

Culinary News

SPRING | 2018 | £3.75



**BRITISH CULINARY
FEDERATION**

National Member of the
World Association of
Chefs' Societies



INSIDE:

**BCF
CHEF OF THE
YEAR /
WACS EUROPEAN
CONFERENCE /
STUDENT COOK
& SERVE
CHALLENGE**



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welcome

TO THE SPRING 2018 ISSUE OF CULINARY NEWS

As acting Chairman, a very warm welcome to this latest issue of Culinary News. Chairman Matt Davies has stepped away from BCF business for a while to allow him much needed time to help recover from his terrible accident and get back on the road to a good recovery. He thanks everyone for their concern shown and messages of support.

I am pleased to see that finally Spring is upon us. It seems to have been a long, drawn out winter and for the first time we had to cancel our Christmas Family Lunch due to the amount of snow which fell the evening before.

As always, the BCF diary has been as busy as ever. The Charity Football Match organised by Mathew Shropshall was another success, raising much needed funding for our chosen charities. Chefs' Club Lunches remain very popular and it is pleasing to see member chefs eager to offer their venues to host the BCF.

Many congratulations to England's Junior Team for winning gold at the Battle of the Dragon in Wales in February. We hosted a very successful and well-attended World Chefs European Congress in April, encompassing two very productive days and the opportunity to get to know many colleagues right across Europe and beyond.

The recently held Student Cook and Serve Team Challenge once again proved to be a very successful event and the calibre of entries for BCF Chef of the Year and standards set at this year's semi-final and the final really impressed us all. Many congratulations to our new BCF Chef of the Year, . . .

The BCF is looking forward to attending the World Chefs Congress in Kuala Lumpur, Malaysia in July and will be cheering on Simon Webb who will be representing us in the Global Chefs' Challenge.



“Our best wishes also to our National Teams, both senior and junior, who will be competing in the Culinary World Cup in Luxembourg later this year”

I look forward to seeing many of you at one of our future events and on behalf of the Executive and Committee, may I offer my thanks to all our sponsors, Culinary Partners and the membership for helping us reach the position we are at today.

STUART MCLEOD
Vice-Chairman



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NATIONAL TEAM SPONSORS



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The BCF Committee of Management decided to donate a surplus of children's chocolate gifts from last year's Christmas Lunch at Woodside, Kenilworth, which was cancelled due to the heavy snow fall, to a Herefordshire based charity, Hope Support Services, set up to support young people and children when a close family member is diagnosed with a life threatening illness.

BCF Competition organiser Geoff Tookey has been involved in supporting the charity over the last seven years working as a volunteer with the Hope Team who are a diverse group of highly trained, sensitive and supportive professionals offering a unique service to meet the needs of the individual young person. They are assisted by the Youth Management Team steering group.

Geoff Tookey has also mentored many members of the Hope's Youth Management Team to assist at a number of cookery demonstration evenings that have taken place as well as an intimate dinner for ten auction winners, helping to raise much needed funds for the charity.

In February 2012 BCF Members, Jim Eaves, Graham Crump and Rohan Leith gave up their own time to assist Geoff Tookey and the Hope team to provide an excellent 6 course dinner for 80 covers at Come Dine with Hope a fund raising event held at Bishops Wood House in the Wye valley near Ross on Wye, the chefs mentored many of Hopes young people during the event and helped to raise several thousand pounds for the charity.

NUTHURST GRANGE HOSTS AGM 2018

On Sunday 29th April the British Culinary Federation held its Annual General Meeting at Nuthurst Grange Country House Hotel, Hockley Heath, Warwickshire, hosted by owner and member, Paul Hopwood.

Acting Chairman, Stuart McLeod welcomed and thanked members for attending and asked each committee member to give a brief outline of the work they had undertaken on behalf of the BCF in the past year and outline their aims for the coming year.

President, Peter Griffiths thanked all the committee members for their loyalty, commitment and hard work they had shown over the past year. He went on to outline what a strong position the BCF was in, acknowledging the achievements to date of both National Teams, the successful Chefs' Club Lunches and the exceedingly high standard of entries in the BCF Chef and Young Chef of the Year and the Student Cook and Serve Team Challenge competitions. Also, not forgetting the very popular Youth Academy and the continuous support the BCF receives from all its sponsors and the industry.

In conclusion, he said that the BCF shows continuous steady growth in membership and is financially sound but emphasised the importance of everyone continuing to work hard together to help meet future objectives.

The meeting drew to a close and members and their families were able to socialise while enjoying Champagne and canapés before sitting down to an excellent lunch including specially selected wines.

