

Culinary News

SPRING | 2020 | £3.75

The Magazine of the British Culinary Federation



BRITISH CULINARY
FEDERATION

National Member of the
World Association of
Chefs' Societies



England's Pride



OUR *75th* ANNIVERSARY EDITION:

STUTTGART RESULTS /
WHERE ARE THEY NOW? /
FUTURE CHEF /





Now part of Givaudan

SIMPLY CREATE

OUR VERSATILE RANGE OF BASES MAKE YOUR MENUS STAND OUT
FROM THE CROWD AND TICK ALL THE RIGHT BOXES.

✓ GLUTEN FREE ✓ NO PALM OIL ✓ NUT FREE ✓ MULTI-USE PRODUCTS

✓ SAVE MONEY & TIME ✓ AUTHENTIC FLAVOURS

✓ VEGAN APPROVED PRODUCTS



For free
samples & recipe
inspiration call us:
01933 356012
or visit us on
the web



Proud Partner
with



www.majorint.com



Chefs! Tweet your favourite recipes:
@majorint #majorecipes

Try us for
FREE!



Scan me
for your
samples

welcome

to the **SPRING 2020** issue of **Culinary News**

Warm greetings to all members, sponsors and friends of The British Culinary Federation. This year we celebrate our 15th anniversary, a true milestone in a relatively short history. With the continued interest and support from industry and steady growth in membership, the BCF is now well established, recognised and respected by many across all sectors with a strong reputation, both nationally and internationally.

At the time of writing we are in the midst of the COVID-19 crisis and are facing many bleak days ahead of us for our families, colleagues and friends. I hope and pray that all affected come through this on the other side stronger and ready to rebuild our truly wonderful industry.

In light of the recent circumstances surrounding the COVID-19 crisis, we at the British Culinary Federation have taken the decision to suspend all events for the next four months.

We trust and hope that all of our members, friends and colleagues understand why we have had to make this decision. This means we cannot carry out the following events as planned; Chef of the Year, Student Cook and Serve Team Challenge, the annual BCF golf day, annual Awards Dinner and Dance and our AGM.

Whilst all of the above is regrettable, what is more of a concern for us right now is the condition of our industry at this worrying time. We offer our thoughts, prayers and best wishes to all affected by this unprecedented situation.

On a happier note, we are launching a new website and over the last two months we have had some wonderful occasions to celebrate. Firstly, with the England Senior National Team being awarded 2 silvers and the Junior Team also winning silver at the Culinary Olympics in Stuttgart.

We have also enjoyed the hospitality of Liam Dillon at the Boat Inn, Adam Handling at The Frog and Mark Fletcher at The Mere during some fantastic Chefs' Club Lunches. All events were well attended and all of the Chefs put on a fantastic showcase of culinary excellence.



As always, we will stand together and support each other. We will find a way to overcome the difficult times and despair caused by this pandemic. Together, let us do what we can, no matter how little or grand, to be that helping hand amidst this global crisis.

In closing, I would like to personally thank you for everything you have done and will hopefully continue to do for The British Culinary Federation, the chefs in our Federation, their families and the people in our larger hospitality community. Your support and contributions are always recognised, appreciated and will be remembered.

La Santé du Chef!

STUART MCLEOD



Print, Design and Distribution
by Bloomfield Print & Design
01789 490528
bloomfieldprinters.co.uk

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

NATIONAL TEAM SPONSORS



PAST WINNER OF BCF CHEF OF THE YEAR HOSTS CHEFS CLUB LUNCH

The Frog by Adam Handling in Covent Garden, London was the venue for the BCF's February Chefs' Club Lunch. This was the first time that Adam Handling had hosted us and we were all looked after exceptionally well by his Senior Sous Chef, Dennis.

Places were sold out very early for this event. Everyone enjoyed an excellent 6-course tasting menu in the private dining room and experienced exciting and very interesting dishes with exquisite flavours, some lovely wines and very professional service.

Once again, another very successful and well-attended event in the BCF's Chefs' Club Lunch calendar.

MENU

Snacks

- Celeriac, date, apple
- Mushroom agnolotti, black garlic
- Cod, spiced carrot, lemongrass
- Salt-aged duck, quince, burnt cream
- Miso, truffle, yuzu



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
BUTCHERS
AUBREY ALLEN LIMITED
COVENTRY

Aubrey Allen®

Quality service &
consistency since 1933

English Earl Stonham Pure Wagyu supplied
to you exclusively through Aubrey Allen

Please contact us on

02476 422222

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



Follow us @AubreyAllen



Instagram: [aubreyallenbutchers](https://www.instagram.com/aubreyallenbutchers)



The Boat Inn, Lichfield

Another good turnout of BCF Members attended the Chefs Club Lunch 16th January at The Boat Inn Lichfield, to enjoy yet another exceptional experience of food and wines.

After a welcome from the manager, appetisers of Pork & Apple Bonbon and Bread & Butter Marrowbone Pudding were well received, the group then enjoyed a delightful salmon starter followed by venison for main course and finally a rich chocolate cremeux dessert, all supported with some fine wines.

The team of chefs working in an open plan kitchen were led by Liam Dillon Chef Patron supported by Richard and Mike West, with great service from the front of house team led by Steve Locklin.

The Mere, Knutsford

The members were treated to a cooking masterclass at The Mere, Knutsford, Cheshire on the 2nd March, the whole chefs club lunch was a triumph. The membership hosted in a private room were treated to a sponsored glass of fizz on arrival and snacks produced by the kitchen.

The whole room agreed that the 7 course tasting menu professionally served by the front of house team and produced by Mark Fletcher and his team was fantastic, especially Marks famous Beef Wellington and the Dessert of the Year 2020 winning dish by Thomas the pastry chef.

The BCF would like to thank all involved at The Mere and look forward to returning again.

We would like to also thank the Sponsors –

Delifresh
Ritter Courivaud

food images
courtesy of
Kevin Byrne



**TRIPLE A ENDORSED
BTEC APPRENTICESHIP**

BTEC
Apprenticeships

Diploma in Craft Cuisine, Features and Benefits

The new BTEC Apprenticeship in Craft Cuisine provides a workforce development programme in craft skills at both Intermediate and Advanced levels. The practical component within the Apprenticeship is the Diploma in Craft Cuisine. The final assessment for the Diploma takes the form of the AAA exam, known as the Triple A, which is overseen by a national committee of representatives from three professional chefs bodies in the UK.

The Diploma is a fully accredited, publicly funded qualification that together with its end test has the following features and benefits:

1. Defines, develops and maintains comprehensive craft skills for the industry and its customers.
2. Does not replace but assists in-house mentors.
3. Culminates in an impartial, independent trade test.
4. Thereby also measures the value of the training provided.
5. Generates and applies common standards and so creates consistency for all concerned: employers, learning providers and learners.
6. Establishes the basis of an industry-led career ladder, with currently two and ultimately three (now piloting) stages of continuous professional development.
7. Has been designed by chefs and has an end test delivered by chefs enabling the profession to set and maintain its own benchmarks.

For more information on the AAA please visit
www.aaawards.org.uk



CHRIS HUDSON

BRITISH CULINARY FEDERATION:
Vice President

TRIPLE A:
National Committee Representative

BRITISH FOOD TRUST:
Trustee





WHERE ARE THEY NOW?

**BCF MEMBER, IAN GIBBS
FREELANCE CHEF
CATERING CONSULTANT**

At the time of writing this piece, I find myself in the middle of the frightening Covid-19 lockdown. It's a bizarre feeling not working or having any employment.

However, I am very sure our hospitality industry will bounce back stronger, more educated and have a more positive attitude to how it will look after its people.

WHERE DID IT ALL START?

After attending Solihull College of Technology and achieving all my City and Guilds certificates, in 1990 I landed a job at a little hotel in Meriden, the mighty Manor at Meriden.

My first Head Chef being Peter Griffiths (now MBE), who has not only influenced my career, I would also like to think thousands of chefs globally through mentoring, encouragement and development with various competitions and Salons, the likes of Hotelympia, Heart of England, etc.

The 90's for me was a special period, a fantastic brigade at the Manor, making lifelong friendships and amazing experiences. Competing in many Salons Culinaire and competitions and constantly being taught dishes and techniques, the brigade were all very successful, something I am sure we are all very proud of.

Later in my career, development from competing led me into judging, something I really enjoy, seeing some fantastic cooking, an educational learning curve and the experience of providing positive feedback to competitors.

After a few years cooking throughout the Midlands, the Cotswolds and the Cheltenham area, which included cooking for HRH the Queen and the Duke of Edinburgh at Gloucester Cathedral in 2003 for the Maundy Thursday Service, (a long story, maybe for a future article, a brilliant yet scary/fun experience)

A MAJOR MOVE

I moved to sunny Bournemouth in 2004

and haven't looked back. I love living by the sea. Moving around the area, I achieved various accolades and experiences with AA Rosettes, Good Food Awards and cooking demonstrations. The award I am most proud of is a coveted Michelin Bib Gourmand at The Kings Arms, Christchurch and retaining this year on year.

LIFE CHANGING

As everyone who knows me, life got a little big tricky at this point. I was ill (another long story that I am not going to bore you with) and Streptococcus G and Sepsis was the biggest fight of my life, one I very nearly lost. However, with the support from family and friends and not forgetting the incredibly talented people in the NHS at Southampton GICU and the hospitality industry, I came through. All the people that I hold very dear to this day. To everyone's delight, after 18 months recovery, I returned to the kitchen and loved it. Being a chef is not just a job, it's a life choice, and I missed it!

