

Culinary News

SUMMER | 2017 | £3.75



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FEDERATION

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INSIDE: Student Cook and Serve | Chefs Club Lunches
WACS European Congress | British Food Fortnight



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Welcome to the SUMMER 2017 issue of Culinary News

The last few months since our last Culinary News have certainly been busy. In April, we held the Student Cook and Serve Team Challenge, which this year was held at University College Birmingham. Once again, a stunning array of service and food. Congratulations to UCB for winning first place.

Along with Honorary President Brian Cotterill, Vice President Mark Houghton and Committee Members Stuart McLeod and Geoff Tookey, I attended the WACS European Conference, which was hosted by the Welsh Chefs Association at Celtic Manor Resort, South Wales.

Our BCF Chef Club Lunches remain very popular and, in May, we visited the Royal Military Academy Sandhurst, where BCF Member and National Team Member, Chef Rob Kennedy, prepared a stunning meal and in June, we visited the iconic country house, Le Manoir aux 'Quat Saisons with The Maestro, Chef Raymond Blanc and his team who produced a truly memorable luncheon.

The BCF Golf Day was held on the 3rd July at the Marriot Forest of Arden Hotel and Country Club. Well done to the British Motor Museum for taking first place in the team prizes.

Our Founders this year was held at the Michelin starred Peel's Restaurant, Hampton-in-Arden. Once again, a wonderful meal and always good to catch up with Founders, Honorary and Committee members.

Our last BCF Young Chef Academy graduation of this year's academic calendar was held in June. BCF Ambassador, John Peart attended the Graduation and prize giving.



I would also like to personally thank Bidfood, who are now BCF National Culinary Team Sponsors.

Remember, our Annual Dinner and Awards Evening is to be held once again at the Botanical Gardens, Birmingham and this year our Dinner is to be prepared by England's National Culinary Gold medal winning team. Please book early to avoid disappointment.

May I wish you all a very enjoyable summer and I hope to catch up with many of you at some of our forthcoming events.

MATT DAVIES
Chairman



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NATIONAL TEAM SPONSORS





Founders' Dinner

This year's 39th Founders was held at a modern country house hotel, Hampton Manor, Hampton-in-Arden. Recently awarded a Michelin star, this lovely hotel is set in 45 acres of Warwickshire countryside.

As always, a terrific gathering of Founders from as far back as 1978, many of whom only meet up once a year, along with Committee and Honorary members. This annual get-together is a wonderful occasion to reminisce and discuss times gone by and is always enjoyed by those who attend.

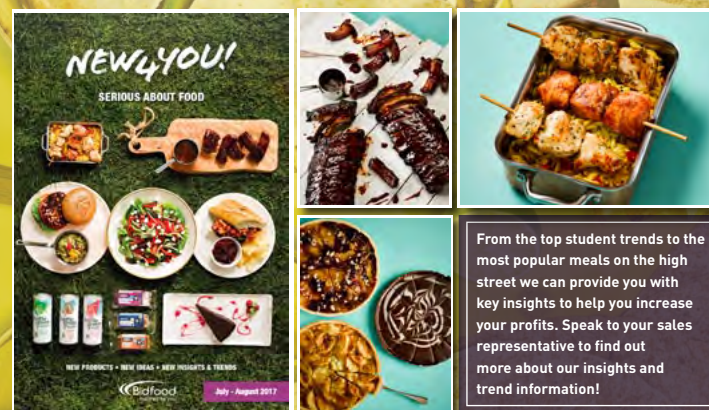
After Champagne and Canapés, an outstanding meal cooked by Chef Robert Palmer and his team, was enjoyed by all. Our sincere thanks to Proprietor, James Hill for hosting this special occasion in the BCF's calendar.

MENU

Tomato
Burrata, elderflower
Baker St, Bacchus London CRU, England 2016
*
Mackerel
Gooseberry, sorrel
Thorle, Riesling, Rheinhessen, Germany 2015
*
Wagyu beef twice
Cauliflower, black garlic
Sokol Blosser Evolution red, Oregon, USA 5th edition NV
*
Strawberry
Lime, gin
Ballet d'Octobre, Jurancon, Domaine Cauhape,
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I had the privilege to attend the World Association of Chefs' Societies European Conference, on Sunday 14th and Monday 15th May, along with Brian Cotterill, Honorary President; Matt Davies, Chairman; Stuart McLeod, Social Events/Associate Liaison and Geoff Tookey, Internal Competitions.

Held at the Celtic Manor Resort in Wales and hosted by the Culinary Association of Wales, over 70 delegates from 20 different European countries attended the two-day Conference.

WACS EUROPEAN CONFERENCE



Both competitions will challenge chefs to prepare three courses for six people, using seabass and scallops for the starter, loin of veal for the main and chocolate and fruit for the dessert.

Later, all national associations were encouraged to support the Nestlé-sponsored International Chefs Day on October 20th.

Arriving on Sunday, we were treated to a light lunch before the day's business began. A Welsh Food and Drink showcase was displayed throughout the two days, with staff representing the producers to answer questions and provide samples. The Welsh whisky was my favourite, but coming a close second were the Welsh cheeses. The afternoon saw the Conference business start. It was chaired by the three European Continental Directors of WACS: Dragan Unic from Sweden, the Northern European Director; Miroslav Lubek from the Czech Republic, the Middle European Director and from Italy, Domenico Maggi, the Southern European Director.

Discussions were held with regards to WACS business which was at times challenging for all, but diplomatic with all agreeing to the issues raised. It was like a scene from the European Parliament at times.

Day two involved a number of guest speakers. Firstly, we enjoyed a presentation on Dilmah Tea, a single-source fresh tea from Sri Lanka. Closely associated with WACS, it supports the local community by putting money into education and medical care for its workers, along with supporting environmental and animal protection schemes. You can say it's really Fair Trade without the logo. An excellent tea though! We had a talk by Keith Smyton, head of the Welsh Government's Food Division, who reported that there are 223,000 people working in the hospitality industry in Wales which contributes £17 billion a year to its economy. He also spoke about how the Welsh government supports incentives to promote Welsh produce, saying that Brexit couldn't have come at a better time for the Welsh to speak to European counterparts and keeping an open dialogue is very important. After all, the government's target to increase food contribution is up by 30% or an extra £7 billion by 2020. Also in the afternoon, details were revealed about the WACS Global Chefs Challenge and the Hans Bueschgens Young Chefs' Challenge competitions, which will be held in Prague from October the 6th-8th.