MENU	
Canapés	
Joseph Perrier Cuvee Royale	*
Asparagus	
Chargrilled Spears, 60° Poached Duck Egg, Sauce	
Choron	
Sancerre Domaine Daulny	*
Crab	
Two Ways: Tian, Crispy Cake, Watercress Salad, Aioli	
Sauce	
Foundstone Unoaked Chardonnay	*
Beef	
Roast Sirloin of Beef, Seasonal Vegetables, Roast	
Potatoes	
Chateau Puy Blanquet Grand Cru St Emilion	*
Fondant	
White Chocolate, Pistachio Foam, Baileys Ice Cream	
Taylors Tawny Port	*
Coffee and Petits Fours	*



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ENGLAND'S NATIONAL JUNIOR TEAM WIN GOLD

Battle for the Dragon cook-off matched Wales against England. Wales' young chefs were looking to succeed where the nation's rugby team failed against England at Twickenham in the Six Nations Championship but England won once again with the National Junior Team taking the Gold Medal and the Trophy.

The two countries went head to head again, but this time in the heat of the kitchen in the Battle of the Dragon contest at the Welsh International Culinary Championships at Coleg Llandrillo Menai, Rhos-on-Sea on Wednesday and Thursday, February 14th and 15th.

At stake for the winner was national pride and the Dragon Trophy, which has been won in the past by national culinary teams from around the globe, including Sweden, Germany and New Zealand.

The challenge that faced the young chefs from both Wales and England was to prepare and cook a three-course meal for 70 people. A panel of international chef judges were keeping a close watch on their work in the kitchen before tasting the dishes.

It's a huge test for both teams, as they prepare to compete in the world's top culinary competitions in the future. England's next major event is at the Culinary World Cup in Luxembourg later in the year.

Wales' menu was Seared Scallop, Langoustine Thermidor, Granola, Cucumber, Piccalilli and Seafood Espuma. Main Course of Pork Tenderloin wrapped in Prosciutto, Pig's Head Bonbon, Honey Roasted Carrots, Carrot Purée, Sprout Leaves, Apples and Parsnip with Pork Jus. Dessert was Bramley Apple, Vanilla Ice Cream England's Junior Team, managed by Matthew Shropshall,

was captained by Edward Marsh (Michelin starred The Manor, Wiltshire) and included Jack Gameson (UCB HE student and Warwick Castle pastry chef), Greg Evans (Lainston House Hotel, Wiltshire – 4 AA rosettes), Nathan Lane (Michelin starred The Ritz, London), Angelina Adamo (3 AA rosettes Park Restaurant, York), Elliot Lawn (UCB HE student and Michelin starred Adam's Restaurant, Birmingham) and Millie Tibbins (UCB HE student and Harborne Kitchen, Birmingham).

England's winning menu was Farmed Pan-Roasted Halibut, Langoustine Croquette, Radish and Cucumber Salad, Romanesco and Langoustine Velouté. Main Course of Venison Loin, Potato Gateau, Fennel Purée, Cabbage, Sweetbread Boudin, Sautéed Wild Mushrooms and Port Sauce. Dessert, Dark Chocolate and Orange Mousse, Citrus Sponge and Iced Blood Orange.

Quote from Mathew: "It continues to be a real honour to manage, train, develop and compete as the National Junior Team Manager. I'm really pleased to be the first Manager for England to win the Gold for England's Juniors and so proud to watch Ed, Jack, Greg, Nathan, Angelina, Elliot and Millie develop within the team. During the past five years we have grown as a team and are working well as a unit. The comment from WACS Continental Director, Dragan Unic, during the competition that the England Juniors work similarly to the Swedish Senior Team is a real credit to the hard work the team put in to training and developing. We aim to work harder for the run up to the Culinary World Cup. My assistant Manager, Richard Taylor has also played a key role in supporting the team. A big thank you to England's Team Sponsors, best result to date and we now look forward to competing in Luxembourg"

The British Culinary Federation and National Team sponsors offer their sincere congratulations to Mathew Shropshall and the team for lifting the trophy and winning Gold Medal.



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MARTIN CARABOTT CROWNED

Roux Scholar 2018

British Culinary Federation Chef of the Year 2016 Martin Carabott has won the 2018 Roux Scholarship.



Martin beat five other finalists in a fiercely contested final held at Westminster Kingsway College, London on Monday 26th March, where they were asked to prepare and serve Pigeonneaux Valenciennes-style, with a vin jaune sauce. The 28-year-old chef was a national finalist in 2016 and 2017.

Martin said: "I'd been in the national final for the last two years but this was much more difficult this year. The dish was difficult, there was a lot of work needed to be done in 3hrs. There's always pressure when you are watched by these superstar chefs, an added pressure. You need to be disciplined and focused."

