

culinary

News

WINTER | 2017 | £3.75

INSIDE:

**YOUNG
CHEF OF THE
YEAR WINNER
2017/ MCA /
AWARDS / WING
YIP / CHEFS'
LUNCHES**



**BRITISH CULINARY
FEDERATION**

National Member of the
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**BRITISH CULINARY
FEDERATION**
Luke Turner


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Welcome to the WINTER 2017 issue of Culinary News

Firstly, may I say thank you to all the members and industry friends for your get well wishes and cards since my very unfortunate accident. Since the electric shock up my left arm, I am recovering slowly but as present the prognosis is not as good as I would have hoped.

Secondly, my sincere congratulations to Stuart McLeod for his election by a unanimous decision to Vice-Chairman. I very much look forward to working closely with him.

The BCF has enjoyed another very busy and successful year. The Youth Academy continues to thrive and attract full numbers. We enjoyed another very successful Dinner and Awards evening, with our National Team cooking the fabulous Dinner, ably supported by the Junior Team and Phil Bradley and his brigade at the Botanical Gardens. I offer my sincere congratulations to all our award winners. The very popular Student Cook and Serve Team Challenge competition, held for the first time this year at UCB, remains as popular as ever with standards set a credit to the colleges and their mentors.

BCF Young Chef of the Year continues to attract some of the best young talent in our industry. This year, establishments in the final had nine Michelin stars between them. The culinary skills and innovation shown by the 16 finalists was outstanding. The chefs club lunches are as popular and well attended as ever with members enjoying some great days out and terrific food.

Support towards the BCF remains strong, a huge amount has been achieved over the last thirteen years and much credit should go to all, including National Team Sponsors, Culinary Partners, Competition Sponsors and the membership. We are indebted to all who have



contributed to our established success and we will continue to build on what has grown to be a very strong foundation.

We are admired and respected by many, both in the UK and around the world and long may it all continue. As we move towards 2018, we will endeavour to continue to meet our objectives and maintain the status and support we enjoy today.

I would like to take this opportunity to wish everyone a very Happy Christmas and a Prosperous New Year.

MATT DAVIES
Chairman

British Culinary Federation
PO Box 10532
Alcester
B50 4ZY
www.britishculinaryfederation.co.uk



Renowned Chef Awarded Honorary Fellowship by University College Birmingham

Renowned chef Brian Turner was among six outstanding candidates to be awarded an Honorary Fellowship at this year's graduation at UCB.

The award, one of the highest honours the University can bestow, is reserved for those who have made an outstanding contribution to the institution – either as members of staff or close associates.

A Visiting Professor at UCB, Brian Turner was given the award on the basis of his ongoing commitment to the University's College of Food. Current President of the Royal Academy of Culinary Arts, Brian has led a number of competitions and masterclasses for FE and HE chef students as well as sitting on the judging panel for many internationally recognised contests hosted by the University, including most recently the 2017 Master of Culinary Arts awards.

It's an accolade Brian will be able to add to an already extensive list of titles and achievements including a CBE awarded by the Queen for his commitment to the hospitality and catering industry, and a Michelin star for his work at the Capital Hotel in Knightsbridge.

However, despite his somewhat crowded trophy cabinet, this was nonetheless a significant achievement for Brian, who described the graduation ceremony as a "wonderful, emotional evening" and his Honorary Fellowship as a "privilege."



Above, left to right:
The Doctor,
The Professor,
The Governor

Opposite, left to right:
Andreas Antona,
Brian Turner CBE,
Peter Griffiths MBE



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THREE BRITISH CULINARY FEDERATION MEMBERS ACHIEVE MASTER OF CULINARY ARTS (MCA)



Anthony Wright, a senior chef lecturer at UCB's College of Food, Adam Bennett, Chef Director, Michelin starred The Cross at Kenilworth and Adam Smith, Executive Chef, Michelin starred Coworth Park in Ascot, were all given the official title of Master of Culinary Arts (MCA) at a lavish Gala Presentation Dinner at Claridge's Hotel on Thursday, 5 October.

Celebrating its 30th anniversary in 2017, the MCA award is widely recognised as being one of the highest accolades for chefs in the country. It is a badge of honour intended to inspire the next generation of chefs to keep striving for the highest possible standards and is only awarded once every four years. Described by MCA judge John Williams MBE as "a turning point in the career of a chef," those who earn the title have it for life.

Brian J. Turner CBE, president of the Royal Academy of Culinary Arts, commented "Like fine wines, some years produce great vintages, some years are less fruitful. This prominent award is based on perfection. The judges, experienced industry professionals and MCA holders themselves, are looking for candidates to deliver the highest standards under the extremes of pressure that working in the catering industry demands on a day-to-day basis.

"It is for this reason that only a very few candidates ever achieve this standard. It takes real courage to enter the MCA and exceptional skill, to reach the finals. This year we have seen some immensely talented and dedicated individuals yet only seven from two of the three disciplines were able to demonstrate the unique talent to win this esteemed title. We hope that those who were less successful this year will take heart and be inspired by previous winners and that they will contend again."

Anthony Wright, Adam Bennett and Adam Smith were three of only five British chefs awarded in this year's competition. The MCA 2017 chef winners were as follows: Adam Bennett, Chef Director, The Cross at Kenilworth. Chris Hill, Premier Sous Chef, The Ritz, London. Adam Smith, Executive Chef, Coworth Park, Ascot, Berkshire. Adam Thomason, Head Chef, Deloitte, Restaurant Associates. Anthony Wright, Senior Chef Lecturer, University College Birmingham.

The Award's panel of judges featured some of the most esteemed figures in the industry, with Executive Chef at the Ritz, John Williams MBE and Jeff Galvin of

Galvin restaurants among the star-studded panel. The Presentation Dinner was similarly illustrious, with none other than Michel Roux Snr making an appearance to hear the final winners. Anthony Wright said, "I am very proud to have won, particularly considering some of the positive feedback from Michel Roux and John Williams, two chefs I highly respect. I would like to thank everyone for their continued help and encouragement, especially my commis chef Jack Gameson, a current UCB Culinary Arts Management student and a member of England's Junior National Culinary Team, who assisted me at every stage of the competition. I couldn't have asked for a better teammate."



Adam Bennett said "The MCA is the toughest challenge I've taken on since the Bocuse d'Or and finding the time to prepare wasn't easy, so I certainly didn't feel it was in the bag. It was fantastic to hear my name called out and I'm very proud to have joined such an esteemed line-up of chefs. A personal thank-you to my junior sous chef at The Cross, James Toth, who was my commis and supported me throughout the competition."

Adam Smith, a past member of England's National Culinary Team, said he was extremely proud and chuffed to have finally been able to achieve another one of his ambitions, winning an MCA, particularly on the back of recently being awarded a Michelin star for Coworth Park. Chef finalists had six and a half hours to prepare and present a Dover sole dish using langoustines, mussels and razor clams, and a partridge dish, each dish accompanied with three garnishes. Each dish was prepared for eight covers, all portions of the Dover sole were plated, and the partridge dish was presented on a silver flat with two plated portions.



British Culinary Federation
National member of the World
Association of Chefs Societies



CALL FOR ENTRIES

The British Culinary Federation and sponsors invite entries for the BCF Chef of the Year 2018

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; Raymond Blanc OBE, Belmond Le Manoir aux Quat' Saisons; 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.



Awards Night Success!

The 12th Annual Dinner and Awards Evening was held at the Botanical Gardens, Birmingham on Sunday 24th September and in front of nearly 200 guests, the British Culinary Federation recognised some very talented people within the hospitality industry.

The event, hosted by BBC Nottingham TV presenter Kate Chaplin and Russ Morris, was a huge success and brought together chefs, suppliers and industry professionals from all over the UK.

After an excellent champagne and canapé reception, Chairman Matt Davies welcomed everyone and wished members and all their guests a very enjoyable evening.

The 5 course meal was prepared by the England's National Culinary Team supported by England's Junior National Team.