The industry has changed. These days there is a lot more administration that includes HACCP, COSSH, allergen information, HR, costing, trackers, etc. I sometimes think I am more of an accountant than a Head Chef, but every now and again you look around the kitchen, see chefs flying through service, enjoying the pressure and producing wonderful creations on the plate, with outstanding flavour, it makes me very proud, standing on the pass.

“ We are entering a world that could be very different and we need to attract more talent to our sector ”

As we recover from this global pandemic, I would like our industry to re-think where we can improve contracts, working hours and the everyday environment where we produce our food products. We are entering a world that could be very different and we need to attract more talent to our sector.

By the time you read this, it would be nice to think I will be back cooking, running a wonderful kitchen, using all the fantastic produce that Dorset's suppliers and foragers offer all year long, encouraging and guiding our young teams, both front and back of house, who will hopefully take the industry forward for the future good of all.

After long winter months making the most of root vegetables and brassicas, chefs are full of the joys of spring once again. The blast of colour and flavour that new season produce brings to this kitchen is reflected in our new ranges. We've also curated a stunning new range of artisan French cheeses, plus exotic Valrhona fruit couvertures that will get your taste-buds singing like the headline stage at Glastonbury.

Its official: spring is coming

harveyandbrockless.co.uk
01905 829 830

HARVEY & BROCKLESS
the fine food co

STEPHENSONS
Supporting The Catering Trade Since 1868

**FINDING THE PERFECT PALETTE
FOR YOUR CULINARY CREATIONS**

TABLEWARE • CATERING EQUIPMENT • DISPOSABLES

Visit our inspiring showroom and cash & carry in Stockport
161 Buxton Road, Stockport, SK2 4ED
@HCSStephensons

stephensons.com
t: 0161 483 6526

For exclusive prices speak to Euan and quote 'BCF' t: 0791 888 9429 e: euan@stephensons.com

KOPPERT CRESS
Architecture Aromatique

**DARE TO BE
DIFFERENT**

App Store Google play

KOPPERTCRESS.COM

PENKRIDGE MIDDLE SCHOOL PUPIL THROUGH TO SPRINGBOARD'S FUTURECHEF NATIONAL FINAL

On **10/02/2020** at **Coventry College**, a group of young, aspiring chefs competed in the regional final of FutureChef 2020. FutureChef directly contributes to the national curriculum, fulfilling some of the Gatsby Benchmarks, and gives young people a life skill. It aims to tackle the industry's severe skills shortage by inspiring 12-16 year olds to develop their cooking skills and understanding of nutrition.

Springboard's FutureChef includes a four-stage national competition, annually engaging over 8,000 children. It also offers reusable classroom resources, chef demonstrations and skills challenges, and forms a link between schools and hospitality employers.

Chloe Heathcote from **Penkriddle Middle School** beat **6 other competitors** to reach the National Final of Springboard's FutureChef competition. **Chloe** served a delicious menu of Beef Wellington, served creamy mashed potatoes, honey roasted carrots & a port jus followed by a dessert of Chocolate roulade delight with a raspberry & vanilla cream filling & chocolate ganache, earning her place at the National Final on 16th March 2020.

Chloe said: "I'm so surprised to have won today and I'm excited for the National Final, what a great opportunity! Thank you to my mentor Craig Malone from Hoar Cross Hall."

Chef Judge **Graham Crump of the British Culinary federation**, said: "Marvellous to experience dedicated and skilful competitors in the Future Chef Competition, a credit to their schools, hopefully future professionals in the hospitality industry. Well done all" Congratulations to **Chloe** who achieved her potential today by serving up a well-balanced and nutritional meal".

Chef Judge **Ian Williams of Hit Training**, said: The future of hospitality is in safe hands having witnessed some amazing dishes produced by the young chefs today. Their dedication and creativity should be celebrated, each one of them today cooked with confidence, maturity and showed excellent skills and techniques. Each year this competition gets harder and harder to judge and I cannot wait 'til next year.

Springboard Regional Manager **Anna Wharfe** said: "Springboard's FutureChef was developed as a result of research into



13-year-old Chloe Heathcote cooked up a storm to reach Springboard's FutureChef National Final.

young people's ideas about the hospitality industry. Research revealed that young people really admire high-profile celebrity chefs, yet surprisingly few genuinely consider a career as a chef! Springboard's FutureChef provides teachers and young people with a wonderful insight into the wealth of career opportunities that the hospitality sector has to offer." Coventry College was delighted to host the West Midlands Regional Final as it presented students studying on its event management courses with the opportunity put theory into practice through its student-led event planning



service. The small team provided excellent catering & hospitality to the accompanying parents & teachers.

Coventry College's Andrew Crompton, Lecturer in Hospitality and Events said: "The logistical organisation and hosting of this competition proved to be a fantastic learning opportunity for our students. By applying a range of management skills including teamwork, planning, project management, communication and problem solving they ensured everyone enjoyed the day."

Wrapmaster®

PROUD TO SUPPORT
**THE BRITISH
CULINARY
FEDERATION**

It's time to ditch the cutter box!
...make service easier with Wrapmaster®



For further information on Wrapmaster® or to discuss a trial, please contact
Stuart Andrews: 07592 108312



Concealed blade for safe cutting
No more cuts from cutter box or slider blades



Easily disinfected in a commercial dishwasher
Dishwasher safe lid and base



Easy to clean and sanitise
Reduces the risk of cross-contamination, recommended by food safety practitioners



Reduces waste and increases productivity
Saves time and money with proven cost in use savings on material usage vs cardboard cutter boxes*

07592 108312 stuart.andrews@cofresco.com www.wrapmaster.global

* Restaurant 3 week trial. 20% less cling film, 25% less foil and 25% less parchment versus Cardboard Cutter box.



SPRINGBOARD'S FUTURECHEF CROWNS 2020 WINNER!

The Springboard Charity's FutureChef has a new winner! 16 year-old Jodie Cochrane from Glasgow won the 2020 National Final at Westminster Kingsway College on Monday.

followed closely by the runners up – with Maisie Speller, 14, from Notley High School in Essex coming in second, and Jessica Batchelor, 15, from Aboyne Academy in Aberdeenshire coming third.

2020 marks the 20th year of the FutureChef competition, which has now expanded to become a nationwide programme. The competition consists of four rounds – or heats – with schools, local, regional and national finals. This year saw 15,358 students involved in the competition from the earliest stages, whittled down to the 12 chefs we saw compete in this week's final. Though the competition was a fantastic tool for engaging young people in the culinary arts, The Springboard Charity knew it needed to do more to accommodate for the needs of the industry, of schools' Food Departments, and for the students themselves. It was from this need that the FutureChef programme was created, transforming the initiative into a year-round education programme that seeks to inform and inspire young people in schools about food and nutrition.

Brian Turner CBE, the British chef and household name, has been involved with Springboard's FutureChef since the competition's inception. He believes the programme is vital for educating young people about nutrition and getting them into the industry.

Brian said, "There are two reasons why we need FutureChef. The first is that there isn't nearly enough domestic science and food tech being taught today, so young people aren't learning the basic skills of cooking that sustain their way of living. Secondly, it encourages people to develop their skills and enter into the industry."

The programme is supported by multiple industry names, including the Worshipful



Company of Cooks, The Savoy Educational Trust, Hilton, Nestlé Professional, Zenith Diversey Group, Compass Group, Sodexo, BaxterStorey, Fairfax Meadow, Delaware North, Hit training, Caterer.com and Bidfood to name a few.

David Mulcahy, Food Development and Innovation Direct for Sodexo UK and Ireland said; "As a long term sponsor of FutureChef, Sodexo is delighted to support this vital initiative. Each year we are astonished and delighted at the high level of skills and passion from chefs so young. We look forward to welcoming Jodie to the famous Royal Henley Regatta this summer. Becoming a Springboard Business Partner has given Sodexo's chefs an extra opportunity to demonstrate their skills and communicate their passion to young people who, we hope, will be inspired to follow in their footsteps."

At this week's National Final, Springboard announced that for next year, FutureChef would be changing and expanding. The new FutureChef competition will open up more opportunities to the thousands of students who take part every year, by splitting the competition element into two age groups: one for 11-14 year-olds and another for 14-16 year-olds.

Anne Pierce, the CEO of the Springboard Charity, said, "FutureChef has successfully supported the food curriculum in schools while providing a pipeline of talent to graduate into the hospitality industry for over 20 years. This year is no exception and today's final of the competition saw 12 hugely talented school children show off their talent, having beaten over 15,000 12-16 year olds who have benefited this year. We continue to innovate, and going forward, FutureChef will provide schools with exceptional resources from age 11 to 16 and our new two tier competition will enable even more young people to learn about food, learn how to cook and provide an exceptional talent pipeline into the industry."



The Secrets Out!

SOMETIMES THE OLD WAYS ARE THE BEST.

We could tell you why our Traditionally Smoked Rope Hung smoked salmon is among the world's finest.

But we will just leave it to some of the chefs who have tasted it.

"Gorgeous . . . traditional . . . sublime . . . authentic . . . extraordinarily good."

Award-winning smoked salmon, smoked over oak chips from Scottish whisky barrels. The way it should be.



