dublin. We wish them and all our past winners much continued success, they are a credit to themselves and the industry.

The final, which was held at Westminster Kingsway College, pitted Jonnie against Kieran Bradley of The Vineyard Hotel in Stockcross, Newbury; Head Chef at The Princess of Shoreditch, Ruth Hansom; Yiannis Mexis, of Hide; Christos Sidiropoulos, of Flemings, Mayfair and George Whitelock, Angler's Restaurant.

The final six had to cook a classic dish of Chaud-Froid of Merrifield Duck à l'Orange with Chartreuse of Asparagus.

Jonnie, already a finalist in the 2021 competition, was announced the winner at a celebratory dinner held at The Mandarin

Oriental in Hyde Park, London, and will receive a prize of up to £12,000, a three-month stage at a three-star Michelin restaurant anywhere in the world and a number of prizes from the scholarship's sponsors.

This year's judging panel was led by Hélène Darroze, who was joined by Michel Roux Jr., Alain Roux, James Martin, André Garrett, Clare Smyth, Simon Hulstone, Sat Bains and Brian Turner CBE.

In his acceptance speech, Jonnie said: "I'm blown away, thank you so much. It means so much to me."

Celebrate every moment

Order your whole cake in store for collection or home delivery

Patisserie Valerie
LOVINGLY HANDMADE SINCE 1926

Download Now! Patisserie Valerie App

@patisserievalerie | #patisserievalerie | valeriecafe

JUST EAT | deliveroo



BCF helps to inspire the future generation of chefs

Cheshire College hosts Gourmet Evening Collaboration Dinner with the England National Culinary Team

BCF Corporate members, Cheshire College, South and West, collaborated with England's National Culinary Team, in association with the British Culinary Federation, for a spectacular Gourmet Evening held recently at Cheshire College's award-winning Academy Restaurant.

Inspired by Manchester's famous Northern Quarter, The Academy has restaurants in Cheshire College's Crew and Ellesmere Port Campuses and hosts Gourmet Evenings once a month. The evenings are often booked up 12 months in advance and consist of a 5-course set menu, together with pairing wines.



The Academy holds several prestigious industry accreditation accolades, including Gold Accreditation and Centre of Excellence for Food and Beverage Service from People First and AA 'Restaurant of the Year' 2012 and 2019, showing a commitment to excellence and customer service.

The expertise and guidance the England National Culinary Team provided staff and

learners at Cheshire College's Academy Restaurant with a lasting impression and diners enjoyed the culinary experience and high standards set by the team at Cheshire College.

Shane Guildford, Lecturer in Hospitality and Catering at Cheshire College, commented: "It's a real coup to gain this collaboration with the England National Culinary Team; to not only inspire our learners with dream career aspirations but to raise the profile of the restaurant and the College. It's absolutely fantastic and we're so grateful to England's Team Captain, Adam Thomason and the Team."

Tutors and learners alike were eagerly anticipating the event which was led by Team Coach Paul Dickinson and delivered a culinary experience for paying customers. The team also included Ed Marsh, Jamie Gibbs, David Davey Smith, Tomas Krasnan, Ian Mark and Stacey Harris. All kitchen learners were presented with an England Team embroidered apron.

Cheshire College's Assistant Director of Faculty – Hair, Beauty and Hospitality,

Victoria Mulqueen added: "As a team we are so thankful to have had the opportunity to welcome such fantastic industry experts to site who inspired our learners and wowed our guests. Our learners are the future of the hospitality industry, and we are privileged to be the ones helping them grow and develop into talented young adults who will thrive in our industry. We can't wait to welcome England's National Culinary Team back soon and we wish them the very best of luck for the Culinary World Cup in Luxembourg!"

The England National Culinary Team made an impression on the Hospitality and Catering learners including Danny Cookson and Abbie Manning with feedback such as: "I can't believe I had the chance to work with the National team. My knowledge was broadened throughout the whole day and they took their time to teach me how to develop a dish from start to finish."

"Service during the Gourmet Evening was fantastic! The standard of food we served to our guests was so high and the team were so professional and encouraging. It's been a great experience for us all having them work with us."

The Academy Restaurant has previously worked with renowned chefs such as Paul Askew, Adam Smith and Luke Thomas during their Gourmet Evenings.

The last one to take place saw James Sherwin, an experimental chef and owner of Wild Shropshire restaurant, join Cheshire College's Hospitality Team and learners to provide an evening of culinary delight, celebrating what grows and what can be farmed in Shropshire.