MENU
Champagne and Canapes
Taittinger
*

Artichoke and Brassicas
Sauce Fine Foods/Interfruit
*

Salmon, Cauliflower, Horseradish, Beets
Fishco Fine Foods/Interfruit
*

Lamb, Caramelised Garlic, Salt Baked Swede,
Walnut Ketchup, BBQ Cabbage
Bidfood/Interfruit
*

Blackberry and Lime
Fishco Fine Foods/Zuidam UK
*
Cheese – Forest Blue, Quicke's Ewe Cheddar,
Clara
Harvey and Brockless
*
Coffee and Petits Fours
Town and Country Fine Foods
*
Table Water
Wenlock Spring Water
*
Sourdough Bread
Zuidam UK

Compere – Russ Morris, Heart FM
Awards Presenter – Kate Chaplin, Nottingham TV
Rebecca Kelly Duo · Ed Sheeran Tribute

Eleven awards were presented this year to an array of talent from the industry. Presentations were made by Chairman Matt Davies and Kate Chaplin.

Johnnie Borra Memorial Trophy (1)

This award is presented to the most promising young chef under 25 years of age who has demonstrated outstanding talent and enthusiasm. The winner was BCF Member Jack Gameson. Jack was a student at University College Birmingham where he won gold at Nestlé Toque d'Or 2016. Jack has worked at the 2 Michelin starred restaurant, Le Manoir Aux Quat' Saisons and The Ritz and had a successful stage in Denmark. He started entering

competitions at an early age and has won many medals and awards. He has represented England as a member of the junior National Team at Culinary Olympics in Erfurt, Germany helping the team win silver. Jack once again will be representing the country in the Culinary World Cup in Luxemburg in 2018.

Robert J Smith Award (2)

The Robert J Smith Award is presented to anyone within the Federation for their professionalism and dedication to the industry and their loyal support to the British Culinary Federation. This year's winner was Wayne Thomson. Wayne was mentored by BCF member Alan Deegan at Stratford-upon-Avon College, he then moved to London working with Aton Edelmann at the Savoy, followed by four years at Claridge's, working both with Marjan Lesnik and John Williams. After that Wayne worked at Montes in Sloane Street overseen by Alain Ducasse. He then moved to L'Odeon headed by Bruno Loubet and Anthony Demetre. Eventually Wayne moved back to the Midlands taking up positions at Nailcote Hall, the Welcombe Hotel and New Hall Hotel. A seasoned competitor, he has previously reached the semi-finals and national finals of both the National Chef of the Year and the Roux Scholarship, as well as being awarded the Annual Award of Excellence by the Academy of Culinary Arts. He was also a member of the British Junior Culinary Team in Stavanger, Norway, achieving a Bronze medal. In 2010, he realised a lifelong ambition to run his own restaurant, No 9 Church Street, Stratford-upon-Avon, where he still is today.

Ken Fraser Memorial Award (3)

Awarded to a member working within the industry who trains, mentors or encourages young chefs to progress within their chosen profession. The award went to Darren Creed, a chef who first started in education some 24 years ago. It wasn't long before he secured full-time employment at Loughborough College, after leaving his position of Head Chef at the Regency Hotel in Leicester. He was promoted rapidly within the department and showed strong commitment to his students, encouraging and mentoring them to compete in many competitions around the country. He has produced and trained many successful young people who have all gone on to rewarding jobs in the industry. In 2016, with three specially chosen students as commis, he was asked to compete for the Craft Guild of Chefs Culinary Team at the Culinary Olympics in Germany, where he achieved a Bronze medal.

BCF Special Award (4)

Presented to a member who has worked tirelessly behind the scenes and in the industry and is relatively unnoticed but continues to deliver results. The Award went to Brian Eastment, Development Chef at Major International. Brian took a five-year apprenticeship at Sidney Sussex College, Cambridge, continued his training in London and then worked for eight years on board a luxury ocean liner. He then returned to Cambridge to take up the post as the Executive Head Development Chef at the Ida Darwin Cook Chill, the UK's first stand-alone cook chill production unit. He then moved to Major International as the company's Executive Development Chef, a position he has held for almost 20 years. He has won a number of awards along the way

including the Jack Daniels Individual World Barbecue Sauce competition held in Memphis Tennessee, USA. He was voted the Craft Guild of Chefs Development Chef of the Year in 2009 and he helped launch the Major Series competition helping young chefs compete on the culinary stage for the first time. This year the event is in its 15th year. He has been exceptionally loyal and supportive to the industry and his company. The company sponsors and supports numerous events, competitions and Salons Culinaires. His input and development of the product over the years has helped make the company's products extremely innovative and popular, they are used and respected by many chefs across all sectors of the industry

Chairman's Award (5)

This award went to Nigel Crane, Managing Director of Essential Cuisine. Nigel has enjoyed a long and distinguished career in the catering world. Starting out at one of the country's most prominent catering colleges, he trained as a classical chef before looking to put his knowledge to the test in the country's best kitchens. As a graduate of Westminster Kingsway College, he found a number of jobs in some of London's finest hotels. The Berkeley, Britannia, Waldorf and Westbury were home to the young chef as he honed his skills, before securing a position at London's Dorchester Hotel under the guidance of the legendary Anton Mosimann. A change of direction gave him a taste for product development and he spent 15 years researching and trialling new products and gaining valuable experience with a leading food producer. With RHM added to his already impressive resume, it was time for him to go it alone and he turned his attention to developing a range of products which would go on to become a favourite in kitchens across the country. 22 years on from making his very first sale in September 1995, his company has gone from strength to strength and now boasts one of the most respected product ranges in the UK.

President's Award (6)

The Award went to Stephen Scuffell, Group Executive Chef, Crown Moran Hotels and Vice President of the Craft Guild of Chefs. Stephen is well known throughout the industry, particularly in the competition arena. He has won over 100 medals and awards and judges at many leading competitions – Hotelympia, Hospitality Show, Guernsey and Jersey Salons Culinaires, to name but a few. He also organises Wessex Salon Culinaires and is now also responsible for organising UK Skills. In his early years, he worked under Paul Bocuse and Michel Giraud in France and was awarded the Special Award by the Craft Guild of Chefs in 2008. This man never stops and has given so much back to the industry over such a long period of time. In 2009 he took on the responsibility of helping to raise £50,000 for the British Heart Foundation, walking the Grand Union Canal from London to Birmingham with chefs joining him along the way.

Paul Gould OBE Memorial Trophy (7)

This relatively new award in the name of past Honorary member and Group Executive Chef of the NEC, Paul Gould, is presented for highly recognised contributions to the competition arena across all sectors of the industry and this year was awarded to Peter Joyner, Food Development Director, Elixir UK. Peter has not only



1



2



3



4



5



6



7



England's National
Culinary Team

England's Junior
National Team

entered and won many competitions, but also spends a considerable amount of time encouraging, mentoring and training other young chefs to compete. He is invited to judge at many leading events and has won numerous medals, awards and accolades: Craft Guild Competition Chef in 2003; Development Chef Award in 2011 and Contract Caterer Award in 2013. He worked for Sodexo for twenty years as a Chef Trainer and Craft Development Executive. He is now heavily involved with his company's Apprentice Chef Scheme and Elmor Chef of the Year. A very talented chef, well-respected by many and is always at home in the competition arena.

Aubrey Allen Award (8)

The Aubrey Allen Award is presented for contributions of excellence to the hotel and catering industry. The aim of this award is to recognise the professionalism, dedication and support given to the industry. This year's award was presented to Idris Caldora MCA, in recognition of going the extra mile, literally. In today's society, convenience food has become the staple diet in many homes. The skill of cooking is no longer part of everyday life. In many cases, Primary school children can no longer recognise simple vegetables, or know how to hold a knife and fork. The Royal Academy of Culinary Arts "Adopt a School" program was set up to deliver education to schoolchildren on the basics of food, delivered in hands-on practical sessions. Over the past 10 years, Idris has delivered practical sessions to over 20,000 children, in addition to training hundreds of Chefs, Restaurant Managers, Teachers and Farmers. Over the past six years, an additional 3,000 children have received cooking sessions on farms in both the West Midlands and on the outskirts of London, teaching them the "From Field to Fork" principle. Idris not only educates in primary schools but also in hospitals, to include Birmingham Children's and Great Ormond Street hospitals, Secure Units for young offenders and more recently our recipient has been at Clink in London, delivering taste and sensory sessions to adult offenders. The program is funded by charitable donations and for this, he recently took to his bicycle and completed the Prudential Ride from London to Surrey, completing the 100-mile course in 5 hours and 8 minutes, raising over £3,000 for the "Adopt a School" program. He really has gone the extra mile. In addition, he has judged many competitions, including the British Culinary Federation Chef of the Year and was also Team Coach to Adam Bennett in the prestigious Bocuse d'Or in Lyon, France.

