

Culinary News

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RISING STAR

BCF Member JAMES TOTH, Head Chef at Cornerstone



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WELCOME TO THE SUMMER 2021 ISSUE OF CULINARY NEWS

We are all now looking forward to the continued rise of our hospitality sector with all restrictions lifted in England, with Wales and Scotland following shortly. We need to take advantage of this for the future of all our businesses and industry.

Lockdown has still been a very busy time for the committee and we have made huge changes to the way we work and communicate with the virtual opportunities available to us. Something I believe we will continue with going forward as it is fast, direct and gives us the chance to update and change information at a moment's notice as our industry evolves through these tough times.

Unfortunately, we have been unable to run many of our competitions and events but look forward to Chef of The Year and Young Chef of Year these coming months. We are also representing England at the World Global Chef Competition in Wales, with Ed Marsh honing his dishes as we speak!

We all really enjoyed our first live Chefs Club Lunch at Cheal's of Henley, a fantastic lunch with great company and the chance to discuss the issues of the day with all involved. As you will see from the diary, we have secured Galvins at Windows, London in October and Lumière, Cheltenham in November. These lunches are sold out very quickly so I urge you to book early for what will be a culinary masterclass. These events can be booked through our website.

The Founders' Lunch at Simpsons Restaurant, Birmingham hosted by BCF Executive Vice President Andreas Antona, was a huge success, the food, weather and company combining for a truly memorable occasion. There was a huge amount of history and knowledge around the table, such a tribute to how far we have come over the years.

It was with great regret we took the decision to cancel our Annual Awards Dinner in September this year due to all the uncertainties with opening dates and the amount of time required to deliver this show-



stopping event. We have now reverted to our original date, Sunday 1st May 2022, bank holiday weekend. I do hope as many people as possible will join us for this celebration of talent and heroes of the past 2 years.

Chairman of the Craft Guild of Chefs, Matt Owens has been in touch to discuss working together to hold a fundraising dinner named

“Rising from the Fire” as we leave covid. An exciting opportunity to show how two leading organisations can come together to support the hospitality industry and the wellbeing of all chefs. Further details will follow on our website and in our next magazine

We continue to develop our website and social media streams with improved statistics on a monthly basis and we would like all members with a story to contact the secretary and let us air it for all to see.

We are always looking for the appropriately qualified industry professionals to join our committee and if you think you can bring something new or can set aside time to help, we would love to hear from you. Please contact the secretary, all applicants will be considered.

I cannot thank all our Culinary Partners and National Team sponsors enough for the support over these torrid times and their continued support going forward. We could not exist without you and are truly grateful for all that you do for The British Culinary Federation.

Hopefully I may see some of you at the Universal Cookery and Food Festival in September. The BCF has a stand there, come and say hello.

La Santé du Chef!

Stuart Mcleod, Chairman
British Culinary Federation

INSIDE...

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Where are they now?

Culinary News catches up with BCF Young Chef of the Year finalist, JAMES TOTH.

In 2010, James started his culinary journey at Woodside Hotel and Conference Centre, where he was employed by the Operations Director of the company, his father, Jerry. Starting at the tender age of 15 as a kitchen porter, only two weeks into his new job, James was asked to join the kitchen staff where he discovered a new-found love for cooking. During his three years of part-time work at Woodside, whilst studying for his A-Levels at Kenilworth Sixth Form College and then gaining his qualifications at University College Birmingham, James learnt the basic skills needed to embark upon the successful career that lay ahead of him.

From 2013 - 2018 he joined The Cross at Kenilworth, a one Michelin Star retro-pub located in the heart of Kenilworth. It was a great achievement and a pivotal moment in his career to be part of the team when a Michelin Star was awarded and only a year after opening. James started as a part-time Commis Chef while still at college and was soon asked to become full time. During his four and half years at the Cross he was promoted to Chef de Partie, then Junior Sous Chef and finally Sous Chef at just 20 years of age.

While still working at The Cross, in 2017 James was given the opportunity for a Stage at The French Laundry, Yountville, California. Working at one of the most prestigious and highly-regarded restaurants in the world, which has maintained three Michelin stars for over a decade, was undoubtedly an unforgettable career highlight for him. During his month's placement, he obtained a vast amount of culinary knowledge and began learning the workings of how a business maintains success over a long period of time.

During his time at The Cross, James worked closely alongside Chef Director Adam Bennett when he took part in the Masters of Culinary Arts Award and took James with him as his commis chef. It was a truly an inspiring experience for James to be part of the competition and to witness Adam receive his award.

In October 2017, Solihull Food Festival gave James his first experience of live cooking in front of an audience. During the Festival he had the opportunity to cook alongside Dave Myers from the critically-acclaimed duo, The Hairy Bikers. It was a fantastic weekend of learning new skills in a refreshing environment. James was also a finalist in The BCF Young Chef of the Year 2017 in which sixteen young chefs from across the country, many from Michelin starred restaurants, competed for the title. He was placed 4th in what was considered a very tight competition and regards it as a highly rewarding experience to have been part of.

After leaving The Cross, James enjoyed 2 months of travelling around Asia before coming back to join the team at Peel's, a one Michelin starred Restaurant at Hampton Manor in Hampton-in-Arden, Warwickshire under Head Chef Rob Palmer where he spent eight months, further advancing his career before moving to London.

In May 2019, James started work at Cornerstone by Tom Brown, former Head Chef at Nathan Outlaw's restaurant, The Capital. Tom opened his highly regarded and multi award-winning fish restaurant in the unlikely location of Hackney Wick in 2018. Joining the team as Junior Sous Chef, James was promoted to Sous Chef two months later. Since then, he has worked closely with Tom to develop the menu and style of the restaurant to where it is today. At 26 years old, James is now incredibly proud to lead the talented team at Cornerstone as Head Chef and is over the moon to have recently been awarded his first Michelin Star in January 2021, the pinnacle of his aspiring career to date.



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Scotland and Northern Ireland's largest foodservice and hospitality expos acquired by 365 Events



Events industry stalwart, Toby Wand, has announced the acquisition of Scotland's ScotHot and Northern Ireland's IFEX exhibitions via 365 Events Ltd – a company co-owned by Wand and events specialist, Billie Moore – from London-based Montgomery Group.

IFEX is one of NI's longest-standing trade exhibitions and is home to 6,500 visitors every two years. The show hosts NI Chef of the Year and the ChefSkills competitions which see over 200 student and industry chefs compete over three days.

Regarded as Scotland's premier showcase for food, drink, tourism and hospitality, ScotHot welcomes 5,700 industry professionals to the SEC in Glasgow, with the event featuring the Scottish Culinary Championships and Scottish Chef of the Year.

Previously owned and managed by the Montgomery Group, Toby Wand – a former MD of Fresh Montgomery - has a wealth of experience, successfully directing both events, and many other major food, drink and hospitality events, over the last decade.

The last IFEX took place in 2018 at the Titanic Exhibition Centre, when the show was a sell-out with record visitor numbers. For 2020, the event was well on track to exceed expectations before the arrival of the



pandemic, when everything came to a halt. As the pandemic took hold, IFEX was postponed and then cancelled. Now with the re-building of industry, and particularly hospitality businesses, IFEX will return with strength in 2022, and ScotHot will return in March 2023.

Commenting on the acquisition, Toby Wand, Co-Director of 365 Events Ltd adds: ■ *As the world of hospitality recovers and realigns post-pandemic, vibrant business events like IFEX and ScotHot will provide vital meeting places for the industries to reconnect, uncover new learnings and discover relevant technologies to improve their businesses and customer focus.*

These are hugely important events for the hospitality and foodservice industries in both Northern Ireland and Scotland, and I'm proud that 365 Events Ltd will now be well positioned to drive these events forward. ■

Lori Hoinkes, Managing Director of Montgomery Events comments:

■ *It's been our privilege to grow and nurture IFEX and ScotHot over many years into the vibrant and feature-rich events that they've been recognised for, with IFEX winning the AEO Excellence Award for Best Tradeshow Exhibition under 2000m² in 2016.*

The last 14 months have been extremely difficult for us all, but especially our colleagues in hospitality and the wider events industry. As we move forward at Montgomery Group, growing our biggest trade events across the globe, we're delighted that the new owners have such strong experience in events, specifically in foodservice and hospitality. I wish Toby and Billie well with their future events as we all look towards a brighter future. ■

ScotHot is scheduled for March 2023 at SEC Glasgow, with IFEX's dates for Spring 2022 to be announced next month.

Please see contact Toby Wand at Toby@365-events.co.uk / 07930 402303 or see www.IFEXexhibition.co.uk or www.ScotHot.co.uk for further information.

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FUNDRAISING GOLF & DINNER IN MEMORY OF JOHN KING

On Friday 6th August, BCF Executive Vice-President, Andreas Antona, attended a fundraising Golf Day in support of the John King Brain Tumour Foundation, held on the Marquess course at Woburn Golf and Country Club.

John King, a hugely admired and much-loved chef, judge, lecturer and mentor, sadly passed away in 2016 after being diagnosed with a glioblastoma brain tumour.