Purveyors of the finest smoked salmon

T: + 44 (0) 1900 818 585 E: sales@grantsoaksmoked.com
www.grantssmokehouse.com

Grants Oak Smoked Ltd. 14 Solway Trading Estate, Maryport, Cumbria. CA15 8NF

Students cook up a storm at the Pidy Student Catering Challenge Final

January 2020 - Belgian pastry specialist Pidy, is delighted to announce that Mun Ni Yew from Walsall College has won the title of 'Best Afternoon Tea' at the Pidy Student Catering Challenge grand final cook-off - which took place at the Claire Clark Academy, Milton Keynes College. Mun Ni competed alongside five other finalists who all delivered dishes of an excellent standard, but it was her international-inspired take on the quintessential afternoon tea that won the day.

In joint runner up position was Alex Buckby from Dudley College and Clare Turner from the London Geller College of Hospitality & Tourism, University of West London for their afternoon teas inspired by romance and a touch of tropical.

The students were challenged to reinvent the tradition of afternoon tea using a selection of four sweet and neutral tartlets in different sizes and styles from the Pidy range. The afternoon tea had to include both sweet and savoury elements and be prepared in one hour.

Mun Ni's afternoon tea consisted of four tartlets that all represented different countries and included different specialities that they are renowned for, whilst preserving the elegant style of traditional afternoon tea. The first of which was a Malaysian chicken, potato and egg curry tartlet which was inspired by Mun Ni's heritage and provided a new take on coronation chicken that was packed with Nanyang flavour. The second savoury tart combined avocado, smoked salmon, cucumber and crispy bacon for a refreshing balance of British flavours. Her two sweet dishes were inspired by French and Italian cuisines with a double chocolate and raspberry tartlet and an innovative take on the classic Italian dessert Tiramisu.

All of the finalists did exceptionally well, not only in producing four different recipes in one hour but also presenting their skills on the day in a professional manner. The judging panel, made up of Ana Paula Oliver, Group Pastry Chef for Restaurant Associates and Bake Off Creme



de la Creme Contestant, Andrea Ruff, Course Team Leader for Patisserie at Milton Keynes College and winner of the Craft Guild of Chefs 'Chef Lecturer Award' 2019, alongside Robert Whittle, Managing Director at Pidy UK and last year's winner, Chloe Hammond.

The judges were impressed by each of the student's different themes and the exceptional creativity across the board, but also the cleanliness of the students' workspace, their efficient preparation and the techniques used to create their dishes in the hour.

The judges praised Mun Ni's International afternoon tea for her "well-balanced and bold range of flavours that promoted cultural diversities, whilst carefully preserving the tradition of afternoon tea.", and were impressed with her "beautiful presentation and the way in which she thought outside the box with her display." They also commented on how "Mun Ni managed her time efficiently and created four complex recipes in the short time frame."

Mun Ni Yew, from Walsall College was thrilled to have won the first competition she's ever entered:

"My aim was to create an afternoon tea that includes some of the best flavours and dishes from around the world, while still keeping in line with the elegance and tradition of British Afternoon Tea. I wanted to update and make



it modern in my own way. Each element was inspired by a different country, as well as adding my own twists to classic recipes. For example, I made a Malaysian chicken and potato curry instead of a traditional coronation chicken which was inspired by my upbringing and family.

All of the contestants did amazingly and I never imagined I'd be the winner today. It's the first competition I've entered and the whole experience has given me so much confidence and inspired me to follow my dream of becoming a pastry chef in the future." Robert Whittle, Managing Director at Pidy UK was blown away by the student's professional manner and creativity on the day:

"This is the third competition for Pidy and it was great to see how the students took on the new brief and really pushed their practical and creative ability to the max. The range of Pidy tartlets were the perfect canvas and each student transformed them into completely unique creations which they should be very proud of. Our goal for these competitions is to engage with the next generation of chefs and encourage them to showcase their creativity and skills to the wider industry. Everyone did so well and we can't wait to see where the competition takes them next!"



Pidy would also like to congratulate all finalists, who successfully reached the final having had their entries judged against students from across the country. All six dishes were produced to an exceptionally high standard, making the judging process at the final all the more difficult.

The list of finalists included:

Waritorn Sa-Ardsorn, London Geller College of Hospitality & Tourism, University of West London

Clare Turner, London Geller College of Hospitality & Tourism, University of West London

Jadzia Bell, Loughborough College

Alex Buckby, Dudley College

Mun Ni Yew, Walsall College

Megan Bell, Walsall College

For more information on the Pidy range, please visit www.pidy.co.uk or call 01604 705666.



Robot Cook®

COOKING CUTTER BLENDER

The first professional cooking cutter blender

Cooking
precision

up to 140°C
to the nearest
degree

HOT or **AMBIENT**

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



**Call us for a free demonstration
in your kitchen**

robot coupe®

2 Fleming Way, Isleworth TW7 6EU
T: +44(0) 20 8232 1800 E: sales@robotcoupe.co.uk W: www.robotcoupe.co.uk



Representatives of the BCF were invited to attend a Potato Inspiration Dinner at the Lensbury Hotel, Teddington.

Guest chefs showing their skills included Chris Wheeler, Rob Kennedy, Adam Lestrelle, Louisa Ellis, Freddie Innes, Marc Petit, Ririn Biggs and Hari Ghotra.

The aim of the event was to showcase the versatility, innovation and creativity that can be produced from the variety of potatoes that are available.

The whole meal covered from an Amuse Bouche to a Dessert.

Special thanks from the BCF to Karl Pendlebury Senior Manager AHDB for the invitation, who has promised more of these events covering all areas of our food supply chain.

Darren Edwards one of those representing the BCF quoted;

"It was a great evening and stunning food and very well received, amazing what can be achieved from a humble potato. The chefs were asked to showcase Maris Piper, King

Edwards, and Purple Potato which was the dessert, made from 80% potato... truly amazing.... The stand out dish for me was the hake fish course"



If you want to keep the grey matter working try this!

You never stop learning . . .

A fantastic educational programme for everybody to be involved with. It is free to use (needing just an email) and can be accessed on all devices.

The candidate selects which modules they wish to do as and when they want to complete them. Each module taking around 2.5 hours to complete inclusive of the test. If nothing else it will keep brilliant minds active and learning about a subject they love ...Food :)

<https://ahdb.org.uk/meat-education-programme>



Lecturers please pass onto all your students and share with anybody !!!



Our five star jus
your consistent, great
tasting dish

Call
01606 541 490
today to discuss the
Essential Cuisine
product range!



Essential Cuisine Premier Veal, Chicken, Lamb, Red Wine and Vegetable Jus give you the quality of a traditional 5 star jus in minutes, so you need never run out.



For more inspiration, download our free interactive recipe books!

www.essentialcuisine.com



ANNOUNCES FINALISTS FOR CULINARY COMPETITION

Leading contract caterer Elior UK has revealed the four finalists of its internal 2020 Culinary Competition. Elior chefs Andrew Biggs, Mark Kinzel, Jessica Simpson and Sam Walton wowed the judges with their unique dishes which were served at Elior UK's Awards for Excellence in March.

Taking place at Unilever's Chefmanship Centre, the competition final welcomed 10 Elior chefs from across the business and the UK. They were tasked with developing and cooking a two-course 'celebration lunch' menu for two covers, plus three canapés.

They were judged by an expert panel including Peter Griffiths MBE, President, the British Culinary Federation; Martyn Nail, Executive Chef, Claridges Hotel, London; Robin Givens, MD Contracts, Elior UK and Steven Fitzsimmons, Executive Chef, AJ Bell Stadium.

Jessica Simpson impressed the panel with canapés such as langoustine, spruce butter and caramelised whey, as did Sam Walton with his vegan maple glazed beetroot tarte tatin with cashew nut mousse. Andrew Biggs was awarded for his main course of Goosnargh duck breast and faggot, crown prince squash houmous, harissa spiced chickpeas and scorched little gem. For dessert, Mark Kinzel's dessert of salted crème caramel, dark chocolate and pistachio mousse, Norfolk honeycomb, blood orange, poppy seed and basil was chosen as the perfect dish to end Elior's awards dinner.

Peter Joyner, food development director, at Elior UK said: "Congratulations to our four finalists – I hope you enjoyed serving up your prized dishes to your colleagues and friends at the Elior awards dinner. Also, well done to all competing chefs – it takes dedication and skill to develop and execute your own menus under pressure."

"Our Culinary Competition, amongst other internal contests, is a brilliant opportunity for chefs to boost their careers, get in front of senior members of the team, and learn key skills for the future."

To learn more about Elior UK and its learning and development initiatives, visit <https://www.elior.co.uk/>.



ABOUT ELIOR

Elior operates high profile catering contracts across the B&I, health & care home, defence, education, stadia and heritage sectors. It provides customers with a bespoke offer that focuses on great food, drink and customer service and couples it with the benefits that a large company brings. Elior UK is part of Elior Group which operates worldwide with annual revenues of €6,422 million.

Founded in 1991, Elior Group has grown into one of the world's leading operators in contract catering and support services. With strong positions in 6 countries, the Group generated €4,886 million in revenue in FY 2017-2018.

Our 109,000 employees feed over 5 million people on a daily basis in 23,500 restaurants on three continents, and offer services on 2,300 sites in France.

Elior Group has become a benchmark player in the business & industry, education, healthcare and leisure markets.

Innovation and social responsibility are at the core of our business model. Elior Group has been a member of the United Nations Global Compact since 2004, reaching the GC Advanced Level in 2015.