The Louis Cipolla Award (9)

The Louis Cipolla Award is presented for the greatest contribution to the profession by any chef member of any grade within the British Culinary Federation. Named after Louis Sauveur Cipolla, a chef born in Marseille, France on 21st May 1916 who became the youngest chef de cuisine in Paris. In his time there he opened the Club de l'Opera and the Club des Champs Elysees. He worked in Birmingham and created a Midlands chefs' association and was active with associations in London and Paris. The Award this year was presented to Luke Tipping, Chef Director of Simpson's, Edgbaston, Birmingham. Luke truly is an unsung hero who has nurtured many young talented chefs. He has spent many years working with Andreas Antona. Firstly, at the Plough and Harrow in Birmingham,

then on to Simpson's in Kenilworth, then Simpson's, Edgbaston, Birmingham, progressing to the position of Chef Director. A training ground for many top chefs, Simpson's has maintained its Michelin star for 16 years under his leadership and still remains one of the region's best today. In 2000, he won the MAC Chef of the Year and has received many accolades during his career. He has appeared on TV programmes such as Saturday Kitchen and Yes Chef and guest cooks and demonstrates at many leading events, including The Good Food Show, and has been made a Professor of Culinary Arts by University College Birmingham.

Lifetime Achievement Award (10)

The Lifetime Achievement Award was presented to Graham Crump, former Executive Chef of Warwick Conferences. Graham is well-known and respected by many right across the industry. He started his career in 1966, and he was later offered an apprenticeship in the pastry section at the Chesford Grange Hotel, Kenilworth in 1968. He went on to work for hotel groups such as Trust House Forte, De Vere, Pierhouse and Anchor hotels, along with a number of private establishments. In 1984, he secured an 18-month contract to improve the standard of food at Warwick University's first Conference Centre, which resulted in promotion to Manager, followed by Group Executive Chef, as the conference business expanded. He then moved into food development, a position he held for some 33 years. Involved with many competitions across the industry, he sits on the committee for TUCO (The University Caterers' Organisation). A staunch member of the Midlands Association of Chefs and the British Culinary Federation, past Chairman of both and now Vice-President of the BCF.

ERIC BRUCE MEMORIAL TROPHY (11)

This new award, in memory of past Chairman and Vice-President, Eric Bruce, who encouraged and mentored many young chefs to excel and is presented to any young chef who has shown credible enthusiasm and commitment to his or her chosen profession. The award was presented by Beb Bruce to Mary Palecek, a young chef at Woodside Conference Centre. Mary entered the industry 7 years ago and gradually worked her way up the ladder to be chosen by her employer, The Sundial Group to represent them in a UK heat of a world competition called Copper Skillet, which she won and went on to represent the UK in Europe. She won the European final in Holland, securing a place in the final of the Global Copper Skillet Competition which was held in Los Angeles last April and organised by IACC (The International Association of Conference Centres). Competing against chefs from the United States, Asian Pacific and Australia, she scooped the title "Best Young Conference Chef in the World".

Once again, another excellent and well-attended event organised by the British Culinary Federation. A huge thank-you to all the sponsors for supporting the dinner, the menu and the table prizes. Sincere thanks to England's senior and junior National Culinary Teams and also to Chef Phil Bradley and his brigade and the front-of-house team at the Botanical Gardens.

Photography by Kevin Byrne

On Wednesday 3 January 2018 the competition will open to young chefs and catering students (18 - 25) across the country.

Following an initial online entry, on Wednesday 28 March 2018 there will be a live cook-off at University College Birmingham (UCB) where one lucky chef will win a once-in-a-lifetime trip to Hong Kong, including culinary work experience in some of the city's top restaurants.

Putting the contestants through their paces will be a panel of expert judges -

President of the British Culinary Federation Peter Griffiths, Michelin starred Chef Glynn Purnell and MasterChef finalist and Woky Ko founder, Larkin Cen.

Peter said: "Now in its sixth year, this competition has grown from strength to strength, and has attracted a wealth of talented young chefs from across the UK. We are adding a new element to the competition this year and challenging finalists to recreate one of Larkin's own recipes - we look forward to seeing the results."

"We would like to reiterate that competitors don't

Are you the next best chef in Oriental cooking?

necessarily have to have extensive experience in Oriental cuisine, it's about being creative and cooking something that sounds, looks and tastes delicious!"

The winner of the Wing Yip Oriental Cookery Young Chef of the Year 2017, Aaron McLaughlin, catering chef at Lincoln's Inn, recently returned from his experience in Hong Kong. He said: "Young Chef has been an incredible journey for me. The prize trip to Hong Kong was such an unbelievable opportunity and an experience I will never forget."

"Working in the city's finest kitchens, such as the 3-Michelin starred restaurant Bo Innovation and the Hong Kong Jockey Club was a fantastic experience where I learnt some new skills and techniques from their top chefs."

"Wing Yip's Oriental Cookery Young Chef of the Year is a great competition where you can gain fantastic experience, meet great people, while competing for a brilliant prize. I wouldn't hesitate to recommend others to get involved."

Applicants must submit a restaurant quality main course of their choice. The most imaginative menus will be shortlisted, and finalists will be invited to a live cook-off at UCB, on Wednesday 28 March 2018, where they will cook their own dish for the judges as well as a recipe from Larkin Cen.

Wing Yip director Brian Yip added: "Now it's sixth consecutive year, the competition has firmly established itself on the culinary calendar. The competition offers an incredibly exciting opportunity for up-and-coming



The UK's leading Oriental grocer Wing Yip is gearing up for the launch of its 2018 Oriental Cookery Young Chef of the Year.



chefs to gain experience in Oriental cooking, gain knowledge from top chefs and compete to win an unforgettable experience in Hong Kong."

From Wednesday 3 January 2018 entry forms can be downloaded at www.wingyip.com/young-chef.



Compass Group UK & Ireland Chefs Shine at Culinary Competition

Compass Group UK & Ireland, the UK's largest food and support services firm, celebrated its annual Chef of the Year competition at The Restaurant Show, Olympia, London. The competition offers Compass' chefs, from all levels, an opportunity to showcase their passion and culinary skills.

Hundreds of chefs from across the business applied to take part and were whittled down through preliminary rounds, that took place over the last 12 months, to leave just 28 competitors across the three categories; Apprentice, Junior and Senior Chefs of the Year.

A line-up of prestigious chefs adjudicated over the competition. These included BCF President and Chairman of Judges, Peter Griffiths MBE; Brian Turner CBE; BCF Executive Vice-President, Andreas Antona, Chef Patron, Simpsons and The Cross; Simon Hulstone, Chef Proprietor of The Elephant Restaurant, Torquay; Omera Gallucci; Chris Tanner, one of the founding partners of the Tanners' Restaurant; and last year's senior Chef of the Year winner, David Mahoney.

In the senior competition, the ten chefs were given two hours to cook four courses. Chartwells Chef Aaron Latham from De Montfort University took home the gold award. Aaron moved up two places after taking the bronze award last year. Ollie Hay from Restaurant Associates took the silver award and Matthew Lord, the bronze award.

The junior event, showcasing the extraordinary young talent within the company, saw the ten competitors cook three courses in one and a half hours.



The gold award was won by Faye de Souza from Restaurant Associates who went one better this year, after picking up the silver award last year. Sunny Patel from Chartwells took the silver award, while Hayleigh Whiteside from Eures, the bronze.

The Apprentice competition saw the eight chefs, who are still completing their Chef Academy apprenticeships, given forty minutes to cook one dish. Michael Ladapo from Levy Restaurants UK won the gold award, while Mateusz Hnatowski from Restaurant Associates and Marcin Jaros from Compass Ireland took the silver and bronze awards respectively.

Nick Vadis, Culinary Director for Compass Group UK & Ireland said: "Our people are at the heart of our business and the Chef of the Year competition offers the brilliant culinary talent we have across the company an opportunity to showcase their skills. The increase in finalists in both the Junior and Senior categories, highlights the amount of talent we have and this is why it's an event I look forward to every year. Congratulations to all those who competed on the delicious dishes you created and for being exemplary ambassadors for our expert culinary team."

As well as the prestige of taking the gold awards in their categories, the junior and senior Chef of the Year winners will now travel to The USA next year, visiting some of Compass's sites and searching for new innovative ideas and culinary trends.