Following on from the John's tragic death, his wife Laura created the John King Brain Tumour Foundation. Inspired by the Neurosurgery team who treated and cared for John, Laura embarked on a challenging and impressive programme to raise funds in support of the Neurosurgery department at St Georges hospital in London. The range of fundraising events



ANDREAS AND HIS TEAM, WITH LAURA KING (Image: Kevin Byrne)

includes trekking up Mount Kilimanjaro, walking the Great Wall of China, Gala Dinners at Claridge's, sponsored half-marathons and parachute jumps. These hugely successful occasions allowed Laura and her team to raise many thousands of pounds. This enabled the Foundation to purchase and

donate much needed specialised medical equipment which proved invaluable in treating brain and spinal trauma patients.

The fundraising Golf Day at Woburn was a huge success. A good friend and colleague of John's and a stalwart supporter of the Foundation, Brian Turner,

hosted the charity auction at the Awards Dinner, raising an impressive £28,000 for the Foundation on the evening.

To date, Laura has raised more than £425,000 and the next project is to build a Forest in Sky and ICU Roof Garden for patients, families and staff, with an end-of-life area and area for physiotherapy.

The BCF would like to congratulate Laura on her remarkable achievements to date and wish her and the John King Brain Tumour Foundation every success in their ongoing fundraising endeavours.

For further information about the Foundation, please visit: www.johnkingbraintumourfoundation.co.uk

All donations gratefully received and much appreciated.

BCF CHEF OF THE YEAR PAST WINNER, ADAM HANDLING SHOWS NO SIGNS OF STANDING STILL

What a busy year this year is turning out to be for Adam. Firstly, he reopened the Group, followed by opening the doors to a stunning restaurant/pub/rooms, The Loch & The Tyne and, now, one of his most exciting restaurants in one of the most beautiful places in the country.

Venturing south of London and in August opening the restaurant and bar, Ugly Butterfly in St. Ives, Cornwall. Both restaurant and bar are designed with floor-to-ceiling glass walls, offering the most beautiful seaside views with, of course, that added sparkle and touch of playfulness that his restaurant group is all about.



IMAGE: HAZEL THOMPSON

Adam said: **I've always had my eye on Carbis Bay Estate, purely for their incredible efforts to become one of the most sustainable hotels in the country, similar to my goal of becoming the most sustainable restaurant group here in the UK. I was already drawn to them so when George, my group GM, suggested to go and see the place, he definitely dangled the carrot in front of my already excited eyes.**

"BOOM! It was stunning, utter stunning, a paradise, a place of beauty and, as I always want my restaurants to be representative of their local area, it honestly couldn't have been a more perfect location. I completely fell in love. I know this seems particularly far away from London but this is British

paradise and the accommodation is second to none. This is the excuse you've wanted for the last year to have a proper holiday whilst still staying in the most idyllic place in England."

Along with the support of my staff from the Frog "I was honoured to have had the privilege of cooking for the World Leaders at the G7 Summit in June at the Carbis Bay Hotel.

"I always say, I never want to be the best restaurant in the world, I want to be the favourite in the area. I just can't wait to meet the locals and show them and our current guests of the group what we are creating because it really is something very special. ■"



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BCF catches up with SIMON BOWKER

In April 1997 Simon Bowker became a junior member of the Midland Association of Chefs, the fore runner to the British Culinary Federation. A student attending Kendal College of Further Education Simon realised he enjoyed catering & hospitality but felt the 'Managers Course' wasn't for him getting more from the weekly kitchen session he decided kitchen life was his choice, he proceeded with the Food Preparation & Cookery; Food & Drink Table Service and Pastry Cooks & Pâtisseries, advanced courses.

Working part time in local hotels to improve his skills, he started to enter culinary competitions around the country as a member of the MAC and was soon reaping rewards as he began to get recognition from his culinary competition exploits, he was fortunate to be selected as a member of the culinary team that competed in Visby in Gotland, Sweden, representing England in a 4 Nations banqueting competition.

During this competition stagier the MAC Chairman, the late Eric Bruce, spotted his possible talents and discovering that Simon was on the lookout for a placement for 'work experience' and offered Simon a place at The Belfry. Simon's work experience was a success at the Belfry and he was then offered a full time positions at this 5 star luxury Golf Resort Hotel.

After a couple of 'on the carpet' discussions with Executive Chef Bruce & Head Chef Wayne Asson in the first 6 months Simon soon realised work wasn't school and he knuckled down to some serious cuisine work, quickly progressing to Senior Chef de Partie.

BELFRY



Simon was later offered a Sous Chef position in Headingley Yorkshire. He thought long about this role as he was in a comfortable position at the Belfry, enjoying life and his role there, not to mention a more than passing interest in playing golf!

Eventually Simon accepted the position as sous chef at Hayley's Hotel just outside Leeds, a totally different hotel with very little banqueting; not the huge numbers as experienced at the Belfry. Hayley's was a small boutique Country House Hotel &



Restaurant. Here Simon learnt about being the Head Chefs understudy and developed his managerial skills, menu writing, using fresh local produce, and cooking in an intimate style.

HAYLEY (bottom)

Continuing with his competition work he was spotted by Michael Kitts, Culinary Instructor at the Emirates Academy of Hospitality Management in Dubai.

Chef Kitts was talent spotting for the newly opening "World's Most Luxurious 7 Star Hotel", the Burj Al Arab. Whilst at Hotelympia in the Toque D'Or final Chef Kitts saw Simon and it wasn't long before Simon was off to the United Arab Emirates, a completely different life style from sleepy England. Due to immigration and contractual restrictions Simon was taken on

as a trainee graduate, however it was understood showing the correct potential he would soon be promoted through the ranks. 2 years flew past at the Burj which was hectic with many different styles of cuisine, religious festivals, holy days, external venues and a variety of nationalities that made the UAE a fun place to hone his skills. Dubai is a very busy City with modern developments happening all the time, hotels and fine dining restaurants were extreme competition, but few could ever match the Burj.

BURJ (opposite)

After 2 years of pressure Simon had the opportunity to join the Michelin star chef John Campbell as Sous Chef at the Vineyard, Stockcross Hampshire, a luxury boutique hotel. A hard and demanding position where Mr Campbells work ethics and standards were of the highest order, so much so that the hotel restaurant achieved a second Michelin Star during Simon's time through the hallowed kitchens of the Vineyard. If questioned Simon might say, his time at the Vineyard were the most influential of his career to date, a massive learning curve. There never seemed to be a minute spare, however he had the opportunity to assist John Campbell on numerous visits to other celebrity Kitchens and work with many celebrity Chefs.

VINEYARD (opposite)

During this period his previous Chef de Cuisine at the Burj, Sebastian Nohse had departed to the Mandarin in Hong Kong and was working with an American Executive Chef called Sean O'Connell who took up the challenge of the \$1 billion refurb of the Hotel Fontainebleau in Miami. O'Connell appointed Nohse to the Fontainebleau where they decided they needed a European Chef who could understand the methodology & ethics of the executive Culinary team.





Simon was taken to Fontainebleau as a Sous chef where he quickly was promoted to Executive Banqueting Chef. The Fontainebleau on Miami Beach is a historic Luxury Beach Resort with 1,594 bedrooms and suites and 12 F&B outlets. The F&B outlets include Hakkasan; one of the finest Chinese Michelin star concept restaurants with modern Cantonese cuisine; The Italian themed Scarpetta; Pizza & Burger, Vida; an American

event space, gaining promotion to Executive Sous Chef where he spent the remainder of his 10 year tenure.

At the **FONTAINEBLEAU** (bottom) Simon qualified for his American citizenship, married a local girl and has 2 children. He and some of the kitchens of the hotel have featured in the James Beard awards having cooked for former Presidents of the United States and many notable VIP's.



style Brasserie; Chez Bon-Bon; all things sweet, La Cote; A French ocean-side Bistro, Stripsteak by Michael Mina; an American Celebrity Chef top end restaurant franchise. The banqueting facilities are huge and boast some of the finest banqueting cuisine in America. The hotel is famous for its connection with 1920/30's mobsters, the 'Rat-Pack' with Frank Sinatra & company, many documentaries, travelogue features and countless movies documenting that period Simon spent 5 years as Executive Banqueting Chef overseeing 220,000 sq. feet of

The owners of the Fontainebleau, Turnberry Hotels, restructured their business empire and took on the management of JW Marriott in Nashville, a new Luxury Downtown (City Centre) hotel being built, with 533 bedrooms & suites with 6 F&B outlets.

Simon was offered the position of Executive Chef to oversee the proposed culinary excellence and all food & beverage operations. Simon's links are still firmly in the kitchens, he enjoys the varied managerial challenges required to ensure a cost effective F&B department.

In the 2 years since its opening it has been named the "Marriott International Hotel of the Year" along with many other accolades.

Nashville is known as Music City consequently playing host to many celebrities (including Mr Trump) & famous musicians who appreciate the finer points of the cuisine & comfort offered by JW.