Martin, who works at Ollie Dabbous' new restaurant Hide in London's Mayfair, was battling it out against Ben Champkin from L'Enclume, Cumbria; Oliver Marlow from Roganic, London; Sam Nash from L'Enclume, Cumbria; and Ryan Porter from Northcote, Lancashire and Fergus Wilford from Cliveden House, Berkshire.

Commenting on the 35th national final, Michel Roux Jr said: "There was a fantastic standard, six highly motivated and talented chefs. All struggled with the boning of the pigeon, it was a real challenge and not something often found on a menu, but it required a classic skill and that's what The Roux Scholarship is all about. The judges had a hearty discussion about which was the best dish and this year for the first time really we took in to account their work method, cleanliness, delegation to work with their commis chef and the waste they produced." Alain Roux added: "As with all the Scholarship final recipes, there is a core challenge at its heart, this time to debone a pigeon which is a small,

fiddly bird. To perform this successfully took not only skill but also time and careful planning. This recipe was a real challenge".

This year saw the legendary chef Michel Guérard take up the role of Honorary President of Judges 2018. He said: "There were six heroes of the kitchen here. All gave a charming and pleasurable interpretation of the dish which charmed all the senses of sight, smell and taste. Boning a bird is a very important skill, you need to be dexterous in the kitchen. Being a chef is a manual job and you need to be careful with manual skills."

The six chefs, all under 30 years old, had three hours to cook the recipe, which is inspired by Auguste Escoffier, in front of the judges. Three-Michelin starred chef Michel Guérard led the panel alongside joint chairmen Alain and Michel Jr. They were joined by Brian Turner, head scholar Andrew Fairlie as well as previous winners Simon Hulstone (2003 scholar), Sat Bains (1999 scholar) and André Garrett (2002 scholar). This year saw the return of Angela Hartnett to the judging panel, and two new judges Clare Smyth and Rachel Humphrey.

The winner was announced at a glittering awards ceremony at The Langham, London, in front of an audience of top chefs and prestigious guests from the world of hospitality. The winning chef, receives £6,000 and an invitation to cook and train under the supervision of a leading chef at a prestigious three-star Michelin restaurant anywhere in the world for up to three months. This, in addition to an impressive list of prizes and culinary experiences provided courtesy of the Roux Scholarship sponsors.



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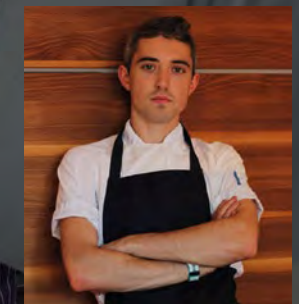
Our Values

In an uncertain world, we pride ourselves on the reputation we have for integrity and reliability. The fact that so much of our work comes through word of mouth recommendation is testament to the high ethical standards, quality and value for money we deliver and maintain.

Our Credibility

"We chose to work with Beacon for our new kitchen because of their knowledge and collaborative approach; also, crucially, they really listened to our needs and translated them into a kitchen we really want. Time and time again, they have brought new ideas to the table that have completely changed our thinking, for the better. It just fills you with confidence that the job will be done well"

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



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ELIOR Chefs raise the bar again in ELIOR'S Chef of the Year Competition

Three chefs have triumphed in Elixir's Chef of the Year competition. David Brett-Lavelle (Elixir sous chef at EE Hatfield), Stefania De Luca (Elixir commis chef), and Tommy Yulhanson (Elixir sous chef at London South Bank University) had the three highest overall scores in the competition. But only one will lift the title of Elixir Chef of the Year.

David, Stefania, and Tommy will now each oversee one course – based on their highest scoring individual dishes from the competition – at the Elixir Awards for Excellence in March. On the night, the chef with the highest overall score from the competition will be revealed as Elixir's Chef of the Year.



England competes against 19 other countries

England's National Culinary Team Captain, Simon Webb, along with his commis, Nathan Lane, will be flying the flag for the country and the British Culinary Federation competing in the Global Chef Challenge taking place in Kuala Lumpur on July 12th during the World Chefs Congress.

Each country's competitor and their commis will be required to produce a four-course meal for 12 covers.

20 teams will be competing in the final, with 5 hours allowed to produce the 4-course menu.

First Course

Lacto Ova appetiser, featuring Koppert Cress and Kaluga Queen Caviar which, with Les Verges Boiron products, must predominate.