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Team UK launches its Bocuse d'Or ambitions at Parliamentary Reception

On Tuesday 10 October, Team UK launched the UK Academy and its ambitions for reaching the Bocuse d'Or podium to a roomful of industry leaders and MPs at the British Hospitality Association's Hospitality and Tourism Day. The Bocuse d'Or is widely recognised as the most prestigious cooking competition in the world. The competition was created in 1987, but the UK has yet to reach the podium.

The UK Academy for the Bocuse d'Or, led by chairman Andreas Antona, owner of Simpsons restaurant in Birmingham and The Cross at Kenilworth, was introduced by Ufi Ibrahim, CEO of the British Hospitality Association, at the Hospitality and Tourism Parliamentary reception which took place in the Houses of Parliament Terrace Pavilion. Ufi likened the competition to the 2012 Olympics in its ability to showcase the UK's fantastic hospitality and inspire the next generation.

Joining Andreas, were Team UK President Brian Turner CBE, Vice President Adam Bennett MCA, Technical Director John Williams MBE, Treasurer Peter Griffiths MBE, UK Academy CEO, Professor Ray Linforth and Team Coach 2010-2016 Nick Vadis. The event was also attended by Florent Suplission, director of gastronomic events at SIRHA, the company responsible for organising the Bocuse d'Or.

The opportunity for Team UK to attend the reception arose following a meeting between Andreas and Ufi in May this year. When Andreas spoke about the challenges facing the UK both in terms of awareness and financial support for the Bocuse d'Or, Ufi offered the platform to communicate Team UK's ambitions as part of the BHA's annual Hospitality and Tourism Day. The offer was gladly accepted and marked an important date for the UK's



future in the competition. Andreas Antona, says, "Over the past few years we have learnt a lot about what it takes to succeed in the Bocuse d'Or and we are now at a turning point of Team UK's journey. Having followed the success of countries like the USA, Denmark, Norway and Sweden we know what we need to do. The Parliamentary reception gave us the opportunity to share this with those in a position to help and we hope to develop these relationships as we approach the next final.

"The Bocuse d'Or isn't just the biggest chef competition in the world but an opportunity to promote Britain's fantastic cuisine on an international stage and to cultivate craftsmanship for future generations to come."

The UK Bocuse d'Or candidate will be selected following a four hour cook-off at the National Skills Show in Birmingham NEC on Saturday 18 November. The successful candidate will go on to compete in the European final of the Bocuse d'Or in Turin, Italy on June 11-12, 2018.

IMPORTANT NEWS!

Calling all Colleges!

BCF Student Cook and Serve Team Challenge 2018

We are delighted to announce that the 2018 Student Cook and Serve team challenge will take place once again at University College Birmingham (UCB), Summer Row, Birmingham B3 1JB.

The event will be held on Thursday 19th April 2018 and following this year's success we anticipate a high level of interest. Our sponsors are once again offering some absolutely excellent prizes for the competitors and lecturers.

UCB enjoys an international reputation for its array of first-class facilities and outstanding industry links from chef training, baking and chocolate skills to culinary science and product development.

There is a good selection of hotels close by for those planning to arrive the night before and a reasonable range of car parks within a short walk of the college.

Further information on this is available at www.ucb.ac.uk

Competition application packs will be available early in January 2018

For further information and to register your interest Email: secretary@britishculinaryfederation.co.uk Or visit the Website: www.britishculinaryfederation.co.uk



Supported by



Organised by Barry Stonham OBE, the 19th annual staging of this competition took place at Cambridge Regional College, followed by an Awards Dinner at Kents Hill Park Conference and Training Centre, Milton Keynes.

14 teams competed, each consisting of a chef and a waiter/waitress. The following venues took part:

- Ashorne Hill, Leamington Spa (2 teams)
- EEF Venues Broadway House, Westminster, London
- Golden Jubilee Conference Hotel, Clydebank
- Imago Venues, Loughborough
- Keele Hall, Keele University, Staffordshire
- The Lensbury, Teddington
- Saïd Business School, Oxford (2 teams)
- Victory Services Club, Marylebone, London
- Warwick Conferences, Warwick University, Coventry
- EEF Venues Woodland Grange, Leamington Spa
- Wyboston Lakes, Bedfordshire (2 teams)

Each chef had two and a half hours to prepare and present a three-course meal suitable for an end-of-conference banquet, and each waiter/waitress had three hours to serve the meal to two invited guests. The first course had to include Lemon Sole, the main course, Pork Loin and the dessert to be citrus-based.

Four dishes of each course were produced, two for the diners, one for the judges, and one to be photographed. As well as serving the meal, waiters/waitresses were required to lay up a table, provide a centrepiece and a menu, produce two cocktails – one a Daiquiri of their choice, the other any non-alcoholic cocktail, serve and describe appropriate wines with each course.

Cambridge Regional College Hosts venues of excellence

Judges for the competition were:

CHEFS

Peter Griffiths MBE
Graham Crump
Mark Houghton

Stuart McLeod
Fergus Martin
Leigh Morris
Jerry Toth

President British Culinary Federation
Vice-President, British Culinary Federation
Executive Chef, University of Birmingham,
Vice-President, BCF
Managing Director, Zuidam
Executive Development Chef, Major International
The Coach House, Potton (past winner)
Operations Director,
Woodside Conference Centre – Sundial Group

FRONT OF HOUSE

Stephen Lambert
Debbie Beacham
Norbert Bus
Riccardo Corbinzolu
Mark Corrigan
David Robertshaw
Paul Rhodes

University of Brighton
EEF Venues
Cranfield Venues
Wilson Vale
Ashorne Hill
Cranfield Venues
Tamburlaine Hotel, Cambridge

Above:
Champion Chef – Gemma
Bridges of Saïd Business
School, Oxford

Food Service Champion
– Emma Williams of Keele
Hall, Keele University



Full list of results:

Best Starter (Junior)	Natalie Healey	Ashorne Hill, Leamington Spa
Best Starter (Senior)	Steven Wren	Saïd Business School, Oxford
Best Main Course (Junior)	Jade Douglas	EEF Venues Woodland Grange, Leamington Spa
Best Main Course (Senior)	Michael Endean	EEF Venues Broadway House, Westminster, London
Best Dessert (Junior)	Natalie Healey	Ashorne Hill, Leamington Spa
Best Dessert (Senior)	Steven Wren	Saïd Business School, Oxford
Best Cocktails (Junior)	Guy Johnson	Wyboston Lakes, Bedfordshire
Best Cocktails (Senior)	Emma Williams	Keele Hall, Keele University
Best Wine Service (Junior)	Antoine Balez	Victory Services Club, Marylebone, London
Best Wine Service (Senior)	Mike Hart	Imago Venues, Loughborough
Best Food Service (Junior)	Antoine Balez	Victory Services Club, Marylebone, London
Best Food Service (Senior)	Emma Williams	Keele Hall, Keele University
Best Team	Michael Endean & Matthew Govan	EEF Venues Broadway House, Westminster, London
FOOD SERVICE CHAMPION	EMMA WILLIAMS	Keele Hall, Keele University
CHAMPION CHEF	GEMMA BRIDGES	Saïd Business School, Oxford



Cook & Serve Challenge

Saturday 28th
October 2017



Salt, Stratford-upon-Avon

The British Culinary Federation held its final Chefs' Club Lunch of the year at Salt, Church Street, Stratford-upon-Avon, which has recently been voted the town's best restaurant. Salt was set up last year through a crowd-funding campaign that enabled Chef Patron Paul Foster to open his debut restaurant. Paul describes his style of cooking as modern British with an emphasis on wild, seasonal ingredients and purity of flavour. He has previously worked at Belmond Le Manoir aux Quat' Saisons, Restaurant Sat Bains, Tuddenham Mill, Newmarket and as Head Chef at Mallory Court in Warwickshire over the course of his career. Members and guests enjoyed an excellent 5 course luncheon menu with wines. Paul and his brigade delivered a truly memorable culinary experience along with very professional, efficient and friendly service from his front-of-house team.