It will see chefs from around the world work with using the "Superheroes" theme to help promote healthy eating. For more information see <http://www.nestle.co.uk/media/pressreleases/international-chefs-day>

MICHAEL BATES, the Celtic Manor Resort's Executive Chef and his team prepared a wonderful Conference dinner celebrating the best of Welsh ingredients including Welsh wine. We were entertained by the Llantrisant Male Voice Choir throughout the dinner.

MENU

West Coast Crab Tian, Flaked Sewin, Pembrokeshire
Potato Salad
Dill Dressing, Hafod and Beetroot Beignet
*
Welsh Mountain Rack of Lamb, Lamb Faggot
Welsh Mustard Gnocchi, Smoked Carrot Purée
Parsnip Fondant, Brassica, Minted Lamb Jus
*
Scorched Welsh Honey Meringue
Elderflower and Lemon Gel
Textures of Raspberries, Candied Hazelnuts

The Conference closed on Monday afternoon with Arwyn Watkins the President of the Culinary Association of Wales bidding to hold the WACS World Congress at Celtic Manor in 2020 or 2022.

Many compliments about the conference and its hosts were received from the National Association Presidents, including our own Brian Cotterill saying, "Congratulations to the Culinary Association of Wales on organising a great Conference. They have done a splendid job, which is very much appreciated."

I too, endorse Brian's sentiments and fully encourage all members to register and attend any future WACS conferences as they are fantastic networking opportunities, meeting chefs from all over the world. You will not be disappointed.

Mark Houghton
Vice President
British Culinary Federation

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British Food Fortnight

What better time than the present to fly the flag for British food?

And what better platform than the forthcoming British Food Fortnight which runs from 23 September – 8 October 2017? Sponsored by the Co-op it's the biggest annual event celebrating all that is great about British food and it brings together organisations and individuals, and not least some of our best loved chefs including long-time supporter Raymond Blanc and his son Olivier who have campaigned tirelessly over the years.

Organised and run by Love British Food, British Food Fortnight sees large and small producers, foodservice operators, retailers, manufacturers, community groups, schools, hospitals and care home all taking part.

Sourcing British food

Increasingly, consumers want to know how their food and drink is produced and where it comes from. Sourcing products that are part of assurance schemes is a powerful way of demonstrating that you are selling or serving quality produce and that it is fully traceable. Visit our advice pages for information on sourcing and buying British food and which logos and marks to look out for. <http://www.lovebritishfood.co.uk/british-food-and-drink/logos-and-marks-to-look-for>

What resources are available?

Promotional materials including bunting and posters are available at www.lovebritishfood.co.uk There is also a 'What's Happening' map where you can find foodie events taking place near you. If you would like us to add your event, please email the details to info@lovebritishfood.co.uk

Where can we find out more?

To find lots more ideas, download promotional material and details of what's happening near you, visit www.lovebritishfood.co.uk or email info@lovebritishfood.co.uk

To be the first to hear the news, follow us on Twitter @LoveBritishFood, #LoveBritishFood, #BuyBritishFood
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A few tips on getting involved

- Promote your participation by displaying material using the British Food Fortnight logo or Union Jack on menus and in restaurants.
- Use phrases such as 'seasonal veg' on the menu that will enable you to take a variety of stock from different suppliers.
- Look at your existing suppliers. If any of them are local and British make sure you tell your customers about them.
- And if you are able to specify that all the meat used comes within 30 miles of the restaurant then highlight this on your promotional materials.
- Include a 'Chef's Special' on the menu to give you flexibility in your ordering process.
- Communicate menus in advance, for example on newsletters to your database, via social media, employee intranets and on signage within the restaurant. You can add further appeal by using a discount offer.
- Run a fun competition or prize draw to highlight the new menu.
- Organise a consumer-focused event such as the following:
 - Invite producers into the restaurant and run a tasting of new and existing products.
 - Create a mini farmers market in the restaurant using fruit and veg from local suppliers and producers. This will add interest, colour and help build the atmosphere.
 - Create a display of British food and drink in a prominent position such as a window or entrance so that customers can see that you are supporting the campaign and that you have available a good selection of products. A display is also a useful draw for the media and can be used across social media and other digital platforms to help raise awareness.



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Top chefs celebrate PURE MAPLE MAGIC at gastronomic lunch



Top chefs gathered at Michelin-starred Simpson's restaurant in Edgbaston Monday 3rd July for an afternoon of pure maple magic. The unique event, which featured a three-course maple-inspired menu, was hosted by the Federation of Quebec Maple Syrup Producers and attended by guests including culinary legend Pierre Koffmann.

The event celebrated the UK's growing appetite for pure Canadian maple syrup. Import figures for January to April 2017 show an increase of more than 200,000 lbs on the same period for 2016. It means annual imports are now on track to smash the previous UK record of 5.4 million lbs of Canadian maple syrup.

More than 35 guests attended the event including top chefs Adam Stokes, Rob Kennedy, Aktar Islam, chocolatier William Curley, Mark and Sue Stinchcombe, and members of the team from Purnell's, as well as Keith and Yolande Stanley, Peter Griffiths, Neil Rippington and Antonio Favuzzi from L'Anima.

The maple menu, by Simpson's head chef Nathan Eades, was created following his successful trip to Canada earlier this year when he became the first British chef to cook at the prestigious Maple Festival in Montreal – marking the beginning of maple harvest.

MENU

- Crispy pork, apple, maple taffy
- Cod gravadlax, robust-tasting dark maple syrup, sour cream
- Chickpea cracker, goats cheese, maple vinegar pearls
- *
- Sprouting spelt grain sourdough, whipped butter, delicate-tasting golden maple syrup
- *
- Loch Duart salmon, cured with fine maple sugar and rich-tasting amber maple cucumber buttermilk, horseradish
- *
- Strong-tasting, very dark maple-glazed beef sirloin, chicory, Blue Monday, pickled walnuts
- *
- Maple butter cheesecake, caramelised maple sugar, banana and lime ice cream
- *

Other high-profile guests included Emma Finn, Trade Commissioner at the Canadian High Commission and Christos Sirros, Agent-General Délégation Générale du Québec/Québec Government Office.

Nathalie Langlois, Director of Promotion, Innovation and Market Development at the Federation of Quebec Maple Syrup Producers, said: "It was an honour to meet so many talented chefs from around the UK and not only talk to them about maple syrup, but taste this authentic, 100% natural product in a truly unique menu."