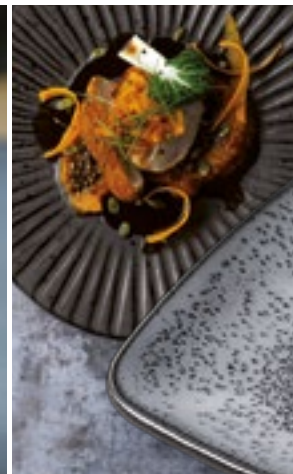
Quality | Design | Performance

+44 (0) 1785 826333

sales@dpstableware.co.uk

www.dpstableware.co.uk

Inspirational Tableware & Foodservice Solutions



Porcelite

Rustico

Ocean

Seasons

TRAMONTINA

Aura



@DPSTableware



dps_tableware



DPS Tableware

DELIVERING
ANNUAL SAVINGS
TO MEMBERS
IN EXCESS OF
£15 MILLION

£146 MILLION+
ANNUAL SPEND

19 EU-COMPLIANT
FRAMEWORK
AGREEMENTS

GIVING MEMBERS
ACCESS TO OVER
200 QUALITY
ASSURED SUPPLIERS

TUCO
The University Caterers Organisation

WWW.TUCO.AC.UK
[@TUCOLTD](https://twitter.com/TUCOLTD)





Innovation, Sourcing

Last week, 3- 5 March 2020, thousands of professionals in the hospitality and foodservice industry travelled to ExCeL London for Hotel, Restaurant & Catering (HRC). As the industry movers and shakers gravitated to ExCeL London to discover the latest innovations making waves in the hospitality industry, the isles were bustling with visitors looking to source new products to drive their business forward.

The presentations, talks, panel discussions and cooking demonstrations from the UK's top chefs and industry pioneers on the **Vision Stage, TechX and The Staff Canteen Live** were fully booked with visitors left standing to listen to the latest trends and issues impacting the industry.

One of the most well attended talks named, 'Stars in their Eyes - Let's talk Michelin', included industry legend Tom Kerridge who commented "Great show as always, showcasing the best of the industry. Thanks for having me!"

600 exhibitors showcased their latest products across four shows, The Professional Kitchen Show, The Foodservice Show, Hospitality Tech Show and Interiors and Tabletop Show, ensuring there was plenty of choice for all that attended and

Hotel, Restaurant & Catering (HRC) brings together the best of the industry

feedback from visitors has been incredibly positive. Content was king at HRC this year, as the show introduced a wealth of conferences, tastings and trend trails with key partners. Highlights included Sustainable 'Hospitality 2020: Food Made Good' with the Sustainable Restaurant Association (SRA)

introduced by Raymond Blanc, Chef Patron at Le Manoir aux Quat' Saisons, 'Hospitality Uncovered.... Is there really a hospitality industry skills shortage?' in partnership with Hospitality Jobs UK, guided tours of The Professional Kitchen Show with the FEA Trend Trails and tastings on 'The Great British Drinks Movement' hosted by drinks expert and TV personality Jane Parkinson.



The breadth and range of talent on show in the prestigious chef competition programme; **International Salon Culinaire** was incredible to see – almost 1000 chefs entered over 100 competitions across the three day show with many competitions across the Live Theatre and Skills Theatre over-subscribed with competitors wanting to take part and showcase their culinary skills.

Notable International Salon Culinaire 2020 winners included: Coworth Park Hotel (part of the Dorchester Collection) winning the Craft Guild of Chefs National Chef Team of the Year, Tomas Krasnan winning the Association of Pastry Chefs Dessert of the Year for the third consecutive time, Hull College winning the most successful college award on the Skills Theatre and the Chairman's Award for the Skills Theatre was presented to Bethan Disley Jones from City of Liverpool College.

"HRC was an invaluable experience for us in the procurement world. Not only did HRC give us the opportunity to connect with a number of new and potential suppliers in our space and give us a platform to create new relationships and partnerships but it also enabled us to catch up with a number of our current suppliers, and see them showcase their new and innovative products."

SOPHIE SHERRARD, CATEGORY DEVELOPMENT BUYER – FOODBUY

Ronda Annesley, Event Manager commented

"We were delighted to see the stands of our suppliers from across the hospitality and foodservice sector buzzing with visitors, along with our biggest line-up of industry

& Educational talks:

"This year's show has shown the true colours of our industry with everything that is going on in the world. We have had the most tremendous support from both competitors and visitors. The entry level has been over-subscribed twofold, and we have managed to allow all of them to compete with standards reaching new heights".

CHEF STEVE MUNKLEY - INTERNATIONAL SALON CULINAIRE CHEF DIRECTOR.

For the first time HRC partnered with ReFood (the International Salon Culinaire Food Waste Partner) to tackle food waste from exhibitors and the International Salon Culinaire competitions in a sustainable and environmentally friendly way by recycling food waste into renewable energy and biofertilizer.

"We found this year's show exceptional, we've got fantastic feedback, orders and met some fantastic people from different backgrounds. We would highly recommend the show and we will back next year."

JAMES HEMMINGS, BUSINESS DEVELOPMENT MANAGER - LOGICALL WIRELESS SOLUTIONS.

experts, chefs and influencers leading the conversations on stage. With so many positive messages we look forward to seeing you at next year's bigger and more encompassing event."

High on the success of this year's show, the anticipation is already growing for next year when ExCeL, London becomes home to the largest gathering of food, drink and hospitality suppliers under one roof.



Taking place 22-24 March 2021, Hotel Restaurant & Catering will now unite alongside International Food and Drink Event (IFE), IFE Manufacturing Solutions (IMS), Festival of Enterprise and The London Produce Show welcoming 2500 suppliers and 45,000 visitors.



ENGLAND'S NATIONAL CULINARY TEAMS TRIUMPH WITH SILVER MEDALS AT THE 25th IKA/CULINARY OLYMPICS, INTERGASTRA, STUTTGART, GERMANY

The Culinary Olympics, held this year in Stuttgart for the first time, takes place every four years and is the largest culinary competition in the world. Two thousand chefs and pastry chefs from sixty nations took part.

England's senior chef team members included:

Simon Webb (Team Captain) Roslin Beach Hotel Southend; Clark Crawley, Gather & Gather, London; Nathan Aldous, Emmanuel College, Cambridge University; Ian Mark, Royal Air Force; David Davey-Smith, Royal Air Force; Jamie Gibbs, Northampton Saints; Ed Marsh, Michelin starred Manor House, Castle Combe; Adam Thomason, Wimbledon All England Tennis Club; Chris Zammit, Chocolate Master and Nick Vadis, Culinary Director, Compass Group UK & Ireland.

After a year of training and many practice runs, the team competed in the Restaurant of Nations on 16th February serving 110 covers and the Edible Buffet on the 18th, winning double silver medals resulting in England being placed 11th against 32 other countries.

Chris Zammit's stunning chocolate centrepiece on the edible buffet was placed a very credible 4th out of all the National Teams.

Team manager, Nick Vadis said:

"I am very proud of the team, I have witnessed first-hand the training, dedication and pride the team have put into representing England, sacrificing large amounts of personal time. To represent one's country is such an honour and an achievement and to bring back home two silver medals in such a tough competition is excellent."

Up against 24 countries, England's National Junior team won a silver medal, cooking for 60 covers in the Restaurant of Nations and a diploma of excellence in the buffet.

The Junior team, who relished the opportunity to represent their country, have worked extremely hard over the last 12 months, training and developing their skills, supported by Team Manager Mathew Shropshall and three-times Culinary Olympic gold medal winner, pastry chef Richard Taylor.

Representing the Junior team were:

Jack Gameson (Captain) Chef Lecturer; Gregory Evans, Lainston House, Wiltshire; Elliott Lawn, Michelin-starred Peels Restaurant, Hampton in Arden; Harrison Boddington, Luke Jeffs and Cameron McNally, University College Birmingham.



BCF President, Peter Griffiths said,

"Both Senior and Junior teams performed very well in Stuttgart and it was a pleasure to witness the results of all their hard work and commitment. They were a credit to the BCF, themselves and their country. Representing your country is a huge responsibility and a large financial commitment from the BCF. Since the formation of the BCF, England's National Culinary Teams have been a true success story, competing at many events both in the UK and around the world.

This has only been possible through the foresight and determination of a few, the hard work and commitment of many and the generous help and support from industry and our National Team sponsors: Goodfellows, Electrolux Professional, Major International, Bidfood, Wrapmaster, Grants Oak Smoked and University College Birmingham and not forgetting WearerTech for generously providing the teams' footwear and member Kevin Byrne and Rudiger Friedrichs for supporting both teams with Frankenberg tailored airline meals.

"I am delighted and really pleased for all concerned, it has been a fabulous achievement for both teams to bring home silver medals competing against the rest of the world in what is a tough and demanding competition arena."



Chris Zammit's stunning chocolate centrepiece

images courtesy of Kevin Byrne



The great chef, Anton Mosimann came over to say hello to Team England



NATIONAL TEAM SPONSORS





ROASTING THE

Stourbridge schoolgirl wins chance to cook at Raymond Blanc restaurant as University College Birmingham's Young Chef of the Year 2020.

A Stourbridge schoolgirl has roasted the competition to win University College Birmingham's Young Chef of the Year and the chance to cook at Raymond Blanc OBE's Michelin-starred restaurant. Yasmin Fellows, who attends Ridgewood High School in Wollaston, was crowned for her "unique take" on the roast beef dinner and humble lemon meringue pie.

The 14-year-old will now get to spend up to five days working with top chefs at Le Manoir aux Quat'Saisons in Oxfordshire, as well as have a VIP masterclass with TV chef Yummie Brummie Glynn Purnell at Michelin-starred Purnell's in Birmingham.