JW NASHVILLE

run the hotel in all areas day & night.

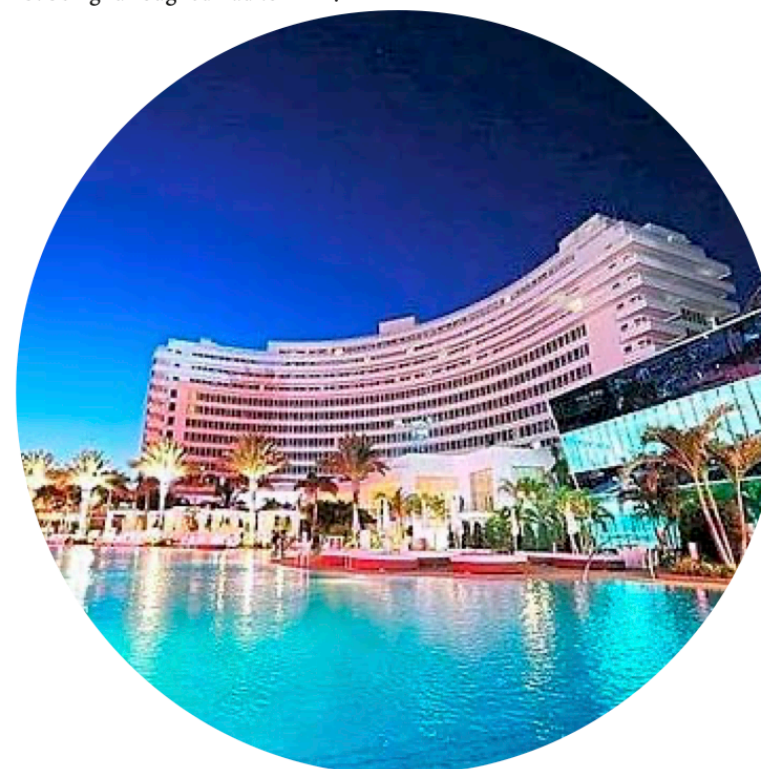
Simon has a good employer who encourages him to travel and look for and try new & inspiring food offers to improve the business.

Simon hasn't forgotten his roots and regularly returned to his home village in Cumbria prior to Covid restrictions, visiting family, friends and old colleagues.



The Covid months have proven difficult operationally, being able to maintain strict hygiene standards and running a hotel on all fronts. Staff furloughed meant that the senior members not being furloughed had to

Taking pleasure in thanking them for the assistance they played in his career progression.



DANIEL HUMM TAKES THREE MICHELIN STARRED RESTAURANT, ELEVEN MADISON PARK, DOWN A NEW PATH

A personal note from Chef Daniel.

Friends,

I'm writing this nearly 15 months after we closed our dining room, and just before we reopened the restaurant in June.

The pandemic brought our industry to its knees. With our closure, we laid off most of our team, and truly didn't know if there was going to be an Eleven Madison Park.

We kept a small team employed, and with their remarkable effort, in collaboration with the non-profit Rethink Food, we prepared close to a million meals for New Yorkers experiencing food insecurity. Through this work, I experienced the magic of food in a whole new way, and I also saw a different side of our city – and today I love New York more than ever.

What began as an effort to keep our team employed while feeding people in need has become some of the most fulfilling work of my career. It is a chapter in my life that's been deeply moving, and for which I am very grateful.

It was clear to me that this work must become a cornerstone of our restaurant. Therefore, we've evolved our business model. When we reopened Eleven Madison Park, every dinner you purchase allows us to provide five meals to food-insecure New Yorkers. This food is being delivered by Eleven Madison Truck, which is operated by our staff in partnership with Rethink Food. We've created a circular ecosystem where our guests, our team, and our suppliers all participate.

In the midst of last year, when we began to imagine what EMP would be like after the pandemic – when we started to think about food in creative ways again – we realized that not only has the world changed, but that we have changed as well. We have always operated with sensitivity to the impact we have on our surroundings, but it was becoming ever clearer that the current food system is simply not sustainable, in so many ways.

We use food to express ourselves as richly and authentically as our craft allows – and our creativity has always been tied to a specific moment in time. In this way, the restaurant is a personal expression in dialogue with our guests.

It was clear that after everything we all experienced this past year, we couldn't open the same restaurant. With that in mind, I'm excited to share that we've made the decision to serve a plant-based menu in which we do not use any animal products – every dish is made from vegetables, both from the earth and the sea, as well as fruits, legumes, fungi, grains, and so much more.

“ We've been working tirelessly to immerse ourselves in this cuisine. It's been an incredible journey, a time of so much learning. ”

We are continuing to work with local farms that we have deep connections to, and with ingredients known to us, but we have found new ways to prepare them and to bring them to life.

I find myself most moved and inspired by dishes that centre impeccably-prepared vegetables, and have naturally gravitated towards a more plant-based diet. This decision was inspired by the challenge to get to know our ingredients more deeply, and to push ourselves creatively.

It wasn't clear from the onset where we would end up. We promised ourselves that we would only change direction if the experience would be as memorable as before.

We asked ourselves: What are the most delicious aspects of our dishes, and how could we achieve the same level of flavour and texture without meat?

It's crucial to us that no matter the ingredients, the dish must live up to some of my favourites of the past. It's a tremendous challenge to create something as satisfying as

the lavender honey glazed duck, or the butter poached lobster, recipes that we perfected. I'm not going to lie, at times I'm up in the middle of the night, thinking about the risk we're taking abandoning dishes that once defined us.

But then I return to the kitchen and see what we've created. We are obsessed with making the most flavourful vegetable broths and stocks. Our days are consumed by developing fully plant-based milks, butters and creams. We are exploring fermentation, and understand that time is one of the most precious ingredients. What at first felt limiting began to feel freeing, and we are only scratching the surface.

All this has given us the confidence to reinvent what fine dining can be. It makes us believe that this is a risk worth taking.

It is time to redefine luxury as an experience that serves a higher purpose and maintains a genuine connection to the community. A restaurant experience is about more than what's on the plate. We are thrilled to share the incredible possibilities of plant-based cuisine while deepening our connection to our homes: both our city and our planet.

I believe that the most exciting time in restaurants is to come. The essence of EMP is stronger than it ever has been. We can't wait to have you come and experience this new chapter of the restaurant. We look forward to sharing this journey with you.

With love and gratitude, Daniel

A comment from Peter Griffiths.

Having dined at this beautiful restaurant situated at the base of an historic Art Deco building overlooking Madison Square Park, BCF member Jerry Toth and I and our wives enjoyed an outstanding meal and memorable experience.

From a personal point of view, I am not sure that a totally vegan menu at \$335 per head would encourage me to return soon as, like many, I do enjoy my meat and fish across a balanced diet.

The British Culinary Federation wishes Daniel Humm much continue success.



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Trainee chef can't wait for stage at The Ritz after winning competition judged by Great British Menu champion

A young student chef from Solihull has won the chance to work under executive chef John Williams MBE and his team at The Ritz in London in a competition judged by a BBC Great British Menu champ at University College Birmingham.

Eighteen-year-old Finlay Ladbrooke couldn't believe it when it was announced he had won a five-day stage at the renowned five-star hotel, as well as a cheque for £250, after being crowned victor of the first Student Recipe Challenge in tribute to University College Birmingham's former principal Eddie McIntyre CBE and designed to inspire young chefs as the industry recovers from the pandemic.

Omani Robinson and Jordan Johnson were also thrilled to win joint second place, each winning a cheque for £175, while all eight finalists competing at the training kitchens at the institution's Summer Row campus received a personalised chef's jacket, Japanese chef knife and a framed certificate.

Finlay said: "It's absolutely brilliant. Nerve-wracking, but brilliant. I can't wait.

"I had done a knife skills competition before, but this was the first cooking competition I had been in - I was totally surprised when they said I had won.

"In lockdown, even though the lecturers were really, really supportive and encouraging, it was hard to get motivated to



wake up, switch on the computer and learn online. But I now feel much more positive about the future. And I've got a real buzz for competing."

Stuart Collins, owner of Docket No. 33 as featured in the Michelin Guide and winner of the Great British Menu's Central Region, took up the mantle of head judge for the competition, open to students on University College Birmingham's NVQ in Professional Cookery college course.

Crucially, Stuart, who made the last two in the starter category of the Great British Menu finals, himself trained at University College Birmingham 20 years ago and wanted to show students that the industry can not only recover, but thrive, post-pandemic.

"It's been tough for the industry, but students should stay positive, focused and excited about their future," said Stuart, who has worked for Michael Caines MBE and Gordon Ramsay and wowed Great British Menu

judges with dishes celebrating scientific innovators, from Stephen Hawking to Edgar Hooley, the man who invented tarmac.

“As the industry opens up, we hope there will be many opportunities to explore”

The Student Chef Recipe Challenge is the first Eddie McIntyre Award, paying homage to University College Birmingham's former head, who passed away after a long illness last October.

Eddie was not only the youngest principal of a UK further education college when he took charge, but was an award-winning chef himself.