"On behalf of the Federation of Quebec Maple Syrup Producers, I would like to thank everyone who attended and Nathan and the team at Simpson's for all their hard work. I hope the UK market continues its love affair with maple and I look forward to seeing it on more menus in the future."

David Colcombe, BCF committee member and UK Chef Ambassador for the Federation of Quebec Maple Syrup Producers, said: "Since I have started working with this natural product, I have grown to love it for its versatility and heritage. The pure maple magic lunch was a great opportunity to demonstrate this, and it was fantastic to see so many top chefs and culinary legends enjoying what maple has to offer."

For more information contact: Madeline Arnold
madeline@weareliquid.com, +44(0) 121 285 4250

About the Federation of Quebec Maple Syrup Producers and Maple Products from Quebec

The Federation of Quebec Maple Syrup Producers (FPAQ) was founded in 1966. Its mission is to defend and promote the economic, social and moral interests of some 7,500 Quebec maple businesses, as well as to develop initiatives that collectively market the products that flow from Quebec's 44 million taps. The quality work of these maple producers has made Quebec the source, on average, of 72 percent of the world's maple syrup production and 90 percent of Canada's maple syrup output.

FPAQ proudly promotes the reference brand Maple Products from Quebec in addition to coordinating the international promotion and value creation of Canadian maple products on behalf of Canada's maple industry. In this capacity, the FPAQ leads and directs the research efforts of the Réseau International d'Innovation des Produits d'Érable du Canada.



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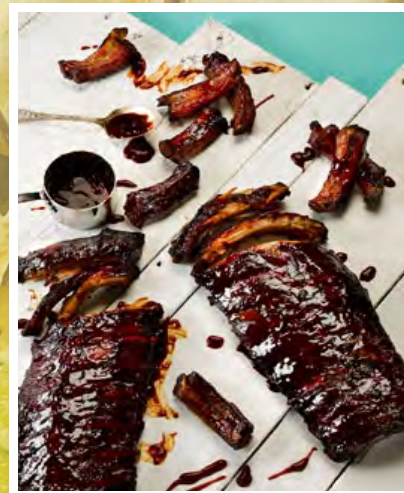
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MAY CHEFS' CLUB LUNCH AT ROYAL MILITARY ACADEMY, SANDHURST

On Monday 15th May, members of the British Culinary Federation had a "money can't buy" experience of dining at The Royal Military Academy Sandhurst.

The Lunch was hosted by BCF member and Executive Chef, Rob Kennedy.

As members arrived they were greeted with a glass of chilled Champagne. This gave everyone the opportunity to network in the bar area and discuss, amongst other things, the up-and-coming General Election and how the end of the football season will end up.

Members enjoyed a superb 5-course menu, inclusive of wines. The meal was served with military precision in the beautiful private dining room.

After lunch, John Peart, BCF Ambassador, gave the customary Santé de Chef and thanked Rob and his teams for the excellent food and service.

MENU
Pork
Pig's Head, Roasted Peanuts, Broccoli, Jowl and Mandarin Glaze
-
Cod
Smoked and Baked, Coconut Curried Cauliflower, Soaked Golden Raisin
-
Lamb
Cornish Loin and Shin, Celeriac, Crispy Kale, Hertfordshire Asparagus
-
Coffee, Poached Pear, Crumble, Syrup
-
Raspberry
Berries, Lime Posset, Meringue, Basil
-
Spee' Wah Deep River Shiraz 2015
Domain des Marronniers Chablis 2015



photos by Kevin Byrne



England and the British Culinary Federation is to host the World Association of Chefs' Societies European Congress in 2018

The British Culinary Federation is delighted to announce that their bid to host the prestigious World Association of Chefs' Societies European Congress has been successful. The BCF had to beat off stiff competition from their fellow chefs' organisations throughout Europe.

The 2-day Congress will take place on the 8th and 9th April at the Lewis Partnership's Moat House Acton Trussell, Staffordshire and will attract chef leaders from many countries. BCF Chairman, Matt Davies, who was asked to submit the bid, said: "It is a huge honour for England and the BCF to be selected to host the WACS European Congress and especially for me at the Moat House."

The BCF is very much looking forward hosting the Congress which aims to share best practice between chefs' associations across Europe, as well as covering official business.

For further information and details on the WACS European Congress, please keep a look out on the British Culinary Federation's website.



England's Senior and Junior National Teams off to the World Cup . . .

The British Culinary Federation is delighted to announce that both National Culinary Teams have been selected to take part in the Villeroy & Boch Culinary World Cup in Luxembourg in November 2018.

Keep an eye on the British Culinary Federation's website for the teams' progress.

NATIONAL TEAM SPONSORS



Industry recognises Simon Webb at Craft Guild of Chefs Awards

British Culinary Federation member and England's National Culinary Team Captain, Simon Webb, was awarded the prestigious Competition Chef award, sponsored by Nestlé, and presented to him at the ceremony of the Annual Awards Evening held at the Westminster Park Plaza, London on Thursday 1st June. The Craft Guild of Chefs Awards recognise key chef figures in the UK hospitality industry.

Simon will also be representing the BCF and England at the final of the Global Chefs Challenge being held in Kuala Lumpur in 2018.



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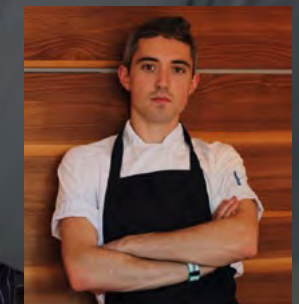
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BCF Member on road to achieving MCA Status

British Culinary Federation member Adam Bennett, Chef Director of The Cross, Kenilworth, Warwickshire has secured a place in this year's Royal Academy of Arts Master of Culinary Arts (MCA) final. He will compete alongside four other chefs in the final which takes place at University College Birmingham on Saturday 23 September. The MCA generally only opens for entry once every four years and is considered one of the toughest challenges for British chefs. The qualification of MCA is only awarded to those who have displayed mastery of the complex and specialised knowledge and skills in culinary arts which are required to be a first-class chef. Adam Bennett said, "The MCA is highly regarded in the industry and, as with any challenge, it provides the opportunity to learn and grow your skills. I've been extremely busy trying to fit in my preparation in between heading up The Cross, so to reach the finals is a great feeling. Now I need to give myself enough time to be ready for the final as it would mean so much to achieve MCA status." To secure a place in the final Adam had to cook a three-course meal at University College Birmingham on Wednesday 28 June. The meal was very specific - the starter was a consommé with three garnishes of duck liver Royale, stuffed chicken wing and stuffed morels. The main course was a platter of sea trout and lobster with three garnishes of the chef's choosing, and for dessert the chefs had to follow a recipe from the Ritz Hotel. The chefs had six and a half hours to complete the challenge and Adam's effort was judged good enough to progress to the final. In the final, Adam will join Chris Hill of The Ritz Hotel; Adam Smith of Coworth Park; Adam Thomason of Deloitte, Restaurant Associates and Anthony Wright of University College Birmingham. The British Culinary Federation wishes all finalists a very successful result and is pleased to see three of its members in the final.