MENU

Deer Tartare and BBQ Mayo on Toast

~

Salt Cod Croquette

~

Cooked Carrot in Chicken Fat, Crispy Skin and Pickled Carrot

~

Rump of Lamb, Whipped Cod Roe and Charred Broccoli

~

Valrhona Chocolate Cream,
Miso Ice Cream and Banana Toffee



Chefs' Club Lunches



Swinfen Hall hotel hosts October Chefs' Club Lunch

All photography
by Kevin Byrne

The British Culinary Federation enjoyed an excellent Chefs' Club Lunch on Monday 16th October at Swinfen Hall Hotel in the Lichfield district of Staffordshire. Built in 1757, this 18th century Country Mansion House sits in wonderful grounds with beautifully manicured gardens. Sincere thanks to Executive Chef Ryan Shilton and his brigade for a superb 5-course lunch and to the front-of-house team for their very professional, friendly and efficient service. BCF President Peter Griffiths acknowledged both teams in the Santé de Chef and thanked members for attending and commented on how popular the Chefs' Club Lunches have become. Following a Champagne reception, guests enjoyed the following menu accompanied by a superb selection of wines.

MENU

CRAB

Fermented Beetroot, Black Garlic
Domaine du Grand Mayne, Reserve Sauvignon Sémillon
Cotes de Duvas 2012

*

FOIE GRAS

Bacon Jam, Brown Sauce

*

RED MULLET

Cauliflower, Orange, Fennel
Pinot Gris, Cuvée René Dopff 2014

*

100 DAY AGED LONGHORN BEEF RIB

Celeriac
Vina Arana, Reserva, La Rioja Alta 2006

*

CHOCOLATE

Banana, Miso



Collaboration

According to Wikipedia, a collaboration is a purposeful relationship in which all parties strategically choose to cooperate in order to achieve shared or overlapping objectives, a working practice whereby individuals work together to a common purpose.

Collaboration seems to be rife in our industry and as popular as ever, with many renowned and leading establishments working together, promoting each other.

I had the pleasure of attending two collaborative evenings at the Michelin starred restaurant, Simpson's in Birmingham, owned and run by BCF Executive Vice-President Andreas Antona. The first was Simon Rogan and L'Enclume and very recently, Michelin starred Chef Simon Hulstone brought his style from The Elephant in Torquay to the Midlands. Both evenings were a sell-out and very successful.

Peter Griffiths

L'ENCLUME COLLABORATION MENU

Beef and oyster, Mackerel tart

*

Raw scallop, turnip, urchin

*

Heritage potato, smoked eel, nasturtium

*

Grilled langoustine, carrot, scurvy-grass

*

Butter poached turbot, chicken juices, shallot, lovage

*

Beef brisket, fermented cabbage, black garlic, bone marrow

*

Crozier blue cheese, pears in beeswax, fruit bread

*

Gingerbread ice cream

*

Poached apple, nougat

*

THE ELEPHANT AT SIMPSONS

Roasted scallop, salted toffee pea soup,
black garlic puree, lardo

*

Cured Fjord trout, Cornish dulce, soy dressing,
cucumber, yoghurt

*

Braised Pig cheek, faux celeriac risotto,
horseradish

*

Venison, broccoli, Haunch croquette,
pickled turnip

*

Chilled chocolate fondant,
burnt butter ice cream

*

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Simpson's lands

the trophy!

Interfruit

Bidfood
Inspired by you

Wrapmaster

BEACON

Major

Supported by

Villeroy & Boch
1748

Luke Turner of Simpson's Restaurant, Edgbaston, Birmingham was crowned the winner of the British Culinary Federation's Young Chef of the Year 2017 held at University College Birmingham on Monday 6th November.

This is the second year running that Simpsons have won this prestigious and well-attended competition.

Both the morning and afternoon heats with eight finalists in each were full of fierce competition, highlighting excellent skills and innovative dishes. Joe Payne of Restaurant André Garrett, Cliveden House, Berkshire was runner-up, with Christina Welz from Hambleton Hall, Oakham, Rutland and Chris Mee from L'Enclume, Cartmel, Cumbria tying for third place.



Photography
by Kevin Byrne

Awards were also presented for Best Starter, Main Course and Dessert (left). Jacob Major from Manor House Hotel, Castle Combe picked up the award for his starter; best main course went to Rhys McCausland, Palace of Westminster London with Christine Welz winning the award for the best dessert. Competition organiser and BCF President Peter Griffiths, who announced the awards,

Brian Cotterill, said that the BCF Young Chef of the Year continues to attract interest from many renowned establishments who between them this year accumulated

nine Michelin stars. This year's final was without a doubt the highest standard we have seen in the 20 years of running this competition. The quality of these young people's cooking was exceptional, they were a credit to themselves and the industry.

Competitors had two hours to produce a three-course meal for two covers, highlighting British produce and with one course having to include fish/shellfish. They also had to use at least one product from the Major International range.

Finalists were:

Luke Turner, Simpson's restaurant, Edgbaston
Matthew Nicholls, Cheal's of Henley
Amrita Phull, Buckland Manor, Broadway, Worcs
Monty Stonehewer, Hampton Manor, Hampton-in-Arden
Michael Topping, Harborne Kitchen, Birmingham
Callum Wood, North Warwickshire & Hinckley College
Elliot Lawn, University College Birmingham
Megan Connor, The Lewis Partnership, The Red Lion, Stafford
Christine Welz, Hambleton Hall, Oakham, Rutland
Chris Mee, L'Enclume, Cartmel
Rhys McCausland, The Palace of Westminster, London
Toby Hull, Gidleigh Park Hotel, Newton Abbott
Nathan Lane, The Ritz Hotel, London
Jacob Major, Manor House Golf Club and Hotel, Castle Combe, Wilts
Joe Payne, Restaurant Andre Garrett, Cliveden House, Berks
James Toth, The Cross, Kenilworth

As well as receiving the David Bache Trophy, Luke was presented with a cheque for £250, commemorative plate, framed certificate, a special dispenser presented by Wrapmaster, a personalised chef's jacket sponsored by CCS, an invitation to Aubrey Allen's new Butchery Academy and to a celebration lunch, courtesy of Villeroy & Boch, plus automatic seeding into the National Young Chef of the Year 2018. The Awards Dinner was attended by over 80 industry guests. Thanks to Chef's Butcher, Aubrey Allen for sponsoring the Duck for the main course and to University College Birmingham for their hospitality and the use of their excellent facilities.

Over the years, this competition, sponsored by Major International, Bidfood, Beacon Design, Interfruit, Wrapmaster and Villeroy & Boch, has discovered some incredible talent and continues to attract a host of young chefs from a diverse range of establishments around the UK.

Judges this year were Idris Caldora MCA, Royal Academy of Culinary Arts, Chef Adopt A School; Stuart McCloud, Chef Director, Zuidam Ltd; Andy Waters, Chef Patron, Restaurant Andy Waters, Resort World, NEC; Peter Joyner, Food Development Director, Elior; Martin Carabott, current BCF Chef of the Year, Luca restaurant, London and Giovanni Di Vito, Assistant Dean, Culinary Arts, College of Food, UCB, Birmingham.



SIMPSONS WINNING MENU

ISLE OF MULL SCALLOP

Cauliflower, spelt, coastal herbs, pickled seaweed
**

CALDECOTT FARM CHICKEN

Black garlic, carrot, chanterelles, chicken jus
**

KENILWORTH APPLES

Blackberry sorbet, White Lake sheep's curd, marigold
**

Scallops – Ethical Shellfish, Isle of Mull
Chicken – Caldecott Farm, Wythall, Worcestershire
Cauliflower, Romanesco, Baby Carrots, Blackberries – Daylesford, Oxfordshire
Salads – Westlands, Evesham
Apples – Andreas Antona Orchard, Kenilworth
Spelt – Sharpham Park, Somerset
Garlic – Isle of Wight
Sheep's Curd – White Lake, Shepton Mallet, Somerset
Chanterelles – Wyre Forest, Worcestershire



ENGLAND'S NATIONAL JUNIOR TEAM



The last time England's Junior Team were at the Culinary World Cup in 2014, they picked up a haul of five silver medals and five bronze medals. With support from multi-award winning chef Mark Hill from the House of Commons, hopes are high for this year's young but talented team.

Having led the Junior National Team for five years, Team Manager and BCF Committee member Mathew Shropshall said:

"It's been an honour to manage, mentor and support some of England's best young chefs through international competitions, and with the valued support of sponsors and industry, the team continues to strive for its first ever Junior gold medal at the Culinary World Cup in the country's history.

"Guided by experts in modern styles of international cuisine, the hard work is just beginning"

With more than half the team made up of UCB students and alumni, this year's Junior National Team of young chefs has begun training for the world's top competition.

The seven-strong team has 14 months to prepare to represent England at the Culinary World Cup in Luxembourg.