Eddie's wife, Wendy, said: "Eddie would have been

delighted, over the moon that this happened in his name. He was very much for giving kids a good start in life while doing something they loved, and was particularly passionate about giving young people from the local area the chance to gain good employment and move up the career ladder. He would be very proud. Well done to Finlay and the rest of the finalists."

Chef lecturer and year manager Alan Oliver, who organised the competition with John Penn, external relations for Birmingham College of Food, said it was a great way to honour Eddie's memory. "Eddie was widely known and loved by those in the industry, but, sadly, due to Covid restrictions, his funeral was limited to close family only," he said.

"As an annual competition going forward, this is a small way to pay our respects to an incredibly talented, big-spirited, big-hearted man who was such a positive influence on the university and the development of our Birmingham College of Food. The competition itself is based on the foundation of Eddie's beliefs and overriding principles, namely promoting and providing an equal and a fair opportunity for all with the ambition and commitment to succeed."

The first, paper-entry part of the competition tasked students with producing a recipe suited to the lunch menu at the on-site training restaurant "Restaurant at Birmingham College of Food" which is open to the public and holds an AA Highly Commended College Rosette.

It needed to focus on good flavour combinations and, where possible, students had to use seasonal, local, British produce with ingredients costing no more than £6.

With no prior notice of what they were expected to do, students in the final had to prepare and serve - completely from scratch - a globe artichoke heart cooked in a blanc, filled with a mushroom duxelle, topped with a soft poached egg and coated with a hollandaise sauce, then a tarte au citron with crème Chantilly.



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Fresh Produce for the Chef

Overseas New Member Interview

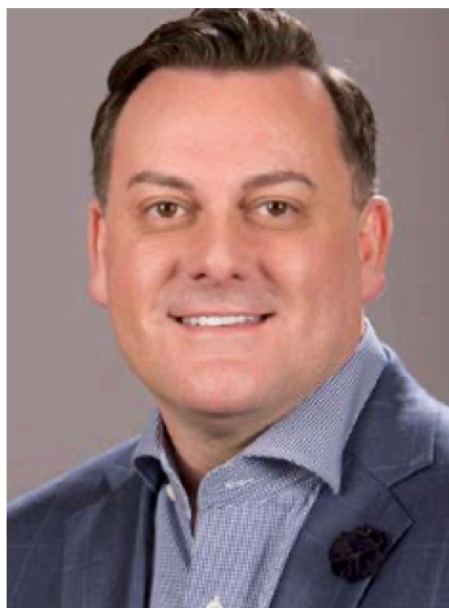
David Richard, Florida, USA

Interviewed by Rod Bowker

RB: How did you start out on a career as a Chef?

My life in food started way before culinary school. My first job was at 16 years old working at the weekends as a waiter at a local hotel called Lochside House Hotel in Scotland. The owner at the time took me under her wing and moved me from waiter to trainee cook, that really was the start of my journey in all things food. From there I started culinary school at Ayr College in 1986, I was allowed to leave Cumnock Academy, my secondary school, early to attend college.

I had the best time at college and I was fortunate to have some really talented lecturers, tough but talented, especially my mentor, Chef and Senior Lecturer Norman Robertson. He was the person that got me into competing in culinary competitions and I think my love of culinary arts flourished when he started mentoring me, I owe him a great deal and I really wish we had stayed in touch. I still to this day have the recommendation letter he gave me when I left college. I heard that he was awarded with an MBE for his time at Ayr college. While attending college after each day I worked almost every weeknight at the Station Hotel in Ayr, a short walk from college.



Then on the weekends I would work at Lochside House. During the summer holidays I lived and worked as the chef at Brodick Castle on the Island of Arran. Working at Brodick Castle is still one of the best times in my life, I even wrote a little cook book while at Brodick called My Castle Collection of Favorite Soups.

RB: What gave you the thoughts to move away from home comforts & Scotland; was it the warm climate of Florida?

In my last year at Ayr college I was honored to win the national cooking competition for student chef. Winning this award and with the help of my lectures I was able to get an interview with Carnival Cruise Lines at their London office. Carnival hired me as a F&B

manager trainee. A few months later I flew to Miami, this was in 1989 and at that time I was the youngest trainee ever hired by Carnival.

At Carnival Cruise Lines I really learned a lot about the foodservice and the hospitality business in general, not to mention the people and cultures that I was lucky enough to meet from around the world, a far way away from where I was raised in a tiny village named Logan in Scotland. Something I will never forget about working at Carnival was how hard they worked us, so hard that we used to sneak naps on cardboard boxes during the day. For almost four years each day we started early in the morning to after the midnight buffet the next day.

Sounds terrible now but those were some of the most fun times in my life and they gave me what college did not, a real on the job truly crash course in all aspects of foodservice. After my time was over at Carnival I was so unbelievably lucky to win the green card lottery, remember that? This allowed me to stay in the US and I have been working and living here ever since.

RB: Tell me about the Green Card Lottery and how it helped you?

A green card is a colloquial name for the identification card issued by U.S. Citizenship and Immigration Services to permanent residents, who are legally allowed to live and work in the U.S. indefinitely. Green cards got their nickname because they were green in colour from 1946 to 1964. In 2010 they became green again, but the nickname persisted during the intervening decades of blue, pink and yellow. The chances of winning a Green Card are currently about 1:25 to 1:75 (depending on the region you live in but in the early years were very much greater something akin to winning the lottery.) For Europeans, at present its about 1:45. This means that approximately every 45th participant actually wins a Green Card. I chose to keep my Scottish heritage and kept my UK passport. Many of my friends have asked me why I don't you just take on board a full U.S. citizenship but I'm too proud of my Scottish ancestry and would like to keep it. Unfortunately, I did lose my Scottish accent!

RB: To those who have experienced the American ethos and ethics of the working environment and domesticity we understand but how did you convert from the 'British' ways into the American?



and wellbeing he personally took me to London for the interview. I was a bag of nerves attending the interview despite my mentors assurances but I got the job and before too long I was flying out to Florida.

RB : Would you recommend to aspiring young Chefs to travel over the 'Pond'?

If not the "pond" certainly travelling the world is an extremely exciting way to assist your passage through life. I highly recommend America for any person willing to work hard, take on broad systems and work practices. We can all learn various life skills which may turn into advantageous scenarios. What is important is to grab an opportunity to work in different countries if the opportunity comes up. Go whilst you can and you must 'push' yourself because later in life it may not happen and the opportunity is lost. Take the chance to learn while you can and get out there. Yes I had trepidations coming out to the U.S. it was so quick I barely had the chance to think about the life changing move. But if I dwelt too long on the 'what if's' maybe my great life would never have been in America. I still have the Scottish £20 note my Dad gave me as a financial emergency along with me old driving license, just in case, I guess.

RB: What was your reason for joining the British Culinary Federation?

I joined BCF because living here the U.S. I was feeling a little disconnected from my culinary roots and BCF was the ideal way for me to keep up with the latest in culinary arts and all-around hospitality industry news. I actually saw a Facebook post from BCF regarding the Student Cook competition and that brought back lots of memories of when I was in culinary school and participating in all of the cooking competitions throughout Scotland and the UK.

RB: Do you get to visit the 'homeland'?

Oh yes but the last year and a half has been difficult with the Coronavirus. But all being well we'll soon be free to travel again taking all the necessary precautions, naturally. I also take advantage of travelling outside the U.S. for my vacations (holidays) and as my current home, Florida, is so beautiful I can take great weekend trips a few short miles away like down the Keys (Florida Keys). My Mum (Mother) comes out to stay with me on a regular pattern and I have a host of relatives that delight in visiting (uncle D's house) me in Florida.

RB: On behalf of the BCF thank you for joining and enlightening us with your career experience to date, hopefully one day we will be able to meet up in person.

My career since Carnival has all been tied to culinary and the foodservice industry in one way or another. I have worked opening restaurant chains, to running Food and Nutrition Services at The Cleveland Clinic Hospital in Florida, I even worked as the head chef at a Russian restaurant at one point. My journey with food has taken me all over the US, working for one of the largest foodservice distributors in the country to working at one of the largest food and agricultural manufactures in the world, Cargill. Now 35 years later I work for Provista a (GPO) Group Purchasing Organization. By far my most favorite job and company that I have worked for and I'm not just saying that. All of the knowledge I have picked up along the way I use in this job. I do a lot of different things at Provista but it's all centered around our food program and saving our members money and helping them be successful.

RB: Can you explain a little about your present employer Provista and the field they operate within?

A few words about Provista? It was founded in 1994, starting out as an invaluable supply chain partner for the health care industry. Since then, we've expanded to meet the needs of small business and hospitality members, providing the best-priced supplies, a robust contract portfolio, insightful benchmarking and much more. It's a soup-to-nuts, apples-to-oranges, top-to-bottom approach to business purchasing that delivers unmatched savings to members and the organizations they serve. Take a look at the video's on youtube if you would like to see more about Provista.

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RB: Did you have a clear career plan or did it just happen?