*

Second Course

A warm appetiser using Sterling White Halibut

*

Third Course

Main Course using Veal Loin, Veal Osso Bucco, Veal Tongue with starch and complements

*

Fourth Course

Sweet must contain the flavour of Felchin Grand Cru Arriba 72%, Dilmah Tea, 2 Les Verges Boiron products, and the use of Anchor/Fonterra cream

Chris Sprague, Elixir client relationship director, who was one of the judges on the panel, said: "What struck me most is the passion and pride our site chefs have in what they do. Not just in this competition, but every day. The standard of food produced was very high indeed, across the board. It's fantastic to see such commitment and talent in the business. It bodes very well for Elixir's future."

Other judges were Andrew Bennett MBE, Peter Griffiths MBE, Hazel Destiny, MD, Unilever Food Solutions, Nate Brewster, Executive Chef Director, Alchemy Live, London.

Their winning dishes:

Starter – David Brett-Lavelle Confit Salmon with Lemon Gel, Basil and Seaweed Caviar

Main Course – Tommy Yulhanson
Trio of Lamb, Romanesco Purée, Chantenay Carrots, Potato and Onion Crumb and a Red Wine Jus

Dessert – Stefania De Luca
Dark Chocolate and Chilli Delice, Passion Fruit Sorbet and Mango Coulis.

The Chef of the Year competition is open to all Elixir chefs across the UK – with each finalist having been first paper-judged by Peter Joyner, Elixir Food Development Director, Andrew Bennett and Peter Griffiths.

ELECTROLUX unveils latest premium cooking stove offering with launch of molteni caractère



Having established itself at the heart of some of the world's most renowned kitchens, the latest generation of the iconic Molteni cooking stove promises to deliver a new era of luxury cuisine.

Developed by Electrolux Professional, the new Molteni Caractère is the ultimate custom-crafted premium cooking stove. Created to blend traditional cooking heritage with contemporary design, the range can fulfil the aspirations of the most renowned restaurants, hotels and private residential homes.

With all units handcrafted and tailor-made to the exact specifications of each chef, every Molteni Caractère

fuses ultra-modern, high tech materials – including a AISI 304 stainless steel chassis – with a compact surface and stylish finishing, to deliver a number of seamless, contemporary combinations.

Crucially for chefs, the stove can be personalised to meet their exact needs with no compromise. Whether the desire is for a unique look, optimised workflow, or a status symbol which stands out from the crowd, professionals can rest assured that their new Molteni will be the perfect fit for their kitchen.

The Caractère range incorporates a host of different cooking functions depending on the requirements of the chef. These range from, but are not limited to, induction plates and unique charcoal lava stone grill, to classic static ovens, heated, chilled and neutral drawers and cabinets, as well as bain maries and pasta cookers.

Further bespoke additions include round or square control knobs forged from ergonomic stainless steel, as well as a tailor-made plaque bearing either a bespoke logo or the classic Molteni logo, which has adorned ovens across the world's finest kitchens for nearly 100 years.

Available in a variety of matte or gloss enamelled colour finishes, chefs will also have the option to incorporate the Molteni Decor finish. This includes top and side panels which offer outstanding durability, resistant to scratches, abrasion, stains, heat, fire and UV, to provide an aesthetic yet durable finish that allows the Caractère range can last indefinitely without ever showing its age.

Steve Wooldridge, Fine Dining Segment Manager at Electrolux Professional commented: "The exclusive, hand-crafted design of the traditional, premium cooking range has made Molteni a go-to solution for high-end kitchens around the world. Now, we're in a position to widen our offer and present those with a passion for design, the perfect combinations of quality with style, and tradition with innovation.

"The new Molteni Caractère range embodies our excellence in blending established heritage with a 21st century aesthetic. The result is a real integration of the classic and the contemporary; a design concept that combines the classic appearance and cookability expected from a premium cooking stove, with an as-yet-unseen level of customisation for the UK's fine dining scene. With functionality, durability and longevity all at the heart of the new Molteni Caractère, it is undoubtedly a game-changer for UK chefs wanting to take the stove to the pinnacle of quality."

To read more on the Molteni story and its evolution towards Molteni Caractère, visit <http://www.molteni.com>.

For more information on Electrolux Professional's state-of-the-art range of kitchen equipment, go to www.electrolux.co.uk/professional.

CHEFS EAT OUT



As President of the BCF, I had the pleasure of attending Obsession 18 at Northcote. Obsession has grown from four nights in 2001 to eighteen nights, with 21 participating chefs, in 2018. Obsession provides a snapshot of remarkable, global cuisine, offering some of the finest food and wines from around the world.

Overseen by Nigel Howarth, Northcote's Chef Ambassador, and his team and hosted by Electrolux, I enjoyed the inaugural evening of the festival, cooked by Jason Atherton. Jason has emerged as the pre-eminent chef and restaurateur of his generation. His talents clearly underlined by the 17-strong internationally renowned Social Company restaurant group, which stretches from the flagship Pollen Street Social in London's fashionable Mayfair, to New York, Dubai, Hong Kong and beyond.