The College's Hospitality and Catering courses enable learners to gain experience and industry skills in the Academy Restaurant and the opportunity to provide catering and gain experience at corporate events and Gourmet Evenings.

- To find more information on the upcoming Gourmet Evenings held at the award-winning Academy Restaurant, visit the College's website <https://www.ccs.ac.uk/academy-restaurants/>
- To make a reservation email academy@ccsw.ac.uk or call 01270 654678.



THE UK'S **BIGGEST** NETWORKING SITE FOR CHEFS

- News
- Features
- Recipes
- Videos
- Podcasts
- Jobs
- Events
- Networking
- Awards

WWW.THESTAFFCANTEEN.COM

SIGN UP AND JOIN THE COMMUNITY TODAY

www.thestaffcanteen.com

jobs.thestaffcanteen.com

admin@thestaffcanteen.com

03302 021050

Follow The Staff Canteen:

Welcome to Lakeland Dairies

We are a 100% farmer-owned and managed Irish Dairy Co-Operative. For more than 100 years, we have been producing high-quality, wholesome, nutritious milk. We are extremely proud of our heritage and reputation for excellence in dairy farming.

We offer an internationally trusted dairy range for professionals. Our products are carefully designed to deliver extraordinary taste and fantastic functional performance for our valued customers.

Generations of family farming expertise goes into each and every product

Colcannon Stuffed Mushrooms

From lush green pastures, we create products trusted by chefs

www.lakelanddairies.com/foodservice care@lakelanddairies.com [lakelanddairiesfoodservice](https://www.facebook.com/lakelanddairiesfoodservice) [@lakelandFS](https://www.instagram.com/lakelandFS)

Adam Thomason represents the BCF and England in the Global Chefs' Challenge

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

Selected through top performance at the Culinary Olympics and the World Chefs regional finals, semi-finalist qualifying teams now go head-to-head at the Global Chefs' final where 21 countries will be competing.

The BCF wishes Adam and his commis, England Junior Team member, Jamie McDonald much success at this world event in Abu Dhabi.

THE SCA Coffee Competitions

The SCA UK Coffee Competitions are run by the Specialty Coffee Association UK:

The Specialty Coffee Association United Kingdom Chapter (SCA UK Chapter Ltd) represents the UK based members of the Specialty Coffee Association. The primary aim of the SCA UK is to organise and run the UK national coffee championships, which lead into the World Championships, and to spread the knowledge of great coffee!

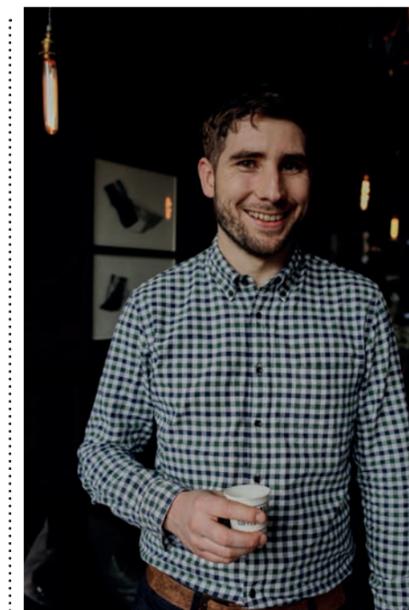
The SCA UK chapter is also about fun and friendship! The competitions are not only a great way to learn but also about meeting other people in the UK's ever-growing coffee community and forging great new friendships and contacts.

The SCA UK chapter is an association with a growing number of members - people like you, who are looking for coffee excellence. Our members come from all areas of the coffee industry, from machine manufacturers to roasters, cafe owners and ancillary suppliers."

HERE ARE 6X COMPETITIONS:

- Barista Championship**
- Brewers' Cup**
- Cup Tasters**
- Latte Art**
- Coffee In Good Spirits**
- Coffee Roasting**

With all of these competitions, the UK Winners then go on to represent the UK in the World Coffee Championships.



The last UK Barista Championship concluded in February 2020, and with the start of the new competition in early 2022, it will be nearly two years gap. Earlier this year other competitions started again such as Cup Tasters and Latte Art, but with the UK Barista Championship probably the largest of them and involving a series of heats, a semi-final and a final, as well as a lot of support coordination and judging, it requires a huge amount of organisation and preparation to ensure the competition can run, especially with the additional requirements of operating in a COVID-secure way.