The ecstatic teen chef from Stourton was initially worried that her dishes might not be as imaginative as her co-finalists'. But

the judges - national street food champion Lee Desanges, Indian celebrity chef Garima Poddar, senior cookery tutor at The Raymond Blanc Cookery School, Becca Boast and President of the British Culinary Federation Peter Griffiths MBE - loved her take on the two classics.

Becca said: "Yasmin's main course was a delicious roast beef with Yorkshire pudding and a simply fantastic jus, absolutely beautiful presentation. Pink beef and lovely crisp, layered potato, too."

The winning menu comprised a main of herb-roasted beef and Yorkshire pudding, crispy layered potatoes, seasonal vegetables of cubed parsnips, purple sprouting broccoli and sweet baby carrots, served with a beef jus and homemade horseradish sauce. Her

deconstructed lemon meringue dessert featured sweet shortcrust pastry and piped citrusy lemon filling on toasted meringue.

Also winning an Apple iPad Air, a day in the kitchen followed by lunch for four at Purnell's and a year's free subscription to YouTube recipe channel SORTED, Yasmin said:

"I was so nervous in the final, especially with burning the Yorkshire, but I managed to get back on track. I still haven't got over the fact that I won and am totally overwhelmed by the prizes. Competing was a

big boost for my confidence. I initially thought my dishes would be unimaginative compared to the others, but then thought my most favourite meal ever is a Sunday roast. My nan and mom make amazing roast dinners, so I wanted to create my own version, including rich flavours to make it really tasty."

Yasmin's food technology teacher Rebecca Lawrence said she was thrilled at Yasmin's win, especially as the school won £500 towards cookery equipment. Making her even prouder, it is the second year running a student from Ridgewood has won the competition, now in its fourth year.

"I am so proud of Yasmin," she said. "She has worked very hard towards this competition and deserves her success. This is an amazing competition that gives

It is a privilege to work with such talented and committed students."

Encouraging the next generation Open to 14-16 year olds, the British and international-themed Young Chef of the Year 2020 took place at University College Birmingham's training kitchens in Summer Row.

This year's second prize went to 16-year-old Lydia West from Ellowes Hall Sports College in Dudley, who served roast duck breast with plum sauce dish and apple rose tart, using ingredients from the Midlands. Her prize was dinner at the University's Atrium restaurant, £300 towards school cookery equipment and £300 worth of Love2shop vouchers.

In third place was 15-year-old Gabriella Farrier from Aldersley High School in Solihull, who made a chicken Kiev and cherry Bakewell tart. Her prize was lunch at Indico Indian restaurant in Birmingham's Mailbox, £200 towards school cookery equipment and £200 worth of Love2shop vouchers. All finalists received a personalised professional chef's jacket.

This year's entrants, who could enter themselves or be nominated by a teacher, were tasked with devising a hot main course and hot

All of this year's judges are alumni of University College Birmingham. The competition is supported and sponsored by Maple from Canada, Savoy Educational Trust, the British Culinary Federation and Russums.

The British Culinary Federation is proud to continue its association with this very popular competition, also supporting the awards with specially inscribed trophies and framed certificates.

Opposite-Top L-R: Becca Boast, Lee Desanges, Peter Griffiths, Garima Poddar, Neil Rippington



BRITISH CULINARY FEDERATION

National Member of the World Association of Chefs' Societies

COMPETITION!

gifted and talented pupils an opportunity to challenge themselves and experience a professional environment.

or cold dessert in 90 minutes. They could get as creative as they liked, their dishes just had to reflect their heritage in some way.





WHERE ARE THEY NOW?

Now Chef at Aimsir, awarded two Michelin stars, he has had an inspiring career to date. Cornwall-born chef **Jordan Bailey** is head chef at Aimsir, the fastest ever straight to two-star restaurant in the history of the Michelin Guide Great Britain and Ireland, which he runs with his wife and front of house manager **Majken**

Bech Bailey.

Previously a key member of the team in **Restaurant Sat Bains**, 30-year old chef Jordan Bailey opened Aimsir in 2019 after a stellar career in the UK (**Rosewarne Manor** in Hayle, **The Elephant** in Torquay) and Scandinavia, gaining and holding three Michelin stars in **Maaemo**, the renowned Norwegian restaurant of chef **Esben Holmboe Bang** in Oslo.

The British Culinary Federation has a gift for spotting talent. BCF young member then, Jordan Bailey was awarded the Johnnie Borra Memorial Trophy in 2011 by the British Culinary Federation for being the most promising young chef under 25 years of age who had demonstrated outstanding talent and enthusiasm. At the time, he was working with Simon Hulstone at the Michelin-starred Elephant Restaurant, Torquay.

Together with Majken, they made a home together in Ireland – both driven by a genuine idea of their own joint creation. Young, passionate, driven, ambitious, Irish food lovers watched the development of this exciting

young couple with interest, from their arrival, to opening to winning their two Michelin stars. They bring a concentrated level of experience from working at a very high level in Scandinavia, a part of the world that cherishes the hyper-seasonal and values the local larder. They also have the intriguing benefit of looking with a fresh eye at home-grown Irish ingredients, and what can be done with them by someone who has no expectations attached.

Aimsir, the weather, is the heart of what happens at Aimsir, the restaurant.

Celebrating what can be sown and harvested, fished and foraged on the island of Ireland, Aimsir is a passionate advocate for an authentic range of ingredients used in a sophisticated and inventive way.

AIMSIR

Cliff at Lyons, Lyons Road, Celbridge, Kildare, W23 HXH3
+353 1 630 3500
<https://aimsir.ie>



Did you know that as a chef you spend 87% on average on your feet all day? It's no wonder you need good footwear. We design shoes for people on their feet all day and we create them with the University of Salford using the science of biomechanics.

The partnership with the University helps us to look at the way chefs and other hospitality staff move and the long hours of standing and how this has an impact on your musculoskeletal system. We then use their advanced understanding of ergonomics to create seriously comfortable and supportive footwear.

That's why our Custom Pro Range offer chefs, kitchen workers and restaurant staff a choice of three insoles offering firm, medium or soft arch support designed to complement the natural curve of the feet and provide customisable comfort.

"The shoes by far are the most comfortable and the lightest kitchen shoes that I have ever worn. The shoes provide great support, non-slip grip and unlike any other shoes do not feel the fatigue at the end of a long day wearing them. Honestly, love the shoes. You've got me for life."

Cushion Pro Range

You know the sheer exhaustion that hits you at the end of a shift, well, the Cushion Pro Range is designed to give you the instant comfort that you deserve.

All of the shoes within our Cushion Pro Range are created with shock-absorbing material which is designed to take the stress and strain off your every step. It's super lightweight properties minimises the pressure on your feet, ankles, legs, knees, hips and lower back throughout the day.

"These are genuinely the best feeling shoes I've ever worn in the kitchen. Grip, protection, support, comfort, lightweight...and they look good too. I'm seriously impressed!"

Visit www.wearertech.com/custom-pro to find out more about this range.

"We were also proud to sponsor England's National Culinary Teams, both senior and junior, competing at the Culinary Olympics in Stuttgart. We had great feedback about the benefits that WearerTech shoes provided them."



TOWN & COUNTRY
FINE FOODS
SERVING THE PROFESSIONAL SINCE 1986



EXCEPTIONAL PRODUCTS FOR THE HOSPITALITY PROFESSIONAL

Town & Country Fine Foods provide high quality, innovative products and ingredients to award-winning UK pastry chefs, caterers and hospitality professionals.

Why not let us help you with your menus, to make your events even more memorable.
Next day delivery to anywhere in the UK.

T: 0345 672 8000 | orders@tcfinefoods.co.uk | www.tcfinefoods.co.uk

TOWN & COUNTRY FINE FOODS LTD, NO. 4, PERTH TRADING ESTATE, MONTROSE AVENUE, SLOUGH, BERKSHIRE, SL1 4XX, UK



Did you know that as a chef you spend 87% on average on your feet all day? It's no wonder you need good footwear. We design shoes for people on their feet all day and we create them with the University of Salford using the science of biomechanics.

The partnership with the University helps us to look at the way chefs and other hospitality staff move and the long hours of standing and how this has an impact on your musculoskeletal system. We then use their advanced understanding of ergonomics to create seriously comfortable and supportive footwear.

That's why our Custom Pro Range offer chefs, kitchen workers and restaurant staff a choice of three insoles offering firm, medium or soft arch support designed to complement the natural curve of the feet and provide customisable comfort.

"The shoes by far are the most comfortable and the lightest kitchen shoes that I have ever worn. The shoes provide great support, non-slip grip and unlike any other shoes do not feel the fatigue at the end of a long day wearing them. Honestly, love the shoes. You've got me for life."

Cushion Pro Range

You know the sheer exhaustion that hits you at the end of a shift, well, the Cushion Pro Range is designed to give you the instant comfort that you deserve.

All of the shoes within our Cushion Pro Range are created with shock-absorbing material which is designed to take the stress and strain off your every step. It's super lightweight properties minimises the pressure on your feet, ankles, legs, knees, hips and lower back throughout the day.

"These are genuinely the best feeling shoes I've ever worn in the kitchen. Grip, protection, support, comfort, lightweight...and they look good too. I'm seriously impressed!"

Visit www.wearertech.com/custom-pro to find out more about this range.

"We were also proud to sponsor England's National Culinary Teams, both senior and junior, competing at the Culinary Olympics in Stuttgart. We had great feedback about the benefits that WearerTech shoes provided them."