Food was impeccable, as was the choice of accompanying wines and the service. In all, a fabulous evening at this lovely Michelin-starred and renowned AA Hotel of the Year 2017.

Following dinner, I enjoyed a personal tour, by Nigel, around his superb Electrolux kitchens.

jasonATHERTON POLLEN STREET SOCIAL

PRESENTS

Louis Roederer, Brut Premier NV Champagne

"FISH AND CHIPS"

Foie Gras Eccles Cake

*

RAW ORKNEY SEA SCALLOP

Pickled Kohlrabi, Lemon, Black Olive, Jalapeno Granité
VAT 1, Hunter Semillon, Tyrrell's Hunter Valley, New South Wales, Australia, 2009

*

SOUTH COAST TURBOT

Chestnut Gnocchi, Périgord Truffle Jus
Gloria Reynolds Branco, Reynolds Wine Growers, VR Alentejano, Portugal, 2014

*

CARTMEL VALLEY FALLOW DEER

Pear and Cocoa, Jerusalem Artichoke, Chocolate Vinegar
Reserva, Vina Tondonia, Rioja Spain, 2004

*

CHARDONNAY POACHED PEAR AND BUTTERMILK SPICED GRANITE

Malaga, Mountain Wine "Mr White", Telmo Rodriguez, Spain, 2013

*

ENGLISH BRAMBLE "ETON MESS"

Elysium, Black Muscat, Andrew Quady, California, USA, 2015



Our Promise

Major donates £2500 to each of the UK Chef Organisations!

At Major, we know how hard the UK chef organisations work. In order to thank them, David Bryant, Managing Director of Major International, set up the Our Promise scheme in 2015 as a way of giving something back to the industry and helping The Craft Guild of Chefs, The Federation of Chefs Scotland, The Culinary Association of Wales and The British Culinary Federation to continue to support chefs in need.

"It's important to us that these four organisations are able to continue the great work they do supporting

professional chefs. Not only do they help struggling chefs when they need it most, they also keep the industry thriving all year round and without them it would be a very different place. We are always grateful for their work and support and this scheme is our way of thanking them," said David. "This year, we were able to donate an amazing £2500 to each organisation and would like to thank all our customers for making this possible. Working as a true partner to UK aspiring chefs is in our DNA and seeing each of the four organisations always incredibly grateful for the donation we give them, makes it all worthwhile."

Butchers help shape the future of farming and cooking

Aubrey Allen organised a unique event at their Academy to target Apprentices from the farming, butchery and chef's community. We believe, a first in the food chain industry.

Aubrey Allen, award winning National Butcher based in Coventry

worked alongside Paul Cadman from Crosby Management Training to create a unique Apprenticeship day.

The idea was to give the apprentices an opportunity to shape their own future by facilitating a day of introductions and shared vision.

There were 3 short talks from an inspirational Farmer – Robert Caldecott, Butcher Ambassador – Chris Riley and Chef – Andreas Antona, to set the tone for the day, which was all about working together to make the future of British food more secure and better than ever.



Alphonso Mango from Ratnagiri (India)



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Report on WACS European Conference 8th-9th April 2018 hosted by the BCF | by Mark Houghton, Vice-President

On Sunday 8th and Monday 9th April, the British Culinary Federation was privileged to host the World Association of Chefs Societies European Congress which was held at the Moat House Hotel, Acton Trussell, Staffordshire. I attended for the duration, representing the BCF along with Brian Cotterill, Honorary President; Stuart McLeod, Vice-Chairman and Graham Crump, Vice President.

The Congress saw over 50 delegates attend from 17 European countries. Arriving on Sunday, the delegates were treated to a light lunch before the day's business began.

The Conference was chaired by the three European Continental Directors of WACS: Dragan Unic from Sweden, the Northern European Director; Miroslav Lubeck from the Czech Republic, the Middle European Director and from Italy, Domenico Maggi, the Southern European Director. The minutes of the last meeting were reviewed and discussions held with regards to WACS business. Chris Koetke of the USA gave an in-depth presentation on "Feed the Planet". He explained how WACS are proposing a package to educational institutions to assist them teach students on sustainability and the importance on knowing about waste, water, energy and supply of food. Also, the impact poor sustainability would make on their regions and the world as a whole if we were to ignore this important issue. It is not only via educational institutions that this subject should be taught, it should be encouraged as an everyday subject within our own establishments. He also proposed that all country associations nominate a sustainability ambassador from each association to help with this. For more information see; www.feedtheplanet.worldchefs.org

Later, all national associations were encouraged by Rochelle Schaetzel from the Chefs Association of South Africa and Nestle to support the Nestle-sponsored International Chefs' Day on October 20th 2018. It will again see chefs from around the world work together in helping to promote healthy eating amongst children. It is possible for anyone to download and receive all the marketing materials for this event along with recipes using a theme that children can identify with. Further information will be issued on the WACS website, once the final details have been agreed. On Sunday evening the team at the Moat House prepared and served an excellent Conference Dinner, which was also attended by our President Peter Griffiths, Chairman Matt Davies and Vice-President Jim Eaves.