Having started, operated and sold my own specialty coffee shop, I competed in and trained others for coffee competitions from 2012 to 2015, before qualifying as a judge from the 2016 championships. Since 2019 I've been one of the Head Judges for the UK Barista Championships, Brewers Cup, and Latte Art competitions.

In the six years I've been involved with the competitions the standard of competitors has increased, with the UK now being represented strongly and consistently on the world stage, including Dale Harris winning the World Barista Championships in 2017, and Dan Fellows winning the Coffee In Good Spirits championship in 2018 and then again in 2019.

The competition aspects of the championships are useful in creating operating standards and guidelines for coffee service in high quality cafes, such as Patisserie Valerie.

Taking note of scoring systems both in terms of coffee quality and service allows us to integrate these standards into our own coffee programs generating a huge impact in terms of the improvement of coffee to our customers, something we've started doing over the last year in conjunction with our coffee roasting partners, Matthew Algie.

Matthew Algie's Account Development Manager, Gosia, is also a judge for the UK Barista Championship, and so in conjunction we design the PV training program to reflect the standards we see in competition.

Travels with Rod Bowker

THE RODIZIO RICO EXPERIENCE

This unique appointed and well located Churrascaria restaurant is situated along Corporation Street in Coventry.

The small group of Rodizio Rico Restaurants are proud to claim that they are the UK's first authentic Brazilian Churrascaria restaurants. This particular restaurant was brought to my attention by my brother-in-law who lives in Salvador, Brazil. The word churrasco translates roughly from the Portuguese word for barbecue and originated in Brazil from the "gaucho", a type of cowboy from the south, who roasted their meats over camp fires.



The restaurant offers a large selection of barbecued meats served Brazilian style at the guests' table using the roasting-spits from the 50/50 fired charcoal and gas grills. Churrascaria cuisine is typically served Rodizio style, where roving waiters carve the barbecued meats from large skewers, sliced directly onto the diners' plates at the table. The meat selection provides many choices: Legs of Lamb, Lamb Chops, Beef, Home-made Sausage, Picanha, which is a cut of beef taken from the top of the rump, also known as rump cover or rump cap; Beef ribs, slow cooked for over 6 hours, Rump Steak, Chicken Wings and Legs, Leg of Pork, Spare Ribs and more, depending on the market availability.

One should not be dissuaded by the word barbeque, the equipment here is classy and authentic without the smoke and fumes of an English barbeque!

What is unique is the Barbecue Rodizio style, whereby the diner can accept and/or reject the servings as they are brought to the table, requesting additional servings of their preferred meat, along with cooked choice such as well-done, medium-rare etc.

In addition to the well furnished Churrascaria, the first thing that catches one's attention is the huge well-appointed and stocked buffet display, which is divided in to two areas, chilled and heated. In the chilled section is an array of salads and preparations which will take far too long to describe. The hot section has an offering of Brazilian street food dishes, fresh cut vegetables, various Brazilian side dishes, casseroles and pasta-style accompaniments to go with your main courses, along with freshly baked artisan breads.

My personal interest was the Churrascaria grill, fired by charcoal and gas, a grand item of culinary engineering, well designed and built to cope with the very large stainless steel skewers and the speedy grilling/barbecuing of the vast selection of marinated and non-marinated meats. It's an item of equipment worth a visit just to see it in operation!

One can enjoy a Caipirinha, a national drink of Brazil made with a base of Cachaça, a distilled spirit made from fermented sugarcane juice, also known to the local Brazilians as pinga or caninha. It is the most popular spirit among distilled alcoholic beverages in Brazil. There is also a choice of the many cocktails while your Garcom (waiter) explains their unique dining experience.

The restaurant operates by a simple system whereby the guests, after a comprehensive explanation of the proceedings by your Passador or Garcom, visit the buffet and select from the display. On being seated, the Passador visits the table to ask what kind of meats the diner prefers. It is prudent you work your way slowly through all your favourite meats



little by little. The Churrascaria is not a restaurant to visit if you are in hurry or not feeling hungry. It's an experience.

As your Rodizio carves your meat, there is a pair of tongues on the table to serve yourself. Eat and enjoy at a most leisurely pace.

To commence the meal you serve yourself from the buffet table. Once back at the table and ready for the meat to be served, the card next to the cutlery can be turned green side up, to let the Rodizio or Passador know that the tableside meat service can begin. When satisfied or you need a break, flip the card to the red side and relax until ready for more.