JUNIOR TEAM MEMBERS

Mathew Shropshall – Team Manager
Richard Taylor – Team Manager, Pastry
Edward Marsh – Team Captain, The Manor House, Wiltshire
Jack Gameson – Warwick Castle

Following selection for the team in July, we now have a structured plan of training over the next 14 months leading up to the final in Luxembourg in November 2018. Guided by experts in modern styles of international cuisine, the hard work is just beginning."

The National Team Sponsors are Electrolux Professional, Steelite International, Major International, Bidfood and Continental Chefs Supplies.

Nathan Lane – The Ritz, London
Elliot Lawn – University College Birmingham
Angelina Adamo – Park Restaurant, Yorkshire
Gregory Evans – The Westbury, London
Millie Tibbins – Harborne Kitchen, Birmingham

NOW IN ITS 4TH YEAR, YOUNG CHEFS' ACADEMY THRIVES!

Supported by the British Culinary Federation and the Savoy Educational Trust

Schoolchildren from around Birmingham undertook an eight-week cookery course at University College Birmingham throughout October and November, developing their skills in basic food production and healthy eating.

The young chefs followed the guidance of chef lecturers Mathew Shropshall, Marco Sannio and Ibrahim Bellal in producing soups, pasta, fish and meat main courses and dessert dishes. The hope is that these young chefs will go on to successful careers within the hospitality industry after studies at UCB or have kitchen skills to use in their future lives.

One of the sponsors and supporter of the Academy is the British Culinary Federation which also provided all the chef uniforms. The British Culinary Federation, the national member of the World Association of Chefs' Societies (WACS) aims to promote culinary skills throughout the industry, supporting and gaining recognition for its members as highly skilled



professionals within the hospitality industry and can provide information at all levels of the profession. This Young Chefs' Academy is one of several initiatives the BCF is committed to.

The other sponsor is the Savoy Education Trust. The Trustees consider that in fulfilling the main aim of the Savoy Educational Trust, namely the advancement and development of education, training and qualifications within the hospitality industry, they are investing in

both the present and future skills needs of the industry. This is also in keeping with the government's plans to help develop a modern further education system that contributes fully to the nation's vocational skills. In working with interested bodies and partners, the Trustees are striving to make a tangible difference and impact on the continuing development of an industry that is both labour intensive and which plays such a significant role in the UK economy

Mathew Shropshall, BCF Committee member, said: "Being part of this first BCF Young Chefs' Academy is brilliant. These young schoolchildren are the future of the hospitality industry. Running different Saturday schools at UCB over the past 12 years, we have seen some great young children come through and go on to be great chefs."

BCF President Peter Griffiths said: "We are proud to be involved with the Young Chefs' Academy. It is a fabulous initiative and we are delighted to build upon our strong relationship with University College Birmingham."

ENGLAND AND THE BRITISH CULINARY FEDERATION IS TO HOST THE NEXT WORLD CHEFS EUROPEAN MEETING



The 2-day Congress for the World Chefs and its European Presidents will take place on the 8th and 9th April 2018 at The Lewis Partnership's Moat House Acton Trussell, Staffordshire. The BCF is very much looking forward to hosting the Congress which aims to share best practice between chefs' associations across Europe. For those members wishing to attend and for further information and booking details, please contact BCF Secretary, Mandy Bennett: email secretary@britishculinaryfederation.co.uk or visit the website: www.britishculinaryfederation.co.uk



Eighteen Years On

On noticing that it is time again for the BCF Young Chef of the Year competition where the prize includes the David Bache trophy, and being unable to attend the Founders Lunch this year to update members on the family's wellbeing, I decided it was time to let you know how Hannah and Saul in particular were faring.

Previous MAC members may recall that shortly after David's death a memorial dinner was held to benefit the children's education. The success of the evening along with a generous donation from the **Major International Benevolent Fund** resulted in significant funds being raised.

Hannah has used her share to support herself through university, and it was a very proud but somewhat reflective day when she graduated this summer from the University of Surrey with a first-class degree in music, with voice being her major subject. Classical singing is not a trait she inherited from her Dad, although she is a very keen and competent cook!

She is now working for an orchestra in London as the Concerts and Touring Coordinator for London Sinfonietta

and still maintains her love of singing after successfully auditioning for the St Martin in the Fields Choir. Saul is preparing to audition for schools and drama course at universities, yet another talent not shared with David! Funds provided from the MAC will greatly assist with the expenses of audition fees. He is also working in a local cafe to earn some extra money.

He has performed in several school productions and with a local amateur theatre group, both locally and at the Buxton and Edinburgh Fringes, and also touring venues in and around Warwickshire performing Shakespeare plays outdoors in all weathers!

As always, Saul's godparents and dear friends John and Ann Peart and Jeff Wickens along with his wife Carole continue to support both Hannah and Saul and are often in the audience experiencing a range of performances.

So a heartfelt thanks to all MAC members past and BCF members present for your support. I know that David would have been very humbled and grateful, as am I.

Kind regards to all, Anthea Bache



Tasteful, Trendy & Tough: **Introducing Chaud Devant Leather70**

In addition to supplying Chaud Devant professional chef wear for the English National Culinary Teams, Continental Chef Supplies are delighted to introduce Leather70 by Chaud Devant.

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Cookery students from a Wolverhampton high school unmasked the 'superpowers' of food and karate chopped unhealthy diets at a UCB event to mark International Chefs Day.

Eleven year-nine pupils from Moreton Community School were given a selection of superhero ingredients to create their own nutritious dishes at the Food for Healthy Heroes-themed event.

"I will probably go into cooking when I leave school, but even if I don't, it's important to learn how to cook healthily for myself and my family,"

said Demi.

BCF Committee member and UCB Chef Lecturer, Mathew Shropshall, who organised the taster day, said:

"I'd like to thank the school for participating in the event for International Chefs Day, promoted by the World Association of Chefs Societies."



The British Culinary Federation supports WACS International Chefs Day



KAPOW!
Pupils unmask food
"Superpowers"
at UCB for
International Chefs
Day in October

In a Flash, the students had conjured up everything from a sizzling stir-fry with red peppers to a bang, crash, wallop, boiled chicken and salad with fresh vegetables, supported and inspired by UCB Culinary Arts Management undergraduates and rising stars Eliot Lawn and Millie Tibbins.

Demi Fearon, aged 13, and Fleur Aitchison, 14, who made a healthy chicken stir-fry, were just two of the students who benefitted from the expertise of Eliot and Millie, who are competing with England's Junior National Team in the 2018 Culinary World Cup in Luxembourg.

Teacher of food for Moreton Community School, Stuart Ruthren, said cooking in a proper commercial training kitchen for the first time was an invaluable experience for the students, who were all awarded a certificate for taking part in the International Chefs Day event.

"They are used to cooking at school, but this is a different thing," he said. "They were nervous, but really enjoyed being in a professional setting and learning about different ingredients."

It was such a great opportunity to inspire the next generation by making healthy eating fun and exciting, as well as promote cookery as a profession."

Over 103 member-organisations affiliated to the World Association of Chefs Societies (WACS) around the world were expected to take part in International Chefs Day on October 20th, hosting Food for Healthy Heroes-themed workshops and activities for thousands of children.



On Friday 24th November, the BCF held its annual "Thank You" Lunch for National Team Sponsors and Culinary Partners at The Ritz, London. Guests enjoyed Champagne and outstanding canapés, impeccable service and an excellent lunch in the well-known Marie Antoinette Suite.

In all, a truly splendid occasion, one of superb food, five-star hospitality and service, in this beautiful, renowned hotel.

The BCF would like to thank and acknowledge Executive Chef John Williams MBE for helping to make the day so very special.

PUTTING ON THE RITZ!

Menu

Dublin Bay Prawns a la Nage, Verbena Gel

~

Turbot Romanesco and Morels, Champagne Sauce

~

Venison, Red Cabbage and Elderberries

~

Hazelnut Semi Freddo, Chocolate and Vanilla

~

Ritz Selection Tea or Coffee

Herbal Infusions

Frivolities

~

Wines

2014, The Ritz Selection, Chateau de la Saule,
Montagny 1er Cru, Burgundy, France

2014, The Ritz Pauillac, Baron Philippe de Rothschild,
Pauillac, Bordeaux, France



Steve Wooldridge joins Electrolux Professional to drive growth in fine dining sector

Electrolux Professional has appointed Steve Wooldridge to help grow its presence within the fine dining sector, and support the launch of its latest premium stove.