MENU

Treacle Bread, Smoked Bacon Butter

Whipped Chicken Livers, Chicken Skin, Crispy Onions,
Seed Granola

Quail Breast, Scotch Egg, Asparagus, Morel Ketchup,
Truffle

Lamb Cannon, Sweetbreads, Sheep's Curd, Wild Garlic
Verde, Sprouting Broccoli, Jersey Royals

Kaffir Lime and Thai Basil Sorbet

Cookies and Milk
Praline Parfait, Aerated Chocolate, Slated Macadamia
Nuts, Cookie Crumble

Local Cheeses

Coffee and Petits Fours

On Monday, Day 2 of the conference, speakers were chefs from the Scandinavian associations. Uffe Nielsen of Denmark gave a brief presentation on their waiters' competition and how it has improved the cooperation between both front and back of house areas. These competitions run much the same as our own Student Cook and Serve competition and seem to be a very new idea within other European countries.

Kristine Hartviksen of Norway and the President of the Scandinavian countries, introduced the winner of



Back L-R:
Stuart McLeod, Mark Houghton, Brian Cotterill. Front L-R:
Domenico Maggi, Dragan Unic, Graham Crump.

the Swedish Young Chef of the Year. He spoke about how he is now getting involved with the Swedish Association and inputting ideas from a young chef's point of view.

He also said how valuable it was for him to attend such a conference as the WACS congress. This caused much discussion amongst all delegates agreeing that there is not enough done within our associations for the young chefs. It was agreed that at the next European congress all countries attending should bring with them at least one Young Chef representative to encourage them to get involved with their own associations as well as WACS. After all, we need to grow and ensure succession planning for the future.

The conference came to a close on Monday afternoon after a wonderful Buffet Lunch. Northern European Director, Dragan Unic, thanked the British Culinary Federation and The Moat House saying that it was one of the best Congresses he has ever attended.

The BCF would like to thank all of the following companies who helped to make this event so very successful:

Town & Country Fine Foods, Contacto, Essential Cuisine, CCS, Royal Crown Derby, FishCo, Freshview Foods, Harvey & Brockless, Zuidam, Sauce Fine Foods, Champagne Laurent Perrier.



Organic Sirocco Teas launched in the UK, exclusive to Town & Country Fine Foods



Organic, loose leaf quality tea in beautiful hand sewn sachets now available in the UK. Produced by Sirocco and sourced from plantations from across the world, the exceptional teas are available in 13 exciting varieties for every occasion.

Founded in 1908 in a small town on the upper reaches of Lake Zurich, Sirocco, originally known for its superior roasted coffee, now offers a range of 100% organic teas, available in the UK, exclusively from Town & Country Fine Foods.

Sirocco produce teas of the highest quality, using raw ingredients sourced from across the world, including verbena from Paraguay, nana mint from Morocco and piz palu from Switzerland.

They guarantee that all ingredients comply with the strictest organic farming regulations. Manufactured under fair trade conditions, Sirocco Teas only work with producers who share their high standards.

Usually only available as loose-leaf, Sirocco offer teas of the finest quality in convenient, handcrafted sachets made of biodegradable materials. Supplied in attractive outer packaging they are perfect for afternoon teas, boardrooms, in-room amenities and spas and are available in the following flavours: English Breakfast, Golden Assam, Gentle Blue Earl Grey, Moroccan Mint, White Peach, Ginger Lemon, Tangerine, Camomile & Orange Blossom, Japanese Sencha Green Tea, Green Tropic Tea, Power Tea, Balance and Relax.

List prices from £11.46 per pack of 20 pieces.

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CONOR BIRD CROWNED NATIONAL ORIENTAL COOKERY YOUNG CHEF OF THE YEAR 2018

A talented young chef from the House of Commons has won the prestigious Wing Yip Oriental Cookery Young Chef of the Year 2018 competition, after wowing the judges with his outstanding skillset.