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BCF Awards Evening

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Dress: Black Tie
Champagne Reception: 6.30pm | Dinner: 7.15pm

MENU
Cooked by England's National Team
Canapés and Champagne on arrival
Artichoke and Brassicas
Salmon, Cauliflower, Horseradish, Beets
Lamb, Caramelised Garlic, Salt baked swede, Walnut
ketchup, BBQ Cabbage
Blackberry and lime
Cheese
Petit fours

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what makes a good supplier



| by Hadyn Lyell,
Procurement Director
of Infusions Limited
and Infusions4Chefs.

Let's face it - we all deal with suppliers all the time and the basic truth of it is that there is a massive differentiation between the reliability, quality and service on offer from each one.

It's not easy to find a goods supplier that can offer all you need in terms of high quality every day essentials as well as source specialist hard to get ingredients whilst at the same time understanding the tensions in a busy kitchen, cost pressures, industry trends and the need to get you what you need in quick time (i.e. yesterday!)

Having the time to thoroughly research suppliers and properly understand their product range, as well as establishing and maintaining a good relationship with each one is key. Sourcing a new supplier can be a daunting and time consuming task, whether you are taking up a new position or are running an already established kitchen.

Consistently high product quality in this industry is essential, so researching products and taking the time to arrange tastings and comparisons is vital for a chef. This research isn't just something to be done at the start of the relationship - products change so it is worth building a relationship with someone that you know understands what's important to you and that you trust them to deliver that every time.

Aside from product tastings, one of the best ways to research a suppliers credentials is to ask others in the industry for their feedback and experiences. A good supplier who has a strong reputation in the industry and is confident of their products will be able to demonstrate meaningful relationships with other chefs and will also welcome you visiting their premises to see their operation for yourself.

Of course we cannot under estimate the importance of good customer service. It's the foundation of our industry and we are right to expect the same personalised level of expert knowledge and outstanding service from our suppliers that our customers demand from us.

Competition is healthy and most decent suppliers will accept that you will research alternatives. Depending on the product and type of goods a supplier may not always be the cheapest which is where reliability, consistency, product range, stock availability and customer service kick in as key factors for consideration.

Another thing to think about is expert industry knowledge - buying from somebody who knows their product range inside and out - not just in terms of packaging and cost but also application and benefits.

All of this boils down to partnership and trust. A chef needs to be able to trust his suppliers to consistently deliver a good product, on time and at a decent price.

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Student Cook and Serve

Nine colleges battled it out in this year's final of the British Culinary Federation's 16th Student Cook and Serve Team Challenge, held for the first time at University College Birmingham.

The British Culinary Federation would like to thank UCB Dean, Neil Rippington and Assistant Dean, John Penn and his team who made everyone welcome and worked tirelessly behind the scenes to ensure the BCF had all the support they required. Our thanks also to competition sponsors Robot Coupe, Bidfood, Wrapmaster, Contacto and Safefood Solutions Ltd for their ongoing support.

The teams consisted of two chefs and one waiter who had to produce 3 course meal for 4 covers (2 covers to be served to diners, 1 cover for judging and one to be photographed for a CD)

Waiters were marked on table presentation, greeting and communication with the diners and the food and beverage service.

University College Birmingham finally lifted the trophy at the end of a fiercely fought battle. Team members were: Nathan Lane, Jack Lawley, Sanah Masood

Second place awarded to **North Warwickshire and Hinckley College**
Scott Cufflin
Megan Coape-Arnold
Brandon Downing

Third place awarded to **Westminster Kingsway College**
Laurence Webb
Alex Barnes
Eleanor Webb
The Award for the Best Kitchen Team was also awarded to **University College Birmingham**
Nathan Lane and Sanah Masood

The Best Front of House was awarded to **North Warwickshire and Hinckley College**
Brandon Downing

The Best Kitchen Hygiene Award was presented to **Guildford College** team members
Emma Ann Couling and Shania-Marie Reilly

Judges
Chairman: BCF WACS Competition Organiser, Lee Corke, Clare College, Cambridge.
Luke Tipping, Chef Director, Simpson's, Birmingham
Stuart McLeod, Managing Director, Zuidam Ltd
David Colcombe, Chef Consultant
Aktar Islam, Executive Chef, Lasan Restaurant
Kitchen Invigilator
Peter Fry, University of Warwick
Front of House Judges
Holly Jackson, Maitre D'/Proprietor, Michelin-starred Carter's of Moseley
Natasha Shorthouse, Restaurant Manager, Michelin-starred Simpson's restaurant
Guiseppi Longobordi, Restaurant Manager, Michelin-starred The Cross, Kenilworth
Sean Oakford, Business Manager, 2 Michelin-starred L'Enclume, Cartmel

Team Challenge 2017

Presentation of Awards

BCF Chairman, Matt Davies thanked John Penn and his team from UCB for their support in hosting the competition, sponsors Gayle Hunt of Bidfood; Paul Easterbrook, Robot Coupe; Ian Bayetto, Wrapmaster and Steve Goodliff of Contacto for their sponsorship and support of this competition. Matt also commented that he was very impressed with the students' high standards and hard work, and finally thanked their mentors for the support they had given the competitors.

The Awards

1st Place

Each member of the team received a stick blender from Robot Coupe and a set of Chef Knives from Contacto together with the competition trophy and a framed winner's certificate.

2nd Place

Each member of the team received a set of Chef Knives from Contacto and a framed certificate.

3rd Place

Each member of the team received a carving set of Chef Knives and steel from Contacto and a framed certificate.

All competitors in the final were given one year's membership of the British Culinary Federation, a BCF apron and a gift bag from Contacto.

Each team's mentor received a copy of Sous Vide Cookery book, compliments of the BCF.