That's a difficult one I initially thought so but somehow position to position just seemed to fit in with my way forward. In the beautiful countryside around Ayrshire, South West Scotland at that time we had no huge corporate hotels just the smaller country inns where there was no use of the word executive, there would be a couple of cooks in the kitchen with the part time washer-up person. I worked almost every night of the week whilst at Culinary School at the Station Hotel in Ayr and full days at the weekend in another hotel the above mentioned Lochside House, although as I mentioned earlier I started life as a waiter but was transferred to trainee cook working in the kitchen by the owner. It was here my love affair with catering and hospitality started in seriousness, I just loved the buzz of the kitchens, something that was not possible I think in other trades. I was working part time evenings and weekends after secondary school and I enjoyed every minute. I applied to Ayr Culinary College, passed and began life as a young student chef.

It was under the guidance of senior lecturer Norman Robertson that the desire to join the Cruise Line Industry and go cruising around the world. This probably was the first time I formed what is know nowadays as a career path. As I went through my time at Ayr College the desire to join the Cruise Line Industry grew stronger until 1 day my mentor Chef Robertson presented me with a connection to Carnival Cruise Line. They are an international cruise line with headquarters in Doral, Florida, sailing out of the Port of Miami. I really am unable to remember the exact circumstances how Chef Robertson knew about the job but he was so concerned about his students welfare, career progression



CHEFS' CLUB LUNCH

A huge thanks to Cheal's of Henley for hosting July's Chefs' Club Lunch. Chef Patron Matt Cheal and his team looked after us exceptionally well with an outstanding lunch in a professional and relaxed atmosphere.

Due to the pandemic, it was the first Lunch the BCF has been able to hold for quite some time. During the Santé de Chef, Chairman Stuart McLeod said how pleased he was to be able to meet members face to face once again, socialise and enjoy each other's company. He acknowledged that some members had travelled over 100 miles to attend the lunch, such was its popularity and went on to thank them most sincerely for their continued support.

The next planned Lunch is 12th October at Galvin at Windows, Park Lane, London followed by Lumière Restaurant, Cheltenham on 17th November.

MENU

Arrival Drink & Canapés
(Marraugat Cava Gran Reserva Brut Nature Millesime 2016)

Sea Trout
Tomato, samphire, Lobster velouté

Duck Liver
Madeira cake, peach, red wine reduction, chicory, amaranth
(Toro de Piedra LH Sauvignon Blanc 2019)

Duo of Cornish Lamb
Courgette, tapenade, aubergine, Israeli couscous, feta, yeast, coriander
(Zero-G Zweigelt 2018)

Coconut Rice Pudding
Blueberry compote, coconut dacquoise, bitter lemon purée, raspberry sorbet
(Gymnasium Fritz Willi Riesling 2019)



IMAGES: KEVIN BYRNE

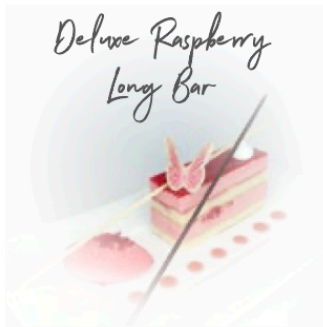




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CHEF THOMAS LEATHERBARROW THINKS OUTSIDE THE BOX WITH THE HELP OF RAK

“After applying for over 300 jobs to be told my skillset doesn't match or that I am over qualified, I finally had an offer and began working in central London.”

Then COVID came along and soon I found myself and the rest of my team in the pot for redundancy. After spending so many hours and countless late nights to find this job, the last thing I wanted was to have to start the cycle all over again. After multiple operations meetings, the final list of names for redundancy had been decided! - it certainly didn't sit right. I could quantify the situation from a business perspective but from the perspective of my team members, it was a hard pill to swallow. That was the moment I offered to take voluntary redundancy so that the rest of my team could keep their jobs on reduced hours and salary - something was better than nothing.

But now what to do? I took a few days to evaluate and create a plan of what I was going to do next.

The plan started with a website facelift and relaunch, as well as a business redevelopment. Almost instantly the online presence and reach of the brand had begun to grow to the highest in recent years - this I planned to use to my advantage - I knew we were on the right track. A few weeks had passed and after numerous conversations with the team from RAK Porcelain, there was a knock at the door - new plates had finally arrived! I quickly began brainstorming dishes and planning a photo shoot to showcase these pieces.

The feedback from RAK and the social media response was unbelievable! I couldn't believe it was starting to make headway! The question I now faced was how can we use this effectively

desk at Heathrow airport to catch a flight to Cairo. This is where the drawings and designs for 'Orri Lounge' a restaurant idea that would soon be coming to life! Three months later we would begin our staff training and menu tasting. Within three weeks our soft opening was taking shape, with the addition of a frozen yoghurt and ice cream bar being in the mix -



to grow and develop the brand identity? After reaching out to some of my former clients in Egypt and the Middle East, first drafts had begun for a new food concept in the form of a restaurant from some previous design projects. Before I could celebrate the good news, I found myself at the check in

the utilisation of a storage room on the side of the restaurant. Launch day arrives and what a success we had! In every aspect we had managed to pull out of the back end of the global pandemic and international lockdown. With my visa expiration vastly approaching it was time to hand over the reins to the Cairo



be delivered. So, there I was back at the check in desk, negative tests in hand. The menu tasting and staff training had quickly begun without delay and with just 21 days to go, we would have the grand opening of our Food Truck, the first of its kind in Egypt based in the Walk of Cairo Mall. The launch couldn't have gone any better, with word spreading far and wide of our new concept.

For the second time during the Pandemic, I now found myself heading back to the UK.

After testing negative and quarantining once again, it was now time to put together another new concept, 'Dough & Cakes.' With ideas and very long brainstorming sessions helped by my sister, a new, quirky and unique doughnuts brand began to take shape!

Now, I thought the brand would go well, because I mean who doesn't love a doughnut? But just how well I could never have realised! We started by photo-shooting the doughnuts, which we launched on our Instagram page. Before I knew it we had requests to buy the doughnuts from our live shoot! From then

on, we sold out daily over the weekends and even weekdays with a whopping 34 different flavours to choose from. Special order Birthday cakes, cupcakes and traybakes, sweet and savoury graze boxes; the offer was growing incredibly. With exciting plans to launch shops in the new year within local communities initially, followed by plans to expand further across the UK.

When the government announced the easing of restrictions, I reached out to other local businesses to create giveaway events and prizes to help drum up new clients for local gyms, barbers, hairdressers, florists and personalised balloons, all local business trying to keep going through the pandemic. Our chutneys and jams are now sold in local shops and butchers. We were trying to do as much as we could to help the community and other small business to thrive!

With photo shoots of the dishes using as many local businesses as we possibly could, we needed a tableware brand that not only highlighted the dishes themselves but that as could quantify what was behind the image. There stood only RAK Porcelain. The superb display of character accompanied by the passion, knowledge, love and ethos held by this brand, we had found the perfect tableware inside the perfect brand! A massive thank you to all at RAK Porcelain for their incredible products and unquestioned support, with an extra special thank you to Craig, Nick and Sven for your belief and motivation!

www.tlcgourmet.co.uk @tleatherbarrowchef

team and pack my suitcase. After a wonderful and exciting trip, I arrived back in the UK to 10 days of quarantine, where photo shoot numbers 2 and 3 took place using tableware RAK Porcelain. When creating the dish for the shoots, I often researched how I could incorporate local producers and quality British ingredients within the community, sourcing all the meat and game from a local butcher, also my golfing partner. The seafood and fresh fish came straight off a day boat 3 miles off shore from my house and fruit and vegetables from a farm just up the road.

I was shocked that I had never looked into the produce that was literally on the doorstep! With the dishes coming together it was time to pick a tableware to showcase the stunning produce. Where better to look than RAK Porcelain, with truly masterful design and elegantly finished pieces it was a match made in heaven! The photos soon received a mass of attention and the global reach was yet again expanding tenfold.

The following month I received a phone call from a business associate in Egypt who asked if I would be able to fill a gap in the market at a new Mall he had recently been put in charge of. This is how the vision for Pesqueros was born; a blend of Spanish and Mexican influences portrayed through lobster, shrimp and local seafood. In came the napkin drawings for a good truck design and the concept creation was well underway! Seven months later after untold redesigns and many spacing issues, the truck was on its way to





He's already the Michelin Guide UK's One to Watch even though the opening of his first solo venture took place as the pandemic first hit.

But despite the challenges the whole industry has faced, KRAY TREADWELL prefers to take the positives from the situation as he focuses on the future of 670 Grams in Birmingham.

Michelin

Kray is no stranger to Michelin having previously worked at Purnell's and Man Behind the Curtain – although thrilled to have received the One To Watch award it has caused a little confusion among diners. “It

was nice to get,” he explained. “But it's a weird thing as people think we got a star. They'll say ‘congratulations’ and I have to say we didn't actually get a star.” Any accolade is a boost, is a Michelin star the next one on the cards?

“Hopefully! We weren't intending to get a star and there are a lot of places in Birmingham which should probably get a star before us.