Conor Bird, 22, battled it out against seven other rising stars in the industry, from across the UK in a competitive cook-off at University College Birmingham (UCB) on Wednesday 28 March. The winner and runners up were announced at an official Dinner and Awards ceremony.

Conor has not only been awarded the 2018 title but has also won a once in a lifetime trip to Hong Kong where he will be given the unique opportunity to gain hands-on experience at the city's leading Michelin-starred restaurants, including one of the world's most prestigious 3-Michelin star restaurant, Bo Innovation. Putting the contestants through their paces was a panel of expert judges – President of the British Culinary Federation Peter Griffiths MBE, Michelin starred Chef Glynn Purnell and MasterChef finalist and Woky Ko founder, Larkin Cen.

To secure a place in the final, competitors were required to submit a written entry of an authentic Oriental main course recipe of their choice. Judges were looking for authenticity, creativity, good use of flavours and ingredients. Eight young chefs were invited to compete in the final cook-off where they were asked to prepare and present a set starter, selected by Larkin Cen – beef tartare with shallot ponzu and nashi pear and their Oriental main course dish.

Conor particularly impressed the judges with a good balance of flavours and textures in his version of Larkin's recipe. His main course of apple and miso glazed duck breast with honey heritage carrots, red cabbage puree, pak choi, sweet plum jus and miso dust, also stood out in terms of flavour and presentation.

Peter Griffiths said: "This year was incredibly tough for the contestants as we incorporated a set starter which really tested the competitors".

"Culinary competitions such as this one are so

important for the development of our chefs of the future, not only so that they can meet other talented chefs and share experiences but also so that they can obtain useful feedback, hints, tips and advice from the judging panel and mentors.

"Every single finalist did a terrific job and should be incredibly proud of their achievement. In fact, this year it was the hardest year for the judges as the standard was so high, which is why we all agreed to award fourth place, for the first time".

Conor said: "It doesn't happen often, but I'm speechless. I really did not expect this and cannot believe I have won! The competition presented lots of challenges, but I am elated that all the hard work which I put into preparing for the tasks has paid off. The judges were brilliant and offered some excellent tips along the way – an experience I will take away with me and utilise on the trip. I cannot wait!"

Director Brian Yip, who oversaw the competition, added: "The Young Chef competition is something which is very close to our hearts – we're extremely passionate about championing aspiring young chefs from all over the country, and the competition offers an amazing platform for anyone who's passionate about cooking, whether that's Oriental or in other cuisines."

The Wing Yip Oriental Cookery Competition is a highly commended competition amongst young, aspiring chefs in the industry. It gives them not only a chance to cook in front of well-known chefs, but also offers a once in a lifetime prize, where they can improve their skills even further. To win this sought-after prize is a huge achievement for any young chef in the hospitality industry.

Other finalists were: Drew Morris, University College Birmingham who came second; Elyse Baxter, Houses of Parliament, third; Billy Jones, Saunton Sands Hotel, Devon, fourth; Archie Mordecai, Westminster Kingsway College; Chloe Lloyd-Hughes, North Warwickshire and Hinckley College; Leon Tam from The Cowshed Restaurant, Liverpool and Rhys Owen, Manchester College.

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"we have witnessed some terrific and innovative cooking"

■ Opposite-page: Back left - right: Russel Allen, Emmet Doyle Dan Newman, Pierre Koffman Roger Narbett Simon Smith, Brian Turner. Front left-right: Second, Winner, Third. ■

■ back left -right: Peter Griffiths Martin Carobott, Andreas Antona, Adam Smith, Simon Smith. Front: Sat Bains, Brian Turner, Pierre Koffmann, Ashley Palmer- Watts, Roger Narbett ■

Ian Musgrave wins

Ian Musgrave, Sous Chef at The Ritz, London has been crowned 2018 British Culinary Federation Chef of the Year at an industry Awards Dinner held at University College Birmingham on Monday 23rd April.

As the 16th winner of the competition, Ian joins an elite group of past winners and Michelin starred chefs which includes Simon Hulstone, Luke Tipping, Richard Turner, Adam Bennett, Matt Cheal, Adam Handling and Martin Carabott.

Sponsored by Aubrey Allen, the Chef's Butcher, Bord Bia and Staff Canteen, Ian received the award from Russell Allen, Managing Director of Aubrey Allen and Emmet Doyle, Trade Marketing Specialist at Bord Bia and Dan Newman, Managing Director, Staff Canteen, together with a cheque for £2,500, the opportunity to join the squad of England's National Culinary Team in Luxembourg this November at the Culinary World Cup.