BCF Student Cook and Serve Lecturers/Mentors

Jason Thacker, North Warwickshire & Hinckley College
Justin McNamara, Redbridge College
Andrew Farmer, Guildford College
Anthony Wright and Christine Alberto, University College Birmingham
Barry Jones, Westminster Kingsway College
David Saul, Stratford-upon-Avon College
James Brook, Henley College, Coventry
J Beech, Stafford College
Ken Ellis, Sussex Downs College

"Matt Davies commented that he was very impressed with the students' high standards and hard work"

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Kevin Byrne

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i-Chef
<https://www.i-chef.biz>

1 000 days ago saw the birth of i-Chef, an ingenious platform combining networking, knowledge and experience, created by David Dorricott and Anton Edelman, both former Executive Chefs at House of Commons and The Savoy respectively.

Future Talent is already opening doors and opportunities with fascinating jobs, placements and work experience at incredible places" says David Dorricott.

If you are a job seeker or an employer we are here to help you. Take a look at i-Chef - Future Talent and become part of the Future Talent journey.
<https://www.i-chef.biz/jobs-future-talent>

i-Chef

i-Chef is an exclusive club for Hospitality professionals, at all levels, which not only provides invaluable contacts, networks and relationships, but also recommends suppliers and provides specialist services. Representing top artisan and iconic companies, i-Chef also offers, Future Talent, industry news, training days and a mix of vocational Hospitality Events.

Every one of the i-Chef recommended Suppliers featured are selected by word-of-mouth recommendations and invitation only. i-Chef is supported by an experienced panel of leading industry figures: Mark Hix, Giorgio Locatelli and Rob Kirby amongst others.

We recently welcomed Cyrus Todiwala OBE to the i-Chef Leaders Panel, bringing a wealth of knowledge experience and as a member of the Asia Restaurant Skills Board his aim is to raise the prestige and profile of the Asia cuisine industry, as well as supporting us in promoting the talent of the future.

i-Chef continues to grow week on week, now with a network of almost 12,000 Members, but there is no plan to sit back and relax, as there is so much more for us to do and to offer from this hub of hospitality. To become a member and join our network, simply click here <https://www.i-chef.biz>

Events

As a chef you can never stop learning, trends are always changing, techniques improving and equipment developing. I-Chef has recently launched a programme of exciting, interactive and educational events for its Members that are also fun and a great way of networking in a credible way.

i-Chef offers Master-classes with leading experts in their field - from ice sculpting to bread making - tasting events to introduce new products, producers and equipment demonstrations, all with a different approach!

The latest event to be announced is our i-Chef Golden Ticket get together. Our annual get together, on 12th October, in London City's Stationer's Hall, is where member attendees can meet, industry leaders and personalities, a selection of our Supplier Members - make incredible deals - get exclusive discounts, all while networking with the great and the good, meeting old friends and colleagues and making new ones.

Members can see the Events Programme and book directly through the i-Chef website.

Or

If you are a recognised Supplier interested in i-Chef please contact:

Patrick Barrow
Supplier Membership Director
on +44 (7837) 948 032
or pbarrow@i-chef.biz
for further details.

Future Talent - Jobs network

Following on from the huge success of i-Chef, in April 2017 i-Chef launched a new venture i-Chef - Future Talent. We all know that young, aspiring chefs prefer to engage with people they know and trust and this network, made by chefs for chefs, creates a new world of opportunities for the next generation.

i-Chef are also working closely with Springboard UK and leading industry figures and UK Colleges to help young talent take their first steps into the hospitality industry.

"We want young chefs to be confident, inspired and wanting more of what this incredible industry has to offer.



It's been a busy few weeks for The Lewis Partnership in terms of Cookery Demonstrations and particularly for their Group Executive Head Chef and Chairman of the British Culinary Federation, Matt Davies, as he once again hosted the Cookery Theatres at Staffordshire County Show and Stafford Cheese and Ale Festival ably assisted by BCF Ambassador John Peart.

Demonstrating Chefs were all local chefs and members of Staffordshire Chefs Forum. These Cookery Theatres give the Chefs the opportunity to showcase their talents and signature dishes whilst raising awareness of their own or their workplace restaurants.

Staffordshire County Show

It is the third year of the Lewis Partnership Cookery Theatre at the two day Staffordshire County Show which took place on Wednesday 31st May and Thursday 1st June.

Chefs demonstrating this year included: Allan Jones and James Jefferies from Keele Hall; Joe Bailey from Greenway Hall Golf Club; Phil Jones from The Hartley Arms, Wheaton Aston; Surree Coates from The King & I, Broseley, Richard Finney from Stafford College

A fun event on both days was the Great Chefs Challenge – a Ready, Steady, Cook style spectacle that sees two local chefs competing against each other, against the clock to produce dishes to earn the votes of the audience. Each Chef was assisted by a member of the audience as it became a battle of honour among the Chefs.

Day one's Challenge was between two local college Chefs: Stafford College Chef Lecturer Tom Harrison narrowly beat Walsall College Sous Chef Paul Ingleby. On Day 2 James Jefferies from Keele Hall was triumphant after a closely matched battle against Joe Bailey from Greenway Hall Golf Club.

Stafford Cheese & Ale Festival

The well proven format of the County Show was carried through to the Cookery Theatre at Stafford Cheese and Ale Festival on Saturday 17th June, but this time with the addition of a Celebrity Guest Chef – Jean Christophe Novelli. Jean Christophe performed the first of the Cookery Theatre demonstrations on a very warm Saturday to an enraptured audience.

His appearance was followed by Paul Ingleby from Walsall College before Jean Christophe took to the stage again to a packed house to take on the Great Chefs Challenge against Matt complete with audience volunteers as helpers. Unfortunately for Matt, Jean Christophe was voted the public's winner on this occasion, but we don't think he was too perturbed (it also may have helped that Jean-Christophe's "audience member helper" was British Culinary Federation Ambassador John Peart! Richard Finney, Curriculum Lead for Catering and Hospitality at Stafford College completed the days demonstrations.

The Lewis Partnership is a Staffordshire based leading hospitality company which owns and operates The Moat House, Acton Trussell; The Swan Hotel, Stafford; The Dog & Doublet Inn, Sandon; The Red Lion Bradley; The Bear Grill, Stafford.



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CULINARY TEAM



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The British Culinary Federation
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Are you up for the challenge?