“I do think people are a bit bored of going to places with white table clothes and opera music, I do enjoy it, but it can get a bit boring – it can be long too, sometimes you can be there for four hours.

“Here, you still get the quality with the wine and food but it's chilled and you can be yourself.” He added: “It's the perfect place for anyone young and new to the industry to come. It's a good place to start for young people and who are into food. I went to The Fat Duck when I was 17 and I was petrified. Certain restaurants can

be intimidating. “On the flip side we can be too relaxed for some people!”

670 Grams

With just 12 seats the team at 670 Grams do 16 covers per sitting, and Kray was adamant he wanted it to be in Digbeth as ‘there's nothing else like this around here.’

“To be honest,” he laughed. “It's all we could afford! I always wanted to do as little amount of covers as possible but I didn't intend to have it this small.” Originally from Birmingham he says, ‘it's nice to be home’, adding: “There's a lot of competition in Birmingham and when I opened I didn't realise how much there was! I think food has blown up here over the past two or three years.”

Pandemic opening

The hospitality industry has had a tough 18 months, Covid has brought challenges no one

expected to face and those challenges are constantly evolving into new ones as we move through the pandemic. But Kray is pretty optimistic, he said: “It hasn't been that bad to be fair, we've been full every single day. Even the second lockdown, despite being a hinderance, helped us. We went straight in with no soft launch, just bang, bang, bang every day. The lockdown gave us time to reflect so I think it's a lot better now than if we hadn't had the lockdown.

“We've never had a normal restaurant due to working with all the restrictions, we've found that people are scared. We get emails every day asking if the restaurant is safe but once they are here, I think they forget, and we try to make it feel normal.”

Food style

There are obvious influences from previous places of work, Michael O'Hare's Man Behind the Curtain being an obvious

“ I had someone come for a restaurant managers job and he wanted 45 grand, I said ‘so ‘do I!’ ”



one, and Kray admits in the beginning when he first opened ‘it did look more like Michael’s food’ but now he laughs: “If you put a plate from each restaurant down together, one Michael’s would look much better, but you wouldn’t think they were from the same restaurant.

“I think I’ll always get compared and it’s not a bad comparison, but I do want to try and break away from that for Michael and for myself.”

Clearly excited about both his food and the restaurant itself he said: “I don’t think there is anything as ballsy as us in Birmingham, in terms of the food and our grime and hip hop soundtrack and our ethos. There

are a lot of great restaurants here, but they are more polished than us.”

Being in charge....of everything

It’s one thing being accomplished as a chef, creating food at the top of your games is obviously a necessity to be a recognised among your peers but running your own business is a different challenge all together.

“It’s hard – I find managing people really difficult, it’s so small in here so there is no where to hide if anything goes wrong. If any of the team have a disagreement, it’s tough to make sure that doesn’t create an atmosphere in

the restaurant.” Kray added: “Running the business itself is pretty straight forward. I’m enjoying being able to do what I want and not having to put ideas forward to somebody else.”

Staff

Kray has hired and lost five people in just the few months hospitality has been back open. He shares the mood among all hospitality businesses looking to recruit at the moment.

“The staff issue is a joke; I’ve never seen anything like it. We advertised for a sommelier before we first opened, and we still haven’t had a single application. “It’s more front of house for us, chefs aren’t a problem. I think people have just chosen new career paths which offer more normal hours. Everyone is going to have to change, I think what L’Enclume are doing is great. They have a rota which works around everyone’s circumstances.”

While the idea of being so flexible is appealing Kray says ‘everything costs money’, and they don’t actually need a big team so ‘financially it wouldn’t work’. Demand for higher wages is also proving hiring difficult for smaller restaurants.

“We’re just going to carry on

doing what we are doing, I don’t look at 2021 negatively – as long as we are full, and we are open there’s not really much to worry about.

“But, the industry has got to change if it wants to be appealing, the pay doesn’t equal the hours you are expected to do – staff have been taken for granted for so long and it’s not right. I don’t know what the answer is though.

“My team do around 55 hours a week which isn’t too bad and get three days off. Change is down to us as employers, if Covid has taught us anything it’s that we’ve been greedy and there is a lot more we can do for employees.” So, what’s the future for Kray and 670 Grams, would he open more or is one enough?

“I wouldn’t like more restaurants; I’d have a bigger place, but I still want small covers... and somewhere to put the blue roll that’s not the boot of my car!”

CARA HOUCHEN
The Staff Canteen Editor



BCF SUPPORTING COLLEGES THROUGH THE LOCKDOWN

During the lockdown, the BCF supported college catering departments by giving out free student memberships.

Colleges were offered two student memberships from the British Culinary Federation for students on a full-time level 3 programme. The Lecturer chose the students as an incentive, motivator or reward. The students then received all the current benefits of being a BCF junior member, including certificate, pin badge and copy of the magazine plus a special embroidered BCF apron. The offer was an incentive to help build upon our solid college database and encourage more involvement from colleges and the chosen students into the future. We caught up with a few of the students and their lecturer to find out how lockdown was for them.

CHESHIRE COLLEGE - SOUTH & WEST



Jonah Clarke who is based at the Crewe campus

JONAH is just finishing his level 3 professional cookery qualification with Cheshire College and has been accepted to the University College of Birmingham to complete a degree in Culinary Arts Management starting in September!

LOCKDOWN FOR STAFF AND STUDENTS AT CHESHIRE COLLEGE - Vicki Mulqueen, Lecturer

Delivery during lockdown, although it was hard work, both the learners and teaching team adapted really well! We delivered all our sessions via Teams and ensured all theory work was completed before we came back to site to enable learners to concentrate on their skills and practical assessments. Guest chef demos and industry talks were also delivered from people like Adam Smith, Executive Chef at Coworth Park, part of the Dorchester Collection, Craig Sherrington, and various people from the Sodexo sport & leisure sector which helped keep the learners engaged!

LOUGHBOROUGH COLLEGE



Alannah Marsden from Loughborough College

ALANNAH MARSDEN is currently working for Whitbread. Alannah wanted to keep working during the pandemic after being made redundant early on from a beautiful boutique hotel in Kegworth. An opportunity arose to work for Whitbread, she has worked throughout the pandemic and continued to enter online competitions, winning a total of 4 medals along the way. Reaching the top 6 in the country for the MSK Rhubarb Challenge, receiving a highly commended. Alannah has also been accepted into the UK World Skills regional heats.

CAITLIN MCGRATH, has just finished her level 3 advanced diploma in patisserie and confectionery. She is currently working part time for a small restaurant in Loughborough but is passionate about patisserie and she has just had two rigorous interviews with Cherish

Finden at Pan Pacific London and Russell Bateman at the Falcon and has been offered the job with a September start for both, but after careful consideration has decided to take the job with Russell at the stunning Falcon hotel

Caitlin McGrath from Loughborough College



BCF STUDENT COMPETITION UPDATE

2022 will also see the launch of our new British Culinary Federation Student Chef of the Year Competition (in memory of John Peart). We will also see the long-awaited return of the our hotly contested Student Cook and Serve Team Challenge competition. Keep an eye on our website and future magazines for details of both.

Jason Thacker, Committee



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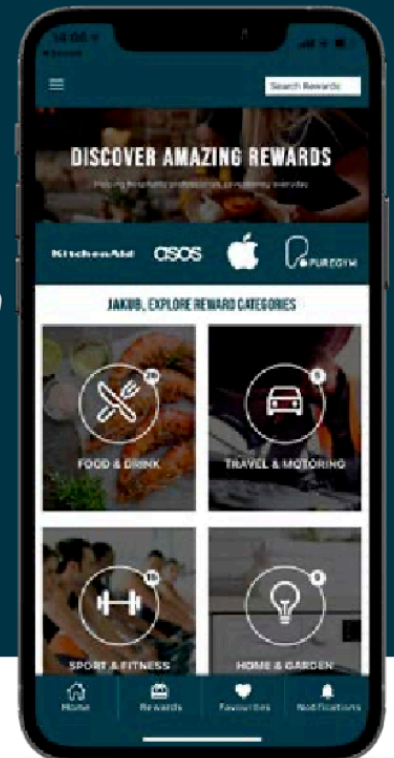


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FOUNDERS' LUNCH JULY 25TH 2021

Having had to postpone the Founders' Lunch in 2020, this year's Founders was held once again at the Michelin-starred restaurant, Simpsons in Birmingham. As always, a terrific gathering of Founder, Honorary and Committee members from as far back as 1978, many of whom only meet up once a year.

This annual get-together is a wonderful occasion to reminisce and discuss times gone by. Executive Vice-President and Patron, Andreas Antona welcomed everyone, asking all to stand to remember colleagues who were sadly no longer with us, including those who had passed away recently – Peter Inger, Eddie McIntyre and John Peart.

Honorary member Germaine Jones gave members an interesting update on Lyon and how our industry friends and colleagues in Les Toques Blanches Lyonnaises were getting along.