I was informed that a cheap and cheerful red wine is the perfect accompaniment in the streets of Brazil. However, the restaurant has a marvellous selection of wines and beers.

To end the meal, why not choose one of the delicious Brazilian desserts enjoyed with a Liqueur or Cognac and sealed with the restaurant's lovely espresso? My experience in this unique eatery is endorsed by the quality, style and perfect service. Rodizio Rico's have restaurants in Islington, O2 Arena and Birmingham. Rod Bowker

■ For your chance to win a meal for 2 at any Rodizio Rico Restaurants email the BCF Secretary: secretary@britishculinaryfederation.com stating "Travels with Rod Bowker". A draw will then take place and the winner notified. Closing Date Sunday 5th June 2022.

Stellar Line Up for Skills for Chefs Conference

The 23rd Skills for Chefs Conference takes place on 29 & 30 June and after a two year break the stellar line up is now revealed.

The opening event on Wednesday 29 June is "An Audience with Paul Ainsworth" followed by dinner. David McKown, Director of the industry conference commented "this will be a fascinating insight into Paul's career and we will also spotlight the challenges that the industry faces in the future".

In 1998, Paul achieved his first big break when his college tutor at Southampton City College helped him to secure a job at Gary Rhodes' Michelin-starred Rhodes in the Square in London.

After two fulfilling years, Paul moved on to work with leading British Chef Gordon Ramsay at his three Michelin-starred restaurant on Royal Hospital Road. While working at Restaurant Gordon Ramsay, Paul was part of the team that successfully achieved three stars for the revered establishment. Paul won his own Michelin Star in 2013 for his restaurant "Paul Ainsworth at No6" in Padstow. In July 2019, Paul celebrated two prestigious wins at The Cateys for 'Restaurateur of the Year - Independent' and the 'Chef Award'.

An employer of 150 team members, Paul is committed to helping others to thrive within the industry. In 2018 Paul launched the Paul Ainsworth Academy in partnership with Truro & Penwith College, offering hospitality students paid experience across all five of the businesses.

On Thursday 30th June, the culinary theatre will feature Hrishikesh Desai and Henrique Sá Pessoa. Hrishikesh Desai won the Roux Scholarship in 2009, at the age of 29 on his first attempt. He staged at The French Laundry, Yountville, California. Hrishi is the Executive Head Chef of the Michelin Starred Gilpin Hotel and Lake House in the Lake District. Henrique is travelling from Portugal to present his culinary skills from where he holds 2 Michelin Stars for his restaurant "Alma" in Lisbon. This internationally renowned chef also operates restaurants across the world including Amsterdam and Macu in China.

Masterclasses will also be delivered at the conference by Ross Sneddon, Executive Pastry Chef at the Balmoral Hotel, Edinburgh and Chris Wheeler who is the Executive Chef at Stoke Park and Ambassador Chef for the Agriculture Horticulture Development Board.



The closing speaker at the conference is chef legend Pierre Koffmann who held 3 Michelin Stars at his restaurant La Tante Claire for fifteen years.

The Skills for Chefs Awards Dinner will take place on Thursday 30 June and the winners of UK Young Restaurant Team of the Year will be crowned that evening.

■ For further details on the Skills for Chefs Conference and how to book, visit www.skillsforchefs.org.uk.



Proud to sponsor the British Culinary Federation

Let us feed your passion

...with a relationship that delivers.

Our dedicated team of food development managers, account managers, and marketers are here to help you.

Whatever your menu requires, we can provide the right ingredients for you to add your magic.

For more information contact your local account manager.

BID 4167

Join the conversation     

www.bidfood.co.uk


Inspired by you



ALLIANCE
FARMERS' PRODUCE
SINCE 1948

New Zealand's only 100% farmer owned red meat co-operative

Supplying the finest free range, grass-fed lamb, venison, mutton and beef. Contact us to learn more about our innovative range of hand-crafted NPD pies, pithiviers and wellingtons.

 PURESOUTH.CO.UK

 0207 566 5000

 @PURESOUTH_UK

Supplying the finest free range, grass fed lamb, venison, beef and mutton from New Zealand.

Raised on family farms.

Alliance is New Zealand's only 100% farmer-owned red meat cooperative. It all started with a small group of passionate farmers in 1948. Alliance has been producing high quality lamb, beef and venison for more than 70 years and are proud to be the trusted supplier for chefs in over 65 countries worldwide.