As well as receiving a cash Prize of £2,500 the winner will also have the opportunity to join the squad of England's National Culinary Team who will be representing the country at the Culinary World Cup in Luxembourg in November 2018.



KEY DATES

Closing date for entries: **Monday 19th February 2018**

Please get your entry in as early as possible.

Semi final cook-off: **Monday 26th March** University College Birmingham.

Butchery Masterclass: **Monday 9th April** Aubrey Allen Coventry.

Final cook-off and
Awards Dinner: **Monday 23rd April** University College Birmingham.

Judges to include: Ashley Palmer-Watts, Dinner at Heston Blumenthal;
Sat Bains, Restaurant Sat Bains; Pierre Koffmann; Brian Turner CBE; Roger Narbett MCA.

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"I have been involved with this competition since 2012, BCF Chef of the Year 2016 attracted a very strong line up of chefs. Standards set were exceptional and showcased the excellent talent within our industry. I am delighted to be involved once again and look forward to what I am sure will be another challenging and very rewarding experience for the finalists"

ASHLEY PALMER-WATTS

>>> ENTER NOW <<<

For further details, please contact Peter Griffiths MBE, President, British Culinary Federation. Competition Organiser.

Email:
peter@salonculinaire.co.uk

or download entry form from BCF website.



On Monday 3rd July the British Culinary Federation golf day took place at the prestigious Marriott Forest of Arden Golf and Country Club, Maxstoke, West Midlands. A field of 72 members and guests took on the challenge of the Arden Championship course. The course was in excellent condition, and the weather for the time of year remained a little cloudy with light winds and sunny intervals! However, the day remained dry and became warmer in the afternoon with temperatures reaching above 20 degrees.

The format of the day was registration from 8.30am with coffee/tea and bacon rolls on arrival and then a "shotgun" start at 10.00am from each of the 18 holes around the course.

This was followed by the much needed refreshments at the 19th hole, and time for players to reflect on the highs and lows of their game and ending the day with an enjoyable two course buffet lunch. Following lunch was the awards presentation, conducted by this years event organisers, Chris Hudson, Graham Crump and Stuart McLeod.

The BCF would like to convey a sincere "thank you" to the following companies and establishments, for their generous contributions in supporting and making the day such a success: Major International, Zuidam UK Ltd, British Premium Meats, Cheal's of Henley, Henley in Arden, The Cross, Kenilworth, No9 Church Street, Stratford upon Avon and The Marriott Forest of Arden who hosted the event.

Individual Prizes:

Longest Drive on the 3rd: I. Rowland
Longest Drive on the 12th: Mark Taylor
Nearest the Pin on the 8th: Tim Barker
Nearest the Pin on the 15th: Chris Jones
Nearest the Pin on the 18th: Chris Jones

photos by
Kevin Byrne



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LE MANOIR AUX QUAT' SAISONS



The British Culinary Federation enjoyed a fabulous Chefs' Club Lunch at the renowned Belmond Le Manoir aux Quat' Saisons on Monday 5th June. Situated in the picturesque Oxfordshire village of Great Milton and owned by Raymond Blanc OBE, this 2 Michelin starred hotel sits in breath-taking surroundings covering 30 acres.

Fifty members, with almost as many on the waiting list, attended what was an outstanding lunch with very professional service. Champagne and excellent canapes were enjoyed by all before an excellent 5-course lunch, held in the private dining room.

Sincere thanks to Executive Chef Gary Jones for hosting our popular Lunch Club and congratulations to the kitchen team of chefs, Marco, Henry and Rory for the excellent lunch, and Remi and his front-of-house team for their professionalism and first-class service. President, Peter Griffiths, acknowledged both teams in the Santé de Chef.

A tour of the stunning gardens ended the day and left members with another occasion to remain long in our memories.



LE MENU

GAZPACHO, TOMATES CERISES ET OLIVE
Chilled gazpacho, cherry tomato and olive

*

TERRINE DE BETTERAVES, SORBET AU RAI FORT
Terrine of garden beetroot, horseradish sorbet

*

RISOTTO AUX LÉGUMES DE PRINTEMPS,
ESSENCE DE TOMATE, CRÈME DE CERFEUIL
Risotto of spring vegetables, tomato essence, chervil cream

*

SUPRÊME DE POULET POCHÉ, MORILLES, POIREAUX ET VIN DU JURA
Poached chicken breast, morels, tender leeks and "Vin Jura"

*

CHEESE CAKE FRAISE ET POIVRON,
MOUSSEUX AU BASILIC ET PETITES MERINGUES
Strawberry and red pepper cheesecake, basil foam and small meringue

*

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR

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Les Vins

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Domaine Gilbert Picq, Bourgogne, France

*

Cotes du Rhône "Bout d'Zan" 2015
Mas de Libian, Vallée du Rhône, France

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BCF
news



Champagne Taittinger Celebrates 51st Anniversary of Prix Culinaire International Competition

Champagne Taittinger is celebrating the 51 years of their renowned Taittinger Prix Culinaire International this year. Michel Roux Jr will head up the panel of twelve top chefs from leading Michelin Star restaurants as Presidential Judge for the UK for the third year running. Judges that have already signed up include Pascal Aussignac from Club Gascon; M Restaurants' Mike Reid and Michael Wignall from Gidleigh Park.

The competition which is the longest running in Europe and often referred to as the 'Everest of Gastronomy' is now open to chefs between the ages of 24 and 39, with over five years of experience. Seven countries will host national finals; the one in the UK will take place at Roux at Parliament Square on 23rd September 2017. Competitors will be invited to submit a recipe of classic cuisine on a set theme chosen by the organising committee - this year, it will be based on a roast stuffed rack of farmhouse pork. Ingredients are chosen from a supplied list and dishes prepared on the day. They will also prepare a second dish based on a theme provided by Michel Roux Jr one week before the competition.

The winner of the UK competition will be chosen by the panel of judges and announced by Michel Roux Jr and Champagne Taittinger's Marketing Director Vitalie Taittinger at a reception following the cook off.

All UK finalists will receive a Jeroboam of Champagne Taittinger and the UK winner will receive £2,000, a trophy and a place in the International Final which will be held in Paris on 20th November 2017.

Full list of judges to date:

Michel Roux Jr - Head Judge
Amandine Chaignot - The Rosewood
Steve Groves - Roux on Parliament Sq
Mark Flanagan - Royal Chef
Romain Feger - 4 Seasons Park Lane

Both the UK Final and the International Final will be filmed by French TV 'TF1'. The winner of the International Final will receive €10,000; the runner up €4,800 and the 3rd place contestant, €2,500. All will win a trophy to acknowledge their success. Last year's UK winner was Rajkumar Holuss, 1st Sous Chef at The Waterside Inn, Bray.