After a welcome glass (or two) of champagne outside in the gardens, everyone enjoyed an outstanding lunch, thanks to Luke Tipping, Leo Kattou and the brigade. Front-of-house service was, as always, impeccable, under the watchful eye of Gianluca and his team.

MENU

SNACKS

Beef and Oysters,
Sweetcorn and Truffle

*

SPELT SOURDOUGH AND BLACK OLIVE ROLLS

Ampersand cultured butter

*

BABY GEM

Violet artichoke, Australian truffle, Maitake mushrooms
Aged pecorino

*

RAW ORKNEY SCALLOPS

English tomatoes, smoked cod roe, pine nuts, shiso,
Tomato ponzu, Imperial Caviar

*

HEREFORDSHIRE BEEF FILLET

Duck Liver, Potato terrine, Girolles, Madeira Sauce

*

NEW SEASON PLUMS

Buttermilk, Woodruff, Almonds

*

CUSTARD TART

Strawberry Sorbet, Apple Marigold

*

THREE ARTISAN CHEESES

Fruit bread, pickled walnut, quince

*

Petits Fours

Tea/Coffee

WINES

Maximum Rosé

Trento D.O.C. – Ferrari Winery

*

Gavi di Gavi Tuffo 2018

Azienda Agricola Morgassi Superiore

*

Pinot Noir Les Cotilles 2019

Domaine Roux Père et Fils

*

Sponsored by Nick Clemow from Bibendum Wines

*

Gian Giacomo Stella, Wine Director – Head Sommelier

*



“After a welcome glass (or two) of champagne outside in the gardens, everyone enjoyed an outstanding lunch”

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World Association of Chefs Societies Congress

30th May to 2nd June 2022
Abu Dhabi UAE

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www.worldchefscongress.org



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ENTRIES ARE INVITED

Open to young chefs who are 23 years of age and under. For non-BCF members, entry fee is £20 which includes one year's free membership.

Payment by credit/debit card through the Secretary,
email: secretary@britishculinaryfederation.com.
Tel: 07859 950858.

Chosen dishes, listed ingredients and brief method must be included with your entry, along with name, home address, place of work, mobile number, age and jacket size.

Closing date for entries is Friday 15th October.

All entries and any questions to be sent by email to competition organiser Peter Griffiths.
Email: peter@salonculinaire.co.uk.

BCF YOUNG CHEF OF THE YEAR 2021



VENUE: University College Birmingham with a competition kitchen which has the facility for an audience to allow competitors to bring colleagues along to observe on the day.

DATE: Monday 22nd November 2021 followed by Dinner and Prizegiving.

PRIZES: 1st: Gold Medal, David Bache trophy, cheque for £500, winner's commemorative plate, framed certificate, seeded entry into National Young Chef of the Year final 2022.
2nd: Silver Medal, Cheque for £250, commemorative plate, framed certificate.
3rd: Bronze Medal, cheque for £100, commemorative plate, framed certificate.
Awards will also be presented for Best Starter, Best Main Course, Best Sweet.



All finalists will receive a personalised chefs jacket, framed certificate and a commemorative plate sponsored by Villeroy & Boch and two tickets to the Awards Dinner at University College Birmingham.

The competition is structured into two parts: Your entry will be paper judged and finalists then notified.

You will be required to produce a 3-course meal of your choice for 2 covers in 2 hours.

Menu to include: A plant-based Starter, Main Course using Rib-Eye of Irish Beef, provided on the day by Bord Bia, the Irish Food Board, Sweet of your choice.

Mis-en-place allowed.

Washed and peeled vegetables and fruit but not cut. Stocks not manufactured other than Major. No finished sauces. Weighed ingredients. Uncooked pastry. Competitors must use at least one Major product in their chosen menu. Wrapmaster will provide dispensers and product. All products will be available for use on the day.



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Global Chefs Challenge Cancelled

The Worldchefs Global Chefs Challenge, which was due to take place at the Celtic Manor Resort Newport in October, has been cancelled due to the pandemic. Edward Marsh who was representing the BCF in this prestigious competition is disappointed that he cannot compete on this world stage event, however he fully understands the reasoning behind the cancellation which is due to travel restrictions of those countries who entered.

DATES FOR YOUR DIARY

2021

BCF "Crystal" Dinner & Awards Evening	Postponed to 2022
Universal Cookery & Food Festival Mudwells Farm. Warwickshire	Tuesday 14th September
Bocuse d'Or at Sirah Lyon France	Thursday 23rd -27th September
BCF Chef of the Year Final Dinner & Awards University College Birmingham	Monday 18th October
BCF Young Chef of the Year Final Dinner and Awards University College Birmingham	Monday 22nd November

Chefs Club Lunches

Galvin at Windows Hilton Hotel 22 Park Lane Mayfair London	Tuesday 12th October 12.00 for 12.30 £45.00 including wine
Lumiere Clarence Parade Cheltenham GL50 3PA	Thursday 17th November 12.00 for 12.30 £40.00 Tasting menu with wines

2022

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

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CHEF CLUB LUNCH EVENTS

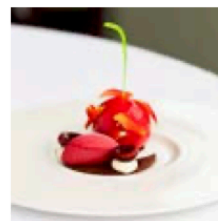
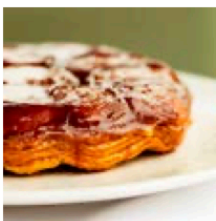
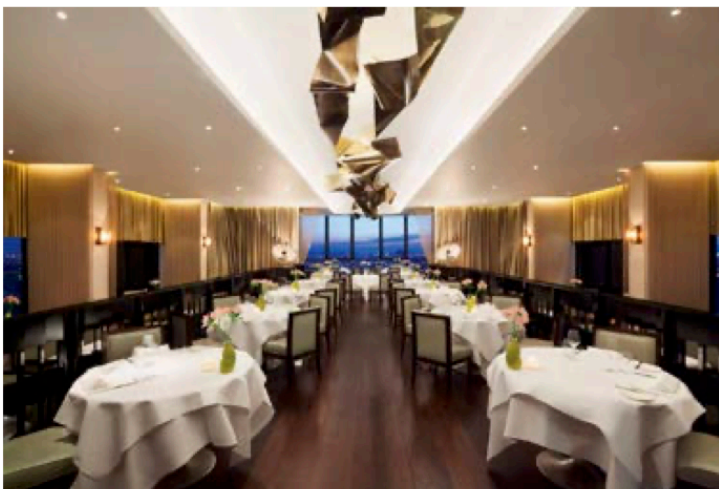
12th October

GALVIN AT WINDOWS

“ A great opportunity to experience lunch including wine at this fabulous restaurant reserved exclusively for the BCF ”

Hilton Hotel
Park Lane
Mayfair
London

Tuesday 12th October
12.00 for 12.30
£45.00 per person
Limited Spaces so Book Early



17th November

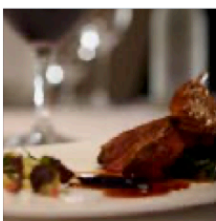
LUMIERE

“ A return to a great restaurant experience in Cheltenham ”

Clarence Parade
Cheltenham
GL50 3PA

Thursday 17th November
12.00 for 12.30
£40.00 Tasting menu with wines

To Book
on line at www.thebritishculinaryfederation.com or
Email secretary@britishculinaryfederation.com
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Any questions please contact the secretary on 07859 950858 or email secretary@britishculinaryfederation.com

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Warwickshire
CV8 2DN



BCF Chefs



@BCFChefs



WORLD ASSOCIATION OF CHEFS SOCIETIES



BCF Announces Chef of the Year 2021 Finalists

MATHEW RAMSDALE	Chester Grosvenor
HARVEY PERTTOLA	Inverlochy Castle Hotel, Fort William
MATT NICHOLLS	Cheal's Restaurant, Henley-in-Arden
MARTIN HODGETTS	University College Birmingham.
MEHDI LAHMADI	Coworth Park , Dorchester Collection
LEO KATTOU	Simpsons Restaurant, Birmingham
GARY KILMINSTER	Essential Cuisine
CONOR BIRD	House of Commons
ROBERT BROOME	North Hertfordshire College
CLEVERSON CORDEIRO	The Frog by Adam Handling
NATHAN EADES	The Wild Rabbit, Kingham
STEVEN SNOWDON	Tom Kerridge Restaurants
LUCIANO LUCIOLI	Private Chef
ROBERT MARSHALL	Square Peg Restaurant, Tunbridge Wells

In partnership with:



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Judges for the final include:

Brian Turner CBE; Rachel Humphrey; Ashley Palmer-Watts; Sat Bains; Adam Smith; Ian Musgrave (current BCF Chef of the Year).

The final takes place on Monday 18th October at University College Birmingham followed by Dinner and Awards.

FIRST PRIZE £2500 plus an inspired chefs visit to Ireland, thanks to Bord Bia and Aubrey Allen.

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 BCF will be attending the Universal Cookery and Food Festival. Come along and visit us on Stand 38.

Date 14th September, Mudwalls Farm, Warwickshire.