Steve is a well-known figure in the industry, having worked as a chef for almost 20 years, working and training in France at the Ecole Gregoire-Ferrandi, then to London, as a commis chef earning his stripes in various London hotels. Moving out of the kitchen; consulting on projects for Gordon Ramsey and Lee Chapman in the West End restaurant, Teatro, also, with Stephen Terry and Oliver Peyton at the Atlantic Bar and Grill.

In his new capacity for Electrolux Professional, Steve will be charged with profiling the manufacturers' bespoke cooking suite offering for the sector, including its acclaimed thermaline range, and new Molteni Caractère; the latest addition to the Molteni range of premium stoves. Molteni suites can be found at heart of some of the world's premier kitchens, including, Eleven Madison Park in New York, Restaurant Anne-Sophie Pic in Valence, and Alain Ducasse at The Dorchester in London.

Developed by Electrolux Professional, the latest Molteni Caractère blends the classic look and feel of a premium stove with a number of contemporary customisable combinations – including colour, finish, control knobs and edging – to give a world class cooking solution that is truly bespoke to both a chef's cooking needs and aesthetic taste.

Steve will also be charged with continuing the growth of Electrolux's made-to-measure thermaline cooking suite offering within the sector. Able to be customised to include a wide range of cooking functions, including induction and free-cooking tops, gas burners, integrated water baths or fryers, with built-in under-counter refrigerated and warming cabinets. All suites are available as a one-piece construction to provide the requisite robustness and clean ability demanded by kitchens in the fine dining sector.

For more information on Electrolux Professional's offering for the fine dining sector, please visit: <https://professional.electrolux.com/your-business/restaurants/>

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*Up to £40,000 subject to approval



The Man Behind The Curtain in Leeds, West Yorkshire opened in 2014 by chef Michael O'Hare. This Michelin starred restaurant, recently moved downstairs and refurbished, has a reputation for modern and often unusual food, with a very artistic presentation.

CHEFS EAT OUT

THE MAN BEHIND THE CURTAIN

President Peter Griffiths said, "It was an unforgettable experience. Food is the star attraction, as was the man himself, Michael O'Hare, when he personally brought out his signature dish to our table.

Some surprising "scratching head" moments. Cooking seriously good, you must go."

TASTING MENU	
Raw Denia Prawn, Roasted Head	*
Veal Sweetbread Slider, Xo, Siracha Steamed Bun, Pickled Shitake	*
Wagyu Beef Served Warm with Rendered Fat, Gordal Olive Juice, Obulato	*
Ackee & Saltfish, Tripe Dumpling	*
Txangura, Iberico Lardo, Quail Egg, Bilberry	*
Black Cod, Dashi, Potato, Ink, Vinegar	*
Ox Cheek, Foie Gras, Puffed Wild Rice, Black Truffle, Spinach	*
Secreto Iberico, Ajo Blanco and BBQ Cinders, Presa Iberica, Sauce of Roasted Trotters and Fino Sherry	*
Milk Chocolate Lavender & Honey, Violet Ice Cream, Potato Custard Praline & Passionfruit	*
A Bit Like Daim Bar But Probably Not As Good	
WINE	
Krug Grand Cuvee NV	*
Lacuesta Rojo Vermut, Rioja, Spain	*
Txakoli Zudegarai, Bodegas Zudegarai, Geretria, Spain	*
Prince Von Hessian Riesling 'H', Rheingau, Germany	*
Marques De Murrieta Gran Reserva 2009, Rioja, Spain	*
Niizawa Kishinamien Umeshu Sake, Miyagi, Japan	

Thirty chefs, former Belfry employees, friends and family are returning to Sutton Coldfield Football Club on Tuesday 2nd January at 5.30pm for a 6pm kick off to raise money for "Violets in Bloom" children's charity and Cancer Research UK in the name of past Vice-President Eric Bruce.

The Charities:

Violets in Bloom has been set up to help people through the worst and most unimaginable loss they could ever have, the loss of a child. Unfortunately, our friend in the charity football matches, David, has used the children's charity following the death of his baby boy, Bobby. Dave was left with a £2,500 funeral bill for baby Bobby's funeral back in the summer of 2017. Friends have raised £450 and the charity covered the rest. He was very worried about covering the funeral costs before the charity stepped in and helped him. Bobby was only 24 weeks when David's girlfriend Rachel miscarried.

The charity's organisers and bereaved parents, Kerry and Ivan wanted to turn their sorrow into something positive and decided to create a children's memorial garden in memory of their precious daughter, Violet, and also for all other children who have been taken too soon. The garden, which opened at the beginning of June 2017, Violet's birthday, provides a sanctuary of peace and reflection and a place where parents and families can connect with their child in beautiful surroundings.



THE BRITISH CULINARY FEDERATION HOSTS CHARITY FOOTBALL MATCH

During the past ten years, BCF Committee member Mathew Shropshall, along with friends, has managed to raise over £20,000 for different charities and said he hopes that many BCF members and friends will come along and support the football match.

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The opportunity for members to share information and learning.

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TUCO Academy for industry-leading training courses and Study Tours for insights into trends.

BUY
Our procurement team secures the best possible values in all framework agreements.

GROW
Keep up to date with the latest TUCO market research, industry trends and consumer preferences.

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

www.britishculinaryfederation.co.uk



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Premier Swiss chocolatier, Felchlin, have launched a new creamy caramel couverture - Bionda 36% - which complements their existing extensive range of superior Swiss couverture.

The Bionda 36% couverture has a full bodied creamy caramel taste. The unique blend of special milk and caramelised milk, created through the natural caramelisation of selected sugars and milk, result in an enhanced, beautiful flavour. Bionda 36% is easy to work with and can be used for bonbons, bars, pralines, fillings, coatings and desserts.

Due to the high content of cocoa butter, Felchlin couverture has a thin flowing viscosity, ideal for enrobing and moulding. The fantastic fluidity ensures longer workability than other couvertures.

Partnership

Felchlin know the cocoa farmers who cultivate the cacao beans they buy and always pay above Fair Trade prices. Felchlin work with their plantations partners allowing them to guarantee the origin of their cacao beans.

Yara Glover, a partner from Ghana explains, "The conditions for our cacao farmers have improved significantly due to working directly with Felchlin. Felchlin pays prices well in excess of Fair Trade Cacao prices for our sustainable cacao."

Andrew Hastick, a Felchlin partner from Grenada expands further, "All of our approximately 7000 cacao farmers have the chance of a better life due to the direct purchasing of our cacao by Max Felchlin. The sustainability of our cacao planting has been greatly enhanced."

Original and authentic quality is Felchlin's commitment to manufacture superior cacao specialities. The Felchlin Certificate of Standards (attached) guarantee the uniqueness and purity of every individual product.

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Above: Glazed Bionda Mousse made with Bionda 36%

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Mark Apsey, Development Chef
L' Ortolan, One Michelin Star



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A team of four from the British Culinary Federation set off to Prague for the Young Chefs Challenge, comprising of myself, Brian Cotterill, our competitor Amber Francis and Sam King, who had agreed to commis for Amber. Both are chefs at the Ritz Hotel in London and we are indebted to John Williams, Executive Chef at the Ritz, for his huge support. It was the first opportunity I had to meet the young chefs as I had been drafted in at short notice to assist them in Prague. Brian had overseen the run-throughs and organised the logistics involved in entering the competition.



On arrival in Prague, we stayed in the 640-bedroom Hotel Duo. Once booked in, we met up to discuss strategy, logistics, shopping for additional ingredients and any other items that may be needed. Conveniently, a few minutes from the hotel we found a large Czech Supermarket. We could not believe the prices, so cheap and of good quality. We did not need too much as Amber and Sam had decided to bring the majority of ingredients for the competition with them.

Hans Bueschkens Young Chefs Challenge Prague October 2017

England had been allocated the early session, so we had an early start, but on arrival at the venue we found the doors locked, with no access until 7.00. As soon as the doors opened we made our way to the kitchens as Amber and Sam had to be set up and ready by 8.00. They set to with a vengeance and were ready on time.

Amber's starter was a classical take on Fabergé eggs - a softly boiled quail's egg, encased in scallop mousse, formed to the shape of an egg and decorated with intricate truffle garnish to replicate the priceless jewel decorated Fabergé eggs of history. The scallop mousse was served with pan fried sea bass and a saffron and mussel sauce.