Vitalie Taittinger, Marketing Director at Champagne Taittinger comments, 'Champagne Taittinger has always been committed to the promotion of young, upcoming chefs. They are the future of highly skilled culinary talent and this competition is for them. Now in its 51st year it is the oldest culinary competition of its kind. It is tough, but showcases the best. I am delighted to have Michel Roux Jr as UK Presidential judge again this year, himself one of the finest chefs in the UK.'

Champagne Taittinger and entry forms for the competition are available through sole UK agent Hatch Mansfield, tel. 01344 871 800 or info@hatch.co.uk.

www.taittinger.com / @TaittingerUK
<http://prixculinaire.taittinger.fr>

Closing date for entries is 1st September 2017.

Simon Hulstone - The Elephant
Michael Wignall - Gidleigh Park
Claude Bosi - Bibendum
Arnaud Bignon - The Greenhouse
Pascal Aussignac - Club Gascon
Mike Reid - M Restaurants



Top: UK final 2016 - line up of judges and participants.

Above: 2016's UK winner Rajkumar Holuss, 1st Sous Chef at The Waterside Inn, along with Michel Roux Jr and Vitalie Taittinger.



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UCB celebrates record breaking win at the Nestlé Professional Toque d'Or Competition May 2017

Success! UCB celebrates record-breaking win at the Nestlé Professional Toque d'Or taking the title for the fourth time.

UCB's Melissa Tofani, a Hospitality Business Management FdA final year student, and VQR Level 3 students Angelina Adamo and Scott Wilkinson beat four other high-scoring finalists today to win the Nestlé Toque d'Or competition for a record breaking fourth time.

The final took place over four days this week at London's infamous Dorchester Hotel, where competitors were put through a rigorous series of challenges designed to test the true extent of professional culinary expertise.

UCB's fourth win at the Toque d'Or, which has evolved since its launch in 1989 to become one of the most prominent catering competitions in the UK, is not only a huge achievement for this year but a first in the competition's history.

The lecturer mentoring UCB's finalists this year was Matthew Shropshall, who has guided the team right from the very beginning to succeed against the very best of young talent from across the country.

He added: "An amazing result for UCB students and the University, winning the Nestlé Toque d'Or for the fourth time has been a big challenge. Scott, Angelina & Melissa are a credit to UCB and their families." Their title as winners today will definitely serve as a lifelong badge of honour for Melissa, Angelina and Scott.

Matthew Shropshall, BCF Committee member and Chef Lecturer at UCB's College of Food, has won the esteemed title of 'Chef Lecturer of the Year' at the Annual Craft Guild of Chefs Awards.

The Awards ceremony, which has been widely dubbed the "Oscars of the cheffing world", recognises the hospitality industry's leading talent across the board, with categories ranging from those working within the Armed Services to Contract Catering.

BCF Committee Member and UCB Lecturer triumphs at the Craft Guild of Chefs Awards



Triumphant winner Mathew described himself as "honoured" to have beaten such tough competition among contestants for the Chef Lecturer of the Year Category, which considers nominations for any individual whose primary job is in the teaching and development of chefs at all levels from any sector of the industry.

Successful candidates are described by the Craft Guild of Chefs (CGC) as having shown "a commitment to others over and above their daily responsibilities" – in this case awarding Mathew's unwavering dedication to the Professional Cookery students he teaches at UCB. In a final word about the evening, Mathew said:

"I had an amazing night at the Westminster Crown Plaza and was absolutely delighted to receive an award, considering the competition. In fact, just to be in a room with so many prestigious chefs under consideration by the CGC was incredible."



Aubrey's Academy

Aubrey Allen, long standing family wholesale butchers, who work alongside some of the UK's most talented chefs and are proud to hold among other accolades, the Royal Warrant have led the way for their industry and launched their brand new learning facility, Aubrey's Academy. After playing a key role in pioneering the trailblazer apprenticeship

scheme for their industry, it was only natural that Aubrey's Academy with their butchery classroom and inspiration station, was chosen to host the first butchery Trailblazers end-point assessments in April.

The future of the butchery industry relies on innovation and craft, and Aubrey's Academy provides an excellence of learning to chefs, butchers and trainees with state-of-the-art butchery rooms and beef maturation chambers. Butchery courses are led by Aubrey Allen's European

champion craftsman Michael Perkins. Courses available from September include Introduction to Meat, More about Beef, Focus on Pork, Lamb Inspiration & Butchery beyond beginners.

The academy is a fully equipped training destination and is available to hire for team building events or conference and meetings. More information can be found at www.aubreyallenwholesale.co.uk/ education where you can also register your interest or email sams@aubreyallen.co.uk.

La Rose Noire launch innovative range of Single Origin 69% Chocolate Shells

Single Origin Chocolate Shells

Premier patisserie La Rose Noire have launched an exciting new range of chocolate shells made with their own 69% couverture. The shells come in several varieties – plain, decorated and flaked.

The decorated cups are supplied in eye-catching contemporary colours (white, brown, yellow, pink and green) with a lined design while the flaked selection come with a variety of flavoured flakes on the outer edge - chocolate, strawberry, vanilla, lemon, green tea or caramel which will complement your chosen filling.

The shells are deal for Afternoon Teas, events, banqueting and desserts and all varieties come in a selection of sizes – mini, small and medium.

The new range of cups is created from 69% single origin couverture from South Philippines. The shells are made predominately from Trinitario beans, which after fermentation and drying are roasted and conched for 48 hours to ensure a smooth flavour. Using only natural vanilla, the tasting profile is nutty and floral with a strong chocolate flavour.

From Cocoa Beans to Chocolate Shells

La Rose Noire are committed to Cacao-Trace which works towards a more sustainable and transparent supply chain with initiatives that are designed to improve the lives and practices of cocoa famers. Cacao-Trace work with the cocoa famers to ensure superior quality of beans and provide education, technical support and coaching which helps cocoa farmers increase their yield and quality of beans.

Innovative Packaging

Created with the pastry chef in mind, the Chocolate Shell range from LRN is supplied in innovative packaging which ensures the product arrives in the best possible condition. Using the clear packaging stencil, the shells can be filled while in the tray making the levelling of fillings easier and cleaner. The finished shells can then be taken out of the tray simply and easily using the plastic protective covering, which when placed underneath pops out all the cups in one go.