INFUSIONS4CHEFS.CO.UK

BY CHEFS FOR CHEFS

INGREDIENTS
EQUIPMENT
TABLEWARE & COOKWARE
COOKBOOKS
INSPIRATION
NEXT DAY DELIVERY

i4C

From everyday essentials to specialist ingredients and equipment, all at great prices

01359 272577 • info@infusions4chefs.co.uk • @infusionsgroup



DRAPERS' HALL HOSTS BCF ANNUAL LUNCH

Located in the heart of London, Drapers' Hall, once part of the Augustinian Priory, was the iconic venue chosen for the annual "Thank You" lunch for Culinary Partners, National Team Sponsors and Competition Sponsors.

After a tour of the Livery Hall, Silver Room and Cellar, guests enjoyed Champagne and Canapés in the Drawing Room before going through to lunch in the richly decorated and visually dramatic Court Dining Room which overlooks the Drapers garden and displays a portrait of Her Majesty the Queen by Sergei Pavlenko and the magnificent Gobelin tapestries created for the French King in the 18th century.

Lunch, cooked by Executive Chef Mark Page and his team was outstanding. Another memorable occasion in the BCF calendar enjoyed by all those who attended.

- WINES
- IGP Honore de Berticot, Cote de Duras,
 - Sauvignon Blanc, France, 2018
 - Herault IGP Le Pionnier Rouge, 2018

- MENU
- Pumpkin Raviolo *
 - Textures of Foie Gras and Seville Orange *
 - Wild Sea Bass, Lobster Mousse, Tempura Lobster *
 - Peppered Wagyu, Stuffed Oxtail, Creamed Carrot Purée, Roast Chervil Root *
 - Blackcurrant Parfait, Honeycomb, Apple Sponge *
 - Coffee and Petits Fours

BRIAN KING FLETCHER 1936-2020

The British Culinary Federation is very sad to report the death of long-standing member Brian Fletcher who passed away in January. Brian was one of the early Chef de Cuisine members of the Midlands Association of

Chefs and had always supported and followed the Federation. His funeral service was held at Redditch Crematorium, Worcestershire and was attended by BCF Committee members.

The BCF sent its sincere condolences to his wife and family and made a donation in his memory to Macmillan Nurses.

Creating Hospitality

Mix your star collection

The Rock & Copper Glow

Villeroy & Boch UK LTD
Hospitality
306 - 308 Chelsea Design Centre East
Chelsea Harbour London - SW10 0XF
info.uk@villeroy-boch.com
Tel: +44 (0)20 8871 0011
www.villeroy-boch.com/hospitality

See short terrific video on youtube
<https://villeroyboch.com/therock>

1929 - 2019
CELEBRATING 90 YEARS

Ritter Courivaud Ltd

IMPORTERS AND DISTRIBUTORS OF THE FINEST FOODS

Suppliers of quality ingredients to chefs and foodservice professionals since 1929.

Ritter Courivaud Ltd T: 020 8991 4350 E: sales@rittercourivaud.co.uk
www.rittercourivaud.co.uk

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

“THEATRE AT CHEAL’S” BACK IN TIME ‘RETRO DINNER’

Held on Tuesday
10th March 2020

Friends and family gathered at Cheals of Henley ‘One Night Only’ for an event that has been promised for some time. BCF members Tony and Matt Cheal teamed up for a 60s classic night. The main feature was Tony cooking signature dishes in the dining room ‘Steak Diane’ & Crepes Suzette.

Tony said that during his time at the Arden Hotel, they had cooked between 75-80k Steak Dianas and believes it will make a come back in many fine dining restaurants. Diners love the special attention of food being prepared at the table.

Tony and Chris Hudson, Vice-President and Ex-Chairman of the BCF have been friends for over 45 Years after starting University College Birmingham together back in 1972.



BCF CONTINUES TO HELP SUPPORT THE HOMELESS AT CHRISTMAS TIME

As we have done so for around twelve years now, again, during Christmas 2019, BCF Chef members helped the Birmingham Shelter feed the homeless over the festive period. The Christmas Shelter event runs over 7 days and is held at St George’s church in Birmingham.

Volunteers from around the city help to cook breakfast, lunch and dinner for up to 150 homeless people, with all the food kindly donated by local supermarkets. The shelter has been running for over 30 years.

Our thanks to Mathew Shropshall, Richard Brocklesby and Jim Eaves for giving up part of their special Christmas time to support this very worthwhile charitable occasion on behalf of the British Culinary Federation.

A message from the WorldChefs President . . .



Dear National Society Members,

Re: 2020 Worldchefs Congress in Saint Petersburg

I hope you and your family are staying well during these challenging times.

On behalf of the Worldchefs Board of Directors, I regret to inform you that the 2020 Worldchefs Congress previously scheduled from July 29 to August 1, 2020 in Saint Petersburg, Russia has been cancelled due to the global pandemic caused by COVID-19.

We understand that many of you have already made plans and registered online to attend the Congress. Please be assured that Worldchefs will be providing a 100% refund for your registration fees at the earliest. To assist in the coordination of these refunds, please contact Anastasia at boryak@formika.ru Should you or your members require any additional assistance in this regard, please contact your Continental Director.



In the next few months, the Board of Directors will also be announcing the date for the Worldchefs Ordinary General Meeting of the Members for 2020 by virtual and/or electronic methods. In addition to the 3 months’ notice, the meeting format, reports (Board, Committee, Financials and Head Office), Agenda items and all relevant documents will be provided. The Congress Bid documents will also be circulated by Head Office in advance to help prepare for the voting to host the 2024 Worldchefs Congress.

We are currently looking at alternate fixed venues to host the 2020 Global Chef Challenge Series in the Spring of 2021 to ensure our finalists still have the opportunity to represent their country and compete in their respective categories. Once confirmed, all official details will be provided.

To ensure this message is well circulated, Worldchefs will be issuing a Letter to the Members/Press Release announcing the cancellation of the 2020 Worldchefs Congress and above details. We kindly ask for your support by sharing the same with your members upon release.

We all believe in the “POWER OF THE WHITE JACKET” to overcome this difficult and painful situation.

May you and your families stay safe and stay well. With Warm Culinary Regards,

Thomas Gugler, President

Universal Cookery and Food Festival

Dear all,

We are facing extraordinary times. The effects on us all, both personally and professionally, are unparalleled and we don't think any of us could have imagined the profound impact COVID-19 would have on our lives. We know many of you are facing big personal battles and business challenges right now – and we send our very best wishes for a quick resolution and happier times ahead.

We wanted to therefore let you know that we have decided to postpone this year's ucff to the new date of Tuesday September 14, 2021. The festival will still take place at the fabulous Mudwalls Farm in Warwickshire.

We are so gutted we won't be having our festival this year, as we've been working so hard to bring you the biggest and best festival to date! But fear not, we will be back bigger and better next year!

Just so you know, we will be taking a short break with our communications over the next few weeks in respect of the situation most of you will be in. Hopefully, soon, when our lives have returned to some sense of normality, we will come back brighter and stronger!

We know the challenges you're facing and we're sending our thoughts and best wishes to you all. As an industry, we know we can get through this - we are strong enough to weather this storm and we can't wait to see our community back together in the future.

In the meantime, stay safe and look after those closest to you.

Best wishes and thanks for your patience, understanding and ongoing support.

The team at ucff
cookeryandfoodfestival.co.uk
@cookeryfoodfest



launches vegan shortcrust pastry case

Belgian ready-to-fill pastry specialist Pidy has introduced a vegan shortcrust pastry case to meet the trend for plant-based eating that is firmly entrenched in the UK. Ideal for sweet tartlets of all kinds, the shortcrust pastry case has a delicate fluted design and can be packed with sweet sensations. A versatile addition to menus all year-round, the cases are 9.5cm in diameter for optimum-sized individual tartlets.

With the surge of vegan food popping up at every turn on the UK high street, it is crucial for foodservice professionals to have quality alternatives available to satisfy today's diners who are opting for vegan, either through lifestyle choices or due to health reasons.

Made from a carefully developed plant-based recipe that uses responsibly sourced margarine, the pastry case has the same crisp, golden finish and 'buttery' flavour of the company's signature classic sweet sablee shortcrust lines.



Pidy pastry is developed with the stability and consistency demanded by the professional kitchen but delivers the taste and texture of homemade.

The ready-to-fill pastry case is pre-baked to seal in the crispiness and doesn't require further cooking.

The pastry cases can be stored at ambient temperature and have a 12 months shelf life for ultimate convenience.

Robert Whittle, Managing Director at Pidy UK, commented:

"We've carefully developed a plant-based recipe that matches our traditional shortcrust, so that chefs and caterers can easily adapt menus to suit the increasing number of customers adopting such diets.

With vegan products dominating the UK food market and pastry being such a staple ingredient across menus, there is no better time to launch our own take on a plant-based pastry. The same secret family recipe and 100% natural ingredients, but now in a format that suits a wider range of diets."

Proud to sponsor the British Culinary Federation

Let us feed your passion



...with a relationship that delivers.

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

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

For more information contact your local account manager.

Join the conversation



www.bidfood.co.uk

Bidfood
Inspired by you



TEAM UK PREPARES FOR BOCUSE D'OR EUROPE

For any chef taking on the challenge, the Bocuse d'Or is a career defining and sometimes nerve -wracking mission. As we face unprecedented and unsettling times, this year's Team UK also have the uncertainty and worry caused by Covid-19 to contend with.