The main course was veal loin with a garnish of roasted ceps, mushroom purée, pickled purple grelots and Madeira sauce. The dessert, Quanaja dark chocolate with pear; salted Quanaja feuilletine, Quanaja mousse, crème fraîche Chantilly, compressed pears finished off with a dark chocolate cage.

Amber performed excellently, ably supported by Sam they made a great team and they produced some excellent dishes under trying conditions.

Amber finished a commendable 2nd Runner up for Northern Europe. There had been some changes agreed to the rules for the first time this year. In previous years 1st, 2nd and 3rd would have gone through to the final, but it had been decided that winners from the Culinary Olympics would go through, so the winner had already been seeded and only the 1st runner up would go through to the final in Kuala Lumpur.

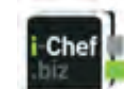
YOUNG CHEF CHALLENGE

North Europe	Aleksander Vartdal	Norway (winner)
North Europe	Niall Larjala	Finland (runner up)
Central Europe	Sandra Hofer	Germany (winner)
Southern Europe	Andrea Tiziani	Italy (winner)

We would like to thank Amber and Sam, on behalf of the British Culinary Federation. They demonstrated skill, imagination, professionalism and enthusiasm and were excellent ambassadors for England and the BCF. The Northern European area is the strongest group in Europe and we are so proud of what they achieved, as over the last few competitions the Nordic countries have monopolised the top three places. So they did extremely well in being placed 2nd runner up.

All in all, it was a massive learning curve and a worthwhile experience for everyone.

Graham Crump, Vice-President



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Tom Phillips from Restaurant Story wins U.K. Bocuse d'Or selection

Tom Phillips, sous chef at Restaurant Story in London, won the UK Selection of the Bocuse d'Or on Saturday 18 November.

Five chefs competed in a three hour 45 minute cook off at The Skills Show at Birmingham NEC.

The runner-up was Adam Thomason MCA, executive chef at Restaurant Associates. The other chefs competing were Chris Hill MCA, premier sous chef, The Ritz London, Frederick Forster MCA, executive chef, The Don Restaurant London, and Tony Wright MCA, senior lecturer University College Birmingham and Bocuse d'Or candidate 2016.

Each competitor received a pan from Bocuse d'Or sponsor Mauviel whilst Tom was presented with a winner's trophy and the book Chasing Bocuse by Philip Tessier, the chef who secured silver for Team USA in the Bocuse d'Or 2015 and went on to coach the winning team in 2017.

The chefs prepared a fish dish using Fjord trout and lobster as the main products and a meat platter using a short saddle of lamb as the main product – each course had to be presented with a minimum of three garnishes.

Tom's fish plate was native lobster with Fjord trout mousse, celery branch, winter radishes, pistachio purée, burnt chive oil, lobster verbena cream, Oscietra caviar. His meat platter was saddle of lamb glazed in a spinach crêpe, turnip tart - with caramelised onions, crispy Brussels sprouts and pickled onions, glazed lamb's tongue,

ransom capers and an aerated Tunworth sauce, braised celeriac, truffle, celeriac skin, crispy trompette mushrooms and mustard frills.

Tom, aged 25, has dreamt about taking part in the Bocuse d'Or since he started cooking professionally. Prior to joining Restaurant Story, Tom was chef de partie at L'Enclume and his experience includes working at Le Bristol Paris and The Ritz London. He also spent 18 months working at Thomas Keller Restaurant Group in New York. Thomas Keller is President of Team USA, the current title holders of the Bocuse d'Or.

Tom must now prepare to compete for a top ten place at the Bocuse d'Or European heat in Turin on 11-12 June 2018. Only the top ten scoring countries will go through to the world final in Lyon in January 2019.

Following his win Tom, who was supported by commis chef Nathan Lane of The Ritz and formerly of Simpsons in Edgbaston, said "It was a privilege to compete against some of the UK's best chefs. It's only just sinking in what my commis Nathan and I achieved and I feel honoured to have the opportunity to compete for the UK next year. I have followed the Bocuse d'Or since I started to cook and always dreamt of competing, winning on Saturday was the beginning of my career dream becoming a reality! Both Nathan and I can't wait to get stuck into training."

The UK jury was led by UK Team President Brian Turner CBE and included

Bocuse d'Or Academy Chair, Andreas Antona, Team Vice-President and Bocuse d'Or UK candidate 2013 and 2015, Adam Bennett MCA of The Cross at Kenilworth, Technical Director of Team UK and Executive Chef of The Ritz John Williams MBE, Idris Caldora MCA, former Bocuse d'Or candidate and coach of Team UK 2015 team, and Bocuse d'Or Ambassador, Claude Bosi of the two-Michelin starred Bibendum restaurant. Philip Tessier travelled from California to join the jury.

Team UK President Brian Turner spoke after the result, "Today's chefs put in a great performance and we witnessed the highest standards of cooking at a UK selection to date. The future looks very bright indeed and I sincerely hope that those who didn't win this time will consider putting themselves forward again."

"I'd like to thank all the judges who gave their time to judging today and particularly Claude and Philip who contributed a great deal to the discussion. I would also like to thank ACT Clean, Aubrey Allen, CCS, Mauviel, Norwegian Seafood, University College Birmingham and World Skills UK – without whom we would not have been able to host such an important competition."

The Bocuse d'Or UK Academy is a not for profit organisation, funded by donations. To offer your support and give Tom the best chance in Turin please email Anne-Sophie Labruyere, sponsorship and fundraising manager of Bocuse d'Or UK Academy as.labruyere@goustation.com.

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Birmingham Christmas Shelter

BCF Committee member Mathew Shropshall, together with other Committee members, Jim Eaves and Graham Crump and UCB Chef Lecturer Richard Brocklesby, will be working at the Birmingham Christmas Shelter during the festive period. It's Chef Shropshall's 10th year of supporting the charity. The BCF is very proud that its members have been supporting Birmingham Christmas Shelter for many years.



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Diary Dates

JANUARY

- 2nd Eric Bruce's testimonial football match, Sutton Coldfield Football Ground B72 1NL 6pm kick off.
- 20th UCB Young School Chef of the Year final.
- 24th **Chefs' Club Lunch**, Cheal's of Henley, 64 High St, Henley-in-Arden B95 5BX.
- 31st Deadline for entries for the Roux Scholarship. For further information: www.rouxscholarship.co.uk.

FEBRUARY

- 6th-7th CATEx, Ireland.
- 13th-15th Battle of the Dragon, Wales. For further information www.welshculinaryassociation.com.
- 19th Closing date for entries BCF Chef of the Year.
- 22nd PACE Conference, Forest of Arden Hotel, Maxstoke West Midlands
- 24th Wing Yip Oriental Cookery Young Chef, closing date for entries,
- 26th **Chefs' Club Lunch**, Peninsula Restaurant at the O2, London SE10 0TW.

MARCH

- 5th – 8th Hotelympia.
- 8th Roux Scholarship Regional Finals, London and Birmingham.
- 8th School Chef of the Year Final, Stratford upon Avon College, Warwickshire
- 9th BCF Student Cook & Serve Team Challenge, closing date for entries.
- 12th **Chefs' Club Lunch** Andy Waters, Floor One, Resorts World NEC, Birmingham.
- 26th BCF Chef of the Year Semi Final, University College Birmingham.
- 26th Roux Scholarship Final.
- 27th -28th TUCO Chefs Challenge, University of Warwick.
- 28th Final, Wing Yip Oriental Cookery Young Chef of the Year, UCB.

APRIL

- 8th -9th European WACS Congress, Moat House Acton Trussell, Staffordshire.
- 19th BCF Student Cook & Serve Team Challenge, University College Birmingham.
- 23rd BCF Chef of the Year Final Cook Off and Dinner & Awards, University College Birmingham.

BCF New Members

Chef Member

Amber Francis, Commis Chef The Ritz
Christina Welz, Hambleton Hall
Luke Turner, Simpsons
Matthew Nicholls, Cheals of Henley
Amrita Phull, Buckland Manor
Chris Mee, L'Enclume
Rhys McCausland, Palace of Westminster
Monty Stonehewer, Commis Chef, Hampton Manor
Toby Hull, Gidleigh Park Hotel
Michael Topping, Harborne Kitchen
Nathan Lane, The Ritz, London
Callum Wood, North Warwickshire & Hinckley College
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