Exclusive to Town & Country Fine Foods, La Rose Noire hand craft the finest tart shells on the market and offer complete range of handmade, straight edge tart shells, macarons, elegant cones and chocolate cups.

Please contact Esther Rowe on 0800 672 8000 or e.rowe@tcfinefoods.co.uk for more information.

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Russell Allen, grandson of founder Aubrey and managing director of Aubrey Allen, has been recognised in the Touch FM Pride of Warwick Awards as Business Person of the Year.

As well as being at the helm of the family wholesale business that supplies meat to some of the most talented chefs in the country including the Royal household, Russell manages their retail businesses in Leamington Spa.

An award-winning food hall which incorporates a butchers (no doubt), delicatessen and cheese shop, with a loyal customer base in Warwickshire. Next door is a fresh fast food-to-go shop, Aubrey Allez that has been open just over a year, and Oscar's French Steakhouse & Bistro selling none other than Aubrey Allen's dry-aged beef and meat.

This award recognises Russell's dedication to continually evolve Aubrey Allen not only nationwide but in the local community.

Business Person of the Year – Russell Allen



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Amber Francis to represent England in Worldchefs Junior Competition

Amber Francis has been chosen by the British Culinary Federation to represent England in the Worldchefs Hans Bueschgens Junior Competition. The BCF is the Worldchefs member association for England and as such, is tasked with choosing the national representative to enter the competition. The semi finals of the competition are to be held in Prague, in the Czech Republic in October 2017.

Amber will be competing against chefs from the whole of Europe for a place in the finals, which will take place in Kuala Lumpur during the next Worldchefs Congress in July 2018.

Amber has just completed her apprenticeship at the Michelin Star Ritz Hotel in London, under Executive Chef John Williams, Chairman of the Royal Academy of Culinary Arts, which oversees the apprenticeship scheme that Amber has just completed. Part of the RACA programme has entailed spending three months a year at Bournemouth and Poole College.

During her training Amber has had excellent work experience at many well known establishments, including the Manior Aux Quat Saisons and she has achieved A Levels in German, Spanish, English literature, and Home Economics.

This year she was the highest achiever at the Craft Guild of Chefs Graduate Awards Competition. Amber is already working hard on her menu for the competition. She has to produce a three course meal for six persons and must incorporate scallops and sea bass in the first course, veal loin and foie gras in the main course and the dessert must consist of at least 40% chocolate. The British Culinary Federation will be cheering her on at the semi finals of the competition in Prague, where she will face stiff competition from young chefs from the whole of Europe to win her place in the final in Kuala Lumpur next year.



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Website Job Page

Advertise your establishment's vacant positions on the BCF Jobs Page. For full advertisement details and rates please contact:



Mandy Bennett on 01789 491218 or email secretary@britishculinaryfederation.co.uk

www.britishculinaryfederation.co.uk



The BCF is pleased to announce and invites entries for

BCF Young Chef of the Year 2017

The BCF Young Chef of the Year competition will be taking place at University College Birmingham on Monday 6th November 2017, followed by Dinner and Awards presentation.

For further information and a copy of the entry form, please email peter@salonculinaire.co.uk or download the entry form from the BCF website www.britishculinaryfederation.co.uk

Closing date for entries: Monday 9th October 2017.



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Diary Dates

SEPTEMBER

3th – 5th September
Speciality Fine Food Fare
Grand Hall, Olympia Exhibition Centre, London
23rd September
Final - Le Taittinger Prix Culinaire International
Roux at Parliament Square London
23rd – 24th September
Copper Skillet European Semi-final
County Hall, Westminster
23rd September -2nd of October
British Food Fortnight
www.lovebritishfood.co.uk
24th September
BCF Dinner and Awards Evening
Botanical Gardens, Birmingham

OCTOBER

2nd – 4th October
Restaurant Show, Olympia, London
9th October
Closing date for entries, BCF Young Chef of the Year
16th October
Chefs' Club Lunch
Swinfen Hall Hotel, Lichfield, WS14 9RE

NOVEMBER

6th November – BCF Young Chef of the Year Final
University College Birmingham
15th November
Chefs' Club Lunch
Salt Restaurant, Church St, Stratford-upon-Avon, CV37 6HB
24th November
BCF Thank You Lunch
Ritz Hotel, London

DECEMBER

10th December
BCF Members' Christmas Lunch
Woodside Conference Centre, Kenilworth, Warwickshire, CV8 2AL.

BCF New Members

Chef Member

David Wardle, Chef/Director, Jonathan David Catering
Mike Holden, Chef/Lecturer, Stratford upon Avon College
Pradeep Rajput, Head Chef, Barchester Healthcare Ltd
Andrew Sage, Chef/Owner, Limetree Restaurant, Causton, Rugby
Lucy Norton, Student, Stafford College
Lewis Hawley, Student, Stafford College
Tom Lunn, Student, Stafford College
Sanah Masood, Student, UCB
Harish Pathak, Executive Chef, The Waterhouse Deli, Mumbai
Manoj Pawar, Executive Chef, Cook and Bake Academy, New Delhi

Corporate Member

Richard Allan, Chef Lecturer, Stafford College
Richard Finney, Curriculum Leader Hospitality & Catering, Stafford College
Thomas Harrison, Chef Lecturer, Stafford College
Jenna Beech, Hospitality Lecturer, Stafford College

JOINING THE BCF

It couldn't be easier.
Simply download an application form from www.britishculinaryfederation.co.uk then fill it in and post it together with your payment or Standing Order Mandate to Mandy Bennett. Subscription charges are as follows:
Corporate Members.....£125
Chef Members£40
Associate Members£50
Junior Members£25
Culinary Partnership Packages
also available from £750

Any queries or questions please contact Mandy Bennett on 01789 491 218 or secretary@britishculinaryfederation.co.uk.
British Culinary Federation,
PO Box 10532,
Alcester
B50 4ZY



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Graham Crump
Chris Hudson
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International Culinary Team Manager :	Lee Corke
Treasurer/Finance :	Jerry Toth
Social Events/Associate Liaison :	Stuart Mcleod
Education Liaison :	Mathew Shropshall
Magazine :	Tom O'Reilly
Website :	Tom O'Reilly
BCF Competitions :	Geoff Tookey
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Culinary Partner Liaison :	David Colcombe
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