Vast, free range landscape

New Zealand is renowned for its beautiful landscapes, and farming is a very natural use for this land. The ample rainfall, fertile soil, vast pastures and year-round temperate climate provide the perfect conditions for rearing livestock. Alliance's herds roam free across New Zealand

hill and high country, through mountain pastures and lowland meadows, producing some of the highest quality free range meat, recognised and purchased across the globe.

Premium Flavour Profile

Farmed with love, Alliance has an extensive portfolio of quality products that includes Pure South (the ultimate free range, grass fed New Zealand lamb, venison and beef), Lumina Lamb (premium 21 day aged, chicory fed lamb), Sous Vide (a range of slow cooked portions of lamb, venison and beef) and their newest range of hand crafted NPD products, including pies, pithiviers and wellingtons. Alliance are constantly innovating and looking to expand their ranges, with the expertise of their in-house development chef and Chairman of the Craft Guild of Chefs, Matt Owens. Matt continues to work tirelessly to develop innovative solutions for chefs that prioritise consistency and quality.

Lumina Lamb

Lumina is the 15 year journey of discovery for a group of wildy

ambitious farmers and geneticists who set out to breed the world's best and most succulent lamb. One that would offer unrivalled tenderness and texture, along with superior health attributes. Through extensive research and trials, the farmers discovered something that had never been seen before in lamb. Lumina lambs are reared in the iconic hill and high country of New Zealand, and are finished on specially cultivated chicory herb pastures. The result is an extreme level of natural intramuscular marbling on a micro-scale (much like Wagyu). It was also enriched with high levels of naturally occurring Omega-3 polyunsaturated fats and characterised by a mild aroma and light pink to pale red colour. Lumina lamb offers a delicate taste and tender, lighter-bodied texture. Its consistency and quality allow for total reliability and ease of preparation, and breath-taking, innovative dish creation.

Offering Chefs Solutions

Both Alliance's Sous Vide and hand crafted NPD ranges have been developed to combat the challenges that chefs are facing in

kitchens. By replicating valuable back of house skills and offering convenient, innovative solutions, both of these ranges allow for consistency across every plate and a quality you can rely on every time.

Every portion in the Sous Vide range has been slow cooked in a water bath for between four and eight hours, naturally locking in moisture and ensuring tender, succulent meat. The range of NPD products utilise Alliance's lamb and venison cuts that have been cooked, marinated, or prepared into individual pastry wrapped portions, allowing chefs efficiency without compromising on quality.

Consistent Supply

Supplying foodservice operators for more than 70 years, Alliance's high quality products are available all year round. They process 4.8 million lamb, 1 million sheep and 0.9 million deer every year, which enables them to offer a continuous, consistent supply to their customers.



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



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

NEW MEMBERS

CULINARY PLATINUM PARTNER

Patisserie Valerie

CULINARY GOLD PARTNER

Lakeland Dairies Ltd

CULINARY BRONZE PARTNER

Gourmet Classic

FischCo

JON HOWE Chef Proprietor Lumiere Restaurant, Cheltenham

NICKOLAS MORFETT - XENAKIS Oaty & Joeys, Guernsey, Channel Islands

IAN PAGE Executive Chef, Southampton Football Club

DOMINIQUE MAIN Swiss Culinary Arts Academy

CLAIRE NEALE Brockenhurst College

CHESHIRE COLLEGE South & West

MILAN MAZIC, Chairman Zicam Integrated Security

DOMINYKAS NORVILAS

DATES FOR YOUR DIARY

2022

Student Chef of the Year	23 May	Loughborough College
WACS Congress	30 May - 2 June	Abu Dhabi
Skills for Chefs	29 - 30 June	University of Sheffield
CATEYS	5 July	Grosvenor House, London
LACA Main Event	6 - 8 July	Hilton Birmingham Metropole
Founders Lunch	10 July	Simpsons, Birmingham
TUCO Conference	25 - 27 July	University of Keele
Speciality and Fine Food Fair	5 - 6 Sept.	Olympia, London
The Big Hospitality Expo	26 - 28 Sept.	Olympia, London
NACC Training Forum	5 - 7 October	E.M. Conf. Centre
International Chefs Day	20 October	

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
- 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
- Website, Social Media and PR Support . . . Jacqui Brown

Ambassadors

- Northern Region Rod Bowker
- Hospitality Action Matt Davies
- South West Region Gary Kilminster

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.

The British Culinary Federation gratefully acknowledges the support of all its Culinary Partners and Sponsors