Two fantastic fundraising dinners were planned for spring, one set in Kendal College with each of the Michelin starred chefs of Cumbria cooking a course and the second was due to take place at Fortnum & Mason in London's Piccadilly.

With both fundraising dinners postponed due to the escalating risk of the disease, the Bocuse d'Or UK Academy, set up to support the Team, must rely on its culinary partners TRUEfoods, Aubrey Allen, Fullers and donations from sponsors Ritter Courivaud, Valrhona and Elle et Vire to cover the costs associated with the competition.

The chefs must first compete in the European Selection in Tallinn for the opportunity to win a coveted place in the world final in Lyon on

January 26-27 2021. This year's Team UK will be led by President Simon Rogan with candidate Ian Musgrave (right) from The Ritz, London, and commis chef Adam Beaumont from Simpsons in Birmingham, with former candidate Tom Phillips keeping his watchful eye over timings in his position as coach.

The brief for the platter is to prepare seven quails, together with their liver and heart. The quails must be used whole, be deboned and be visually identifiable as a whole or half quail. The quail must be accompanied by two sauces and three garnishes - one has to be made with a quail's egg and two have to be made using vegetables, seeds and cereals. The theme for the plate will be announced on June 15th. This year, the design of the platter is being led by award-winning food photographer, Jodi Hinds and will be inspired by British history.

The European contest was taking place from 28th - 29th May but due to Covid-19 it has now been postponed until 3rd - 4th September.

UK ACADEMY BOARD

- President: Simon Rogan
- Chairman: Andreas Antona
- Honorary Life Vice-President: Brian Turner CBE
- Technical Director: John Williams MBE
- Vice-President: Adam Bennett
- Treasurer: Peter Griffiths MBE
- Promotions Director: Michelle Diederichs



THE STAFF CANTEN

INSPIRING CHEFS

THE UK'S BIGGEST NETWORKING SITE FOR CHEFS

JUST GOT BIGGER

• News

• Features

• Recipes

• Video

• Jobs

• Events

• Podcasts

• Networking

WWW.THESTAFFCANTEN.COM

ALL

RECIPES

FEATURES

PHOTOS

VIDEOS

NEWS

EVENTS

#TOP CONTENT

BREADED MORANGIE BRIE, BEETROOT, RED ...

#EVENTS

#NEWS

MONICA GALETTI SAYS SHI

The Staff Canteen

#RECIPES

SIGN UP AND JOIN THE COMMUNITY TODAY

www.thestaffcanteen.com

jobs.thestaffcanteen.com

admin@thestaffcanteen.com

03302 021050

Follow The Staff Canteen:

f

in

OBITUARY

BRIAN JONES 1945 – 2019

The British Culinary Federation would like to pay tribute to Brian Jones who has sadly passed away.

Brian was born and grew up in Margate. He was a teenager when Margate was in its heyday of Dreamland, mods and rockers. Kent remained to be his spiritual home all his life, endeavouring to visit every year, always buying whelks from the hut on Margate seafront and visiting Canterbury, particularly its cathedral.

Brian began his culinary path by joining the Army Catering Corps. He travelled the world and actively served in Borneo, Hong Kong and Singapore, travelling to the Middle East, Caribbean and Gibraltar. It was during his posting to Gibraltar where he met his lovely wife, Olga. They moved back to England and then after



• nine months in Bahrain, he began working for the Army Catering School in Aldershot where he became a chef instructor.

• During this period at Aldershot, Brian became heavily involved in competition work, winning numerous awards, both nationally and internationally, going on to become a senior judge at Hotelympia, as well as representing his country in the National Team. He was appointed Chairman of Judges for National Chef of the Year and was presented with the Education Award by the Craft Guild of Chefs in recognition of his teaching commitment. He said that winning this award was one of the highlights of his career.

• In 1994, the Navy approached Brian to help set up a new catering school in Torpoint. This post gave him the opportunity to move to Cornwall and become closer to the sea. After many more successful years, he took early retirement and at the age of 57 decided to return to his first and foremost passion of painting.

• He became a successful marine artist, selling to collectors both nationally and internationally through auction houses such as Bonham's, Sotheby's and Christie's, so much was the demand for his work. He soon became an Associate Member of the Royal Society of Marine Artists and after just 18 months was honoured with full membership, one of his proudest achievements.

• He shared the love of art, design, galleries and museums with his daughter, Monique. Called "Pops" by his grandsons, Brian has left the most amazing legacy and through his paintings he will live on forever and with all the very happy memories of him many of us share.

• Like numerous others, I have lost a very good and dear friend and will very much miss him and our annual get togethers in Looe, Cornwall.

• The BCF sends its sincere condolences to Olga, Monique and his family.

• PETER GRIFFITHS



PONTHIER
LE FRUIT DEPUIS 1946

TROPICAL FRUIT SAVARIN

*For this recipe and many others go to
www.ponthier.net*

*For enquiries regarding Ponthier puree
call 07961 350 554*



delifresh

for the
love of food

Delifresh are dedicated to providing our customers with the finest fresh produce and speciality ingredients encompassing our family of fantastic producers.

Innovation and customer service are the beating heart of Delifresh as we constantly search to inform & inspire the chef at every opportunity.



t: 0191 4876177 e: info@delifreshltd.co.uk w: delifreshltd.co.uk

Gourmet
Pidy

Your source for
Ready to fill pastry
since 1967

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



THE STAFF CANTEN

INSPIRING CHEFS

IN ASSOCIATION WITH



The Coach and Paul Welburn from The Oxford Kitchen.

The Staff Canteen Editor, Cara Houchen, who chairs each panel said: “I spend all day talking to chefs about the industry and what we can do to make it better, they often talk to me about encouraging young chefs to come into the industry and how we can make it easier for them to find the right career path so they stay in the industry.

“The college tour is about opening doors and breaking down the barriers between young people and the kitchen’s they want to work in. Many of the chefs we’ve had on stage represent the career goals of those in our audience and

“It’s really important for chefs of all levels to come into colleges to talk to students and showcase the different avenues that you can go down - you don’t have to be a restaurant chef, you can be anything.”

“There’s so much to learn and so much to achieve, the only way you can do that and get that message to students is to come into colleges and talk to them first hand.”

He said that he was uplifted by the good turnout, which he saw as a sign that the industry is attractive to young people.

“It’s up to us as industry leaders and peers to grab them, look out for them and get them into the industry.”

Staff Canteen Live



Ahead of the main panel discussion, students have the opportunity to talk with the tour suppliers and partners, who hand out tasters and share information about their respective organisations.

The tour is in partnership with The Royal Academy of Culinary Arts and Springboard UK - as well as being sponsored by Sodial, 167 Catering regiment RL and Koppert Cress who have supported the tour from the beginning and are this year’s headline sponsor.

The Staff Canteen Live College Tour brings top UK chefs to students around the country to inspire the next generation of the hospitality industry.

The event was launched in November 2018 at Westminster Kingsway College and since then The Staff Canteen has brought chefs at the top of their game to a number of different colleges including: Coleg Cambria, Milton Keynes College, Farnborough College of Technology, University College Birmingham and Bournemouth and Poole College.

All of the students at our events have the opportunity to listen to what the panel of chefs have to say and then ask questions of their own. Some of the amazing industry champions we’ve had on stage include John Williams from The Ritz, Adam Byatt from Trinity, Tom de Keyser from

they all began their career in a very similar environment to those students.

“It’s an ideal opportunity for them to explain how they have been successful, offer advice on making the right choices and talking about mistakes they have made and how they have overcome them to get to where they are now.”

The last tour was in January at Coleg Cambria with chefs Nick Bennett from Old Downton Lodge, Matt Ramsdale from The Chester Grosvenor, Gareth Stevenson from Palé Hall and BE Chocolate and Patisserie limited founder Eve Townson.

Nick Bennett said he thought the event was “really beneficial for everyone.”

“I really enjoyed talking to the students and telling them some stories about how great the hospitality industry is.”

Paul Da-Costa-Greaves, Koppert Cress Countries Manager UK, Middle East and Asia, said: “The interesting thing with Koppert Cress is we share the need to deliver and educate and give back to the colleges and students. We share similarities because it’s important that young chefs coming through we are there to support them.

“The students have all been enthusiastic and energised, they’ve all been looking and tasting the plants. Once they understand the flavours and the tastes they start to see us as not the garnish but the ingredient.”

He added: “Working with The Staff Canteen is always a success for Koppert Cress.”

For more information on how you can be a part of The Staff Canteen Live College Tour email: jen@thestaffcanteen.com



Scan to visit our website

The freshest Fruit and Vegetables

Interfruit Ltd are a Fresh Fruit and Vegetable wholesaler based in Birmingham West Midlands. We have been in business for over 19 years and serve Fresh produce to a wide variety of business ranging from the Hotel and Hospitality, Schools, Universities and various Sporting Venues.



@interfruitltd

visit us online at: www.interfruitltd.co.uk

T: 0121 322 8807



Freshest

wet fish supplier

Find us online: fishcomidlands.co.uk @FishCoMidlands

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



APPOINTMENT OF NEW TUCO BOARD MEMBERS STRENGTHENS ORGANISATION IN 2020

The University Caterers Organisation (TUCO) has appointed four new Non-Executive Directors to its board in a move designed to ensure the continued growth and success of the professional membership organisation.