To book tickets visit www.cookeryandfoodfestival.co.uk or call 01293 854402



2020 saw the biggest and most glamorous tableware Innovation of the year, **'RAK STONE'**



2021 sees more from RAK Stone with new pieces introduced to expand RAK Stone SPOT and RAK Stone EASE.

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CONNECTING THE D.O.T.S...

Understanding the importance of design in the culinary world

Tony Matters has always had an affinity with food. Growing up in Grimsby he worked on the fish docks, then in various kitchen and front-of-house roles to fund the design education that stemmed from his childhood passion for drawing. These early experiences and interests have culminated in his brainchild, Faber Design, which is the creative partner of some of the UK's top chefs and official designer for the Bocuse d'Or UK team...So what has Tony Matters learned over the decades, from working on the docks to designing Michelin-starred restaurants?

"These days, creating the perfect customer experience is about more than just food and table service", says Tony. "No matter how good the food is, if you don't get the other details right it's hard to thrive in such a cutthroat sector. Our clients appreciate this and it's why we don't just design restaurants. We work with chefs to create the perfect customer experience. They take care of getting amazing food on tables, and we do the rest..."

Experience is now driving consumerism. Pre-covid research by Barclaycard¹ revealed a trend towards spending money on entertainment over material items. And the pandemic has only fuelled this desire to make memories with the people that matter most. Unsurprisingly, 'enjoying a restaurant meal' was one of the top things that British people were looking forward to once lockdown lifted².

"If the dining experience was only about food, then restaurants wouldn't exist. Customers are spoilt for choice these days. And thanks to the internet, they're immersed in their restaurant experience before they've even set foot through the door".

Over the years, Tony has established a recipe for success he terms 'immersive hospitality'. The most successful restaurants ensure the best experience by paying close attention to all the touchpoints where a customer comes into contact with their business. And as a result they grow a thriving community of advocates. "Social media has turned loyal customers

into valuable brand ambassadors that market businesses for free through their social media accounts". Reaching the holy grail of restaurant success is achieved by taking a holistic approach to customer experience. This means that every touchpoint reflects your culture. "A chef is creative, the plate is their canvas. And they're increasingly realising the importance of employing the right specialists to put their stamp on everything else that's associated with their name".



It's tempting to be sceptical about all the 'bells and whistles' and marketing jargon, but Tony clarifies: "It's not about distracting from amazing culinary creations, but making sure that everything around them flows seamlessly. It might seem counter-intuitive, but by paying equal attention to the details around it, you're allowing your food to take centre stage..." As a result, Faber's approach of 'immersive hospitality' spans everything from managing their clients' websites and social media

accounts, as well as their advertising, marketing, and PR — to designing and building restaurants, interior design, and branding items such as menus, uniforms, packaging, and tableware. They've even helped chefs to venture into publishing through book design. Faber has established itself as the creative partner for chefs and has worked with top names, including Cyrus Todiwala, Aktar Islam, Andreas Antona, and Adam Stokes. But Tony also enjoys the buzz of working with startups. "Creatively, a limited budget really gets the cogs turning. And it's exciting to start out on that journey with a passionate chef trying to make their vision a reality" he enthuses.

Clients benefit from Faber's specialist design skills, marketing know-how, project management experience, industry contacts, and economies of scale. And the Birmingham and London based business is unique in offering this full creative package. Working exclusively with businesses in the food and drink sector, they are pretty much unique in offering such a full creative service. Tony understands the importance of business agility. During lockdown he managed to brainstorm with his clients to enhance their customer experience — with takeaway packaging, signature tableware ranges, and book publishing helping chefs to stay connected and viable during the worst storm the sector has ever had to weather...

"As a creative partner, Faber offers a totally unique service that helps chefs understand and exploit the huge benefits of design. It's more than creating the perfect backdrop for your food. We connect all the dots that make up customer experience so your business can reach its full potential and thrive in the long term..."

TONY MATTERS tony@faber.design
Tel +44(0)800 612 4656 Mobile 07748 064914



Tony Matters is the Founder of Faber Design, creative partner to businesses ranging from independent coffee shops to Michelin-starred restaurants.



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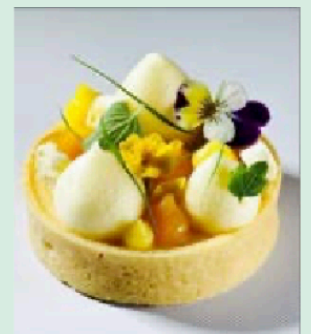
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Wrapmaster Launches Game Changing New Recycled Aluminium Foil!

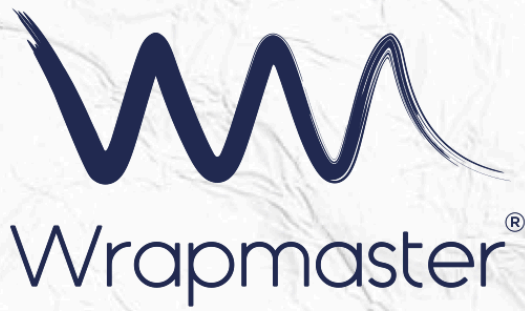
Wrapmaster has introduced a new 98% recycled industrial foil to its growing product range to help kitchens embrace sustainability. This high quality recycled industrial aluminium foil is perfect for the demands of any professional kitchen. Its versatility means it's suitable for lining, grilling and roasting because it has the same product properties as conventional foil, with no loss of quality or performance.

The new foil takes only 5% of the energy used in the production of conventional foil. Strong and durable, the new industrial foil is 100% recyclable and can be recycled endlessly. Carbon savings increase every time the aluminium foil passes through the recycling loop, for a circular and environmentally friendly approach.

In a move towards sustainable kitchen practices, reusable, recyclable and biodegradable products have become more important than ever. Wrapmaster® aims for all its products to be 100% circular by 2025. This means that it will only use recycled or renewable materials in the production process, and all of its products will be completely recyclable or biodegradable after use. Wrapmaster's recycled foil plays a pivotal role towards sustainable kitchen practice, whilst also offering operators, long term cost-effective solutions.

Wrapmaster recycled industrial foil refills are available now, for use in the Wrapmaster 4500 and Duo dispensers.

**To find out more visit
www.wrapmaster.global**



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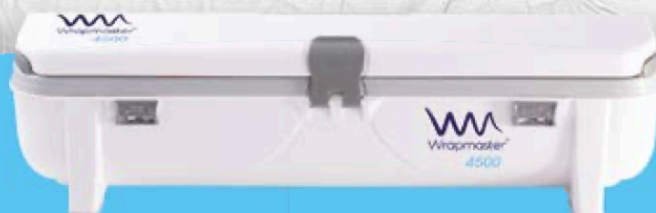
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SAVE THE DATE

24th February 2022
Madejski Stadium, Reading



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Dolan Heaney	Executive Chef	Director Chef Skills Northern Ireland
Sean Owens.	Executive Chef	Director Chef Skills Northern Ireland
Paul Dickinson.	Director of Food	Fuller Smith and Turner
Angelina Adamo	Chef	Tutto APPOSTO

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Ambassadors

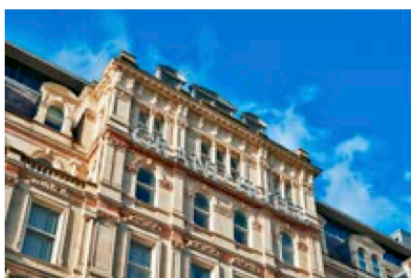
Northern Region. Rod Bowker

BCF "CRYSTAL" DINNER AND AWARDS

Dear Member

As you are no doubt aware, due to the ongoing recovery from the worldwide pandemic and the interests of your safety, it has been agreed that the planned British Culinary Federation "Crystal Awards" Evening would be delayed until 2022.

Your Committee has worked tirelessly to ensure that when the event goes ahead it will be one to remember. The Committee is therefore pleased to confirm that the

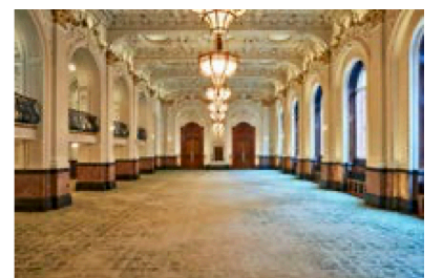


event will be held on the Bank Holiday weekend of Sunday 1st May 2022. A new venue but a welcome return to The Grand Hotel, Birmingham. Many will remember events held here many years ago in the magnificent ballroom before the hotel's unfortunate closure. Now, after a £45 million pound refit it is even more impressive, a stunning venue to experience.

Get the date in your diary. Further details will follow on the website and in

future issues of Culinary News regarding special room rates, tickets prices, etc, together with the menu produced by BCF member and the Grand's Executive Chef, Adam Bateman. **In late celebration of our 15th Anniversary a gift of a special engraved glass kindly donated by Culinary Partners DPS Tableware will be presented to guests on the evening.**

British Culinary Federation
"Crystal" Dinner and Awards Evening
The Grand Hotel, Birmingham
Sunday 1st May 2022





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