Anouncing the appointments at TUCO's annual Chairman's dinner, this year held at Edinburgh Castle on Thursday 20th February, Mike Haslin, CEO of TUCO said: "I believe these new appointments will help us ensure our values of teamwork, equality, integrity, transparency, commitment and wellbeing are delivered fully when the board is making its decisions. The depth of skills, experience and expertise that we now have on the board reflects the important role TUCO plays as an expert in the hospitality industry, educating and encouraging a culture of best practice in the sector and acting as an agent for change."

The four new appointments include:

GAGAN KAPOOR, HEAD OF CATERING, LOUGHBOROUGH UNIVERSITY.

As the Head of Catering for Loughborough University and business lead for The Elite Athlete Centre and Hotel, Gagan Kapoor plays an important part in the award-winning student experience the university is renowned for. Kapoor holds a Master's degree in business administration from Sheffield Business School along with a hotel management qualification and a degree in mathematics. As a career hospitality professional, he has 22 years of experience working for higher education catering, hotels, restaurants and contract caterers in the UK and India.

KATE GLYNN, HEAD OF CATERING, ASTON UNIVERSITY.

Glynn is responsible for the overall catering operation at the university including its development and execution. Her background working for household names as both an Operational Manager and Brand Manager, gives her a huge depth of experience across the catering industry. Universities are increasingly looking to bring food and drink brands onto campuses, to drive student engagement and keep them on-site.

ROS WILKINSON, HEAD OF HOSPITALITY, LANCASTER UNIVERSITY

Wilkinson has more than 35 years' experience working in hotels, conference and sports venues across the UK and in Paris. In 2016 she stepped into the university sector to become Lancaster University's Head of Hospitality. Her knowledge of the meetings industry will prove invaluable as more universities look to harness this sector to bring in new revenue streams.

MANISH SHAH, ASSOCIATE DIRECTOR, KING'S FOOD AT KING'S COLLEGE LONDON.

Shah is a hospitality and catering expert with more than 19 years' experience within various sectors of the industry including hotels, restaurants, a visitor attraction and a premier league football club.



He will use this opportunity to build on his role as TUCO's South East Regional Chair where his passion for creativity and innovation has already created a positive impact.

Haslin concluded:

"These appointments will help us to build even better relationships within our membership institutions and organisations. TUCO has continued to grow as an organisation both in size and impact.

It is important that as we expand, we remember we are an organisation synonymous with a culture of continuous improvement, this includes a transparent governance that is both dynamic and agile to ensure that we can continue to deliver business excellence."



GOODFELLOWS

www.goodf.co.uk



BETTER BY DESIGN

G&G are proud to announce our sponsorship of chefs jackets and competition plates for England's National Culinary Teams Senior & Junior through the British Culinary Federation.

Peter Griffiths MBE has always been a great friend and loyal supporter of what we have achieved and we are delighted to reciprocate with this sponsorship.

Call: **0844 334 5232**
Shop: www.goodf.co.uk
Email: sales@goodf.co.uk



WILLIAM CURLEY MCA, PÂTISSIER CHOCOLATIER

William Curley aims to source only the world’s finest ingredients, refusing to compromise on the quality or na-ture of his work, using only the freshest, most natural produce. In partnership exclusively with world-re-nowned Tuscan chocolate producer, Amedei.

He is intensely passionate about his craft; chocolate, patisserie and encouraging and mentoring young talent within the business. Together with a team of ambitious pastry chefs, William has long been creating inspiring products of the highest standard.

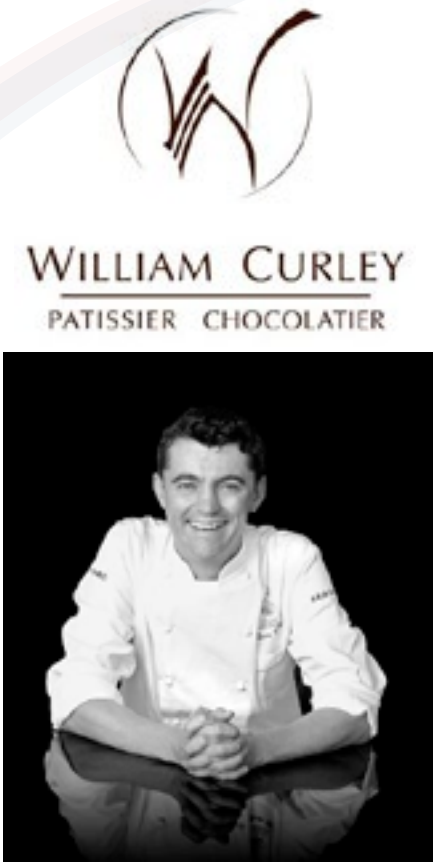
His career began with an apprenticeship at Gleneagles Hotel, and lead him to train with some of the country’s finest chefs; including Pierre Koffmann, Marc Meneau, Marco Pierre White and Raymond Blanc. His ambitions then took him to The Savoy Hotel, where he became the youngest Chef Pâtissier in its history.

William opened his business over thirteen years ago, and has achieved numerous accolades including four times winner of ‘Britain’s Best Chocolatier by The Academy of Chocolate’ and a gold medal at ‘The Culinary Olympics’.

In 2012, he became a member of Relais Dessert International the most prestigious association for Pâtissier – Chocolati-ers. William achieved the Master of Culinary Arts by the Royal Academy of Culinary Arts.

It is the highest accolade awarded to chefs in the UK.

Couture Chocolate was William’s first book, released in 2012, and awarded ‘Cookery Book of the Year’ by The Guild of Food Writers Awards. His second book Pâtisserie was launched in 2014. A third book called ‘Nostalgic Delights’ was released in the Autumn of 2016.



William is proud to have a concession in Harrods, retailing exclusive chocolates in the world-renowned luxury department store.

In 2019, we launched a new chocolate boutique in Soho.



“Patisserie Masterclass by William Curley”

A PCB Creation Event

BCF members are invited to a masterclass with William Curley, please book on line or contact the BCF Secretary at secretary@britishculinaryfederation.co.uk

Tuesday 9th June at UCB Demonstration theatre
Time 11am – 3pm

30 places available for BCF members.

In the situation of the event not being able to go ahead due to the ongoing national crisis, it will be rescheduled for later date, those already registered will have first offer to attend.

Dates for the Diary

BCF Chef of the Year Final	Postponed
Wing Yip Young Chef of the Year	Cancelled
BCF “Crystal” Dinner & Awards Evening, The Belfry	Postponed
Student Cook and Serve	Postponed
Bocuse d’Or European Final, Tallin, Estonia	3rd and 4th September
Founders Lunch	Postponed
Skills for Chefs	TBC
Universal Cookery and Food Festival	14th September 2021
World Chefs Congress.	Cancelled

New Members

Chef Membership

Christopher Bennett, Executive Chef, Lutterworth College
Gregory Evans, Demi Chef de Partie, Lainston House Hotel, Winchester
Robert Marshall, Private Chef, Kent
Martin Hodgetts, University College Birmingham
Mehdi Lahmadi, Coworth Park Hotel, Ascot
Robert Broome, North Hertfordshire College
Conor Bird, House of Commons, London
Cleveson Derio Cordeiro, Frog by Adam Handling, London
Nathan Eades, Wild Rabbit, Kingham, Oxfordshire
Steven Snowden, Lexington, London
Luciano Lucioli, Juniper Ventures, Essex
Harvey Perttola, Maribel Restaurant, Birmingham
Thomas Moody, Minster Mill, Gloucestershire
Jacob Robinson, The Factory Kitchen, Ilkeston, Derbyshire
Billy Frost, Lincoln Hotel, Doncaster
Michael Lowe, Comis Hotel, Golf and Resort, Isle of Man
Philip Whittle, The Chase Golf Club, Staffordshire
Morgan Williams, Esabella’s Restaurant, Solihull
Matthew Ramsdale, Chester Grosvenor Hotel, Chester
Ryan Shilton, Dormy House Hotel, Broadway, Gloucestershire

Associate Membership

Michelle Tromans, Director, Perry Barr Greyhound Stadium
Dean Hoddle, Executive Chef, Silverstone Circuit

CHECK OUT THE NEW BCF WEBSITE AT

www.thebritishculinaryfederation.com



- Fresh modern design.
- More access capability for booking events.
- Along with the latest news updates, foodie photos and more!

*** LAUNCH DATE SUMMER 2020 ***

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

Visit us on Facebook Follow us on Twitter



BCF Chefs



@BCFChefs

Honorary President

Brian Cotterill

President

Peter Griffiths MBE

Executive Vice-President

Andreas Antona

Vice-Presidents

Mark Houghton
Graham Crump
Chris Hudson
Jim Eaves
Matt Davies

Committee of Management

Chairman: Stuart McLeod
Vice-Chairman/England Culinary Teams: Lee Corke
Treasurer: Jerry Toth
England Junior Team/Education Liaison: Mathew Shropshall
Magazine Editor: Graham Crump
Student Cook and Serve
Team Challenge Organiser: Jason Thacker
Website/Events: Stuart Leggett
Culinary Partner Liaison/Fundraising: . Mark Houghton
Membership and Fundraising: Jim Eaves
Membership and Fundraising: Darren Edwards
Executive Officer, Northern Region: . Mark Fletcher
WACS Young Chef Ambassador: . . . Edward Marsh

Ambassadors

Northern Region Rod Bowker
Midlands Region John Peart



BRITISH CULINARY
FEDERATION
National Member of the
World Association of
Chefs' Societies

CONGRATULATIONS TO THE
BRITISH CULINARY FEDERATION
CELEBRATING ITS

15TH ANNIVERSARY