Ian, impressed the celebrity line-up of judges with three outstanding dishes. Judges included Roger Narbett MCA (Chairman); Ashley Palmer-Watts, Dinner by Heston Blumenthal; Sat Bains, Restaurant Sat Bains; Brian Turner CBE; Pierre Koffmann; Adam Smith, Coworth Park and Martin Carabott, previous Chef of the Year winner and Roux Scholar 2018.

Ian was one of ten strong chefs to reach the live final cook off, which was compered and judged under the watchful eye of TV celebrity chef, Brian Turner CBE.

Following the semi-final in March, the winning finalists had to attend a Butchery Masterclass at Aubrey Allen's Academy where the cut of the meat for the final was announced. The showcase experience enabled the chefs to enhance their butchery skills and learn more about carcass utilisation, sustainability and thinking outside of the primary cuts.

All ten chefs had to produce a three-course meal for two covers which centred on using Irish Sirloin of Beef.

IAN'S WINNING MENU:

LANGOUSTINE A LA NAGE
Cauliflower and Dulse Seaweed

*

IRISH BEEF SIRLOIN
Caramelised Whey Onions, Confit Leeks and Morels

*

CHOCOLATE SOUFFLE
Crème Chantilly

*

Runner-up was Edward Marsh, The Manor, Castle Coombe, Wiltshire and third was Richard Dutton from University College Birmingham.

Competition organiser and BCF President Peter Griffiths said, "This competition continues to attract some of the industry's best. From the initial paper judging to a very exciting and competitive semi-final, through to the last

BCF Chef of the Year

ten in the final, we have witnessed some terrific and innovative cooking, showcasing Irish beef. The talents of the finalists really shone in their finished dishes. They were a credit to themselves, the industry and the British Culinary Federation Chef of the Year 2018.

FINALISTS

Matthew Nicholls	Cheal's of Henley-in-Arden
Josh Donachie	The Frog restaurant, London
Leonidas Kattou	Simpson's restaurant, Edgbaston
Richard Dutton	University College Birmingham
Greg Newman	The Kings Hotel, Chipping Campden
Jamie Coleman	Masons Arms, Knowstone, Devon
Ian Musgrave	The Ritz, London
Ashley Sargent	Clare College, Cambridge
Edward Marsh	The Manor House, Castle Coombe, Wiltshire
Mark Stinchcombe	Eckington Manor, Worcestershire



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■ Photography
by BCF member,
Kevin Byrne ■

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RICHARD CALLS IT A DAY AFTER 27 YEARS

BCF member Richard Brocklesby retired from University College Birmingham at Easter, having spent the last 27 years as Chef Lecturer.

He started his career with Mitchell & Butlers in Birmingham, attending Garrets Green College where he obtained his City & Guilds 147 and 151 in the same class as Peter Griffiths. He went on to work at hotels around the Midlands, including the Burlington Restaurant, the Midland Hotel and Penns Hall, moving on to a Chef Lecturer role at Solihull College in 1982.

During his time at UCB, Richard obtained his 706/3 in Kitchen Larder, as well as a degree. He has experienced many stages at renowned establishments both in the UK and abroad, including the Ritz Club with John King and a stint in Paris. In the latter years, Richard taught larder skills and became known as one of the best sausage makers in the Midlands (or even the country!). Well respected by the students and senior management team alike, Richard is finally looking forward to hanging up his Toque and the British Culinary Federation wishes him a long and very enjoyable retirement.



AN ODE TO SIR RICHARD OF BROCCOLI (BROCKLESBY)

By JOHN PENN, ASSISTANT DEAN, UCB

Sir Richard of Brocklesby, that is his name
A legend of larder/garde manger in main.

Apprentice to Escoffier (or so they say)
Richard of Brocklesby knew his way.

A Villa stalwart and worked there too
So many years of "that's the last season I'll do".

A breakdown in freezer but all is not lost
Several pairs of glasses now on defrost.

Stages with Pierre White, Ramsay and Stein
to name but a few

But they can't make a Michelin Sausage like you.

Competition successes in the early years
Respect for his culinary and artistic ideas.

28 years of dry aged mince
Work shoes and telephones can now have a rinse.

Too many good memories to mention,
So little time to tell.

Above all of this we're proud to say and from your brigade
Sir Richard of Brocklesby, don't go away

(There's Curing and Smoking and Faggots to be made)



CHEAL'S HOST THE FIRST CHEFS' CLUB LUNCH

The BCF held its Chefs' Club Lunch in January at Cheal's of Henley-in-Arden, Warwickshire. This is the third time that Chef Patron Matt Cheal has hosted us and standards set were once again extremely high.

Members enjoyed Champagne and canapes on arrival and an excellent four-course lunch with superb wines, with service extremely professional and friendly.

Matt and his team joined the guests to receive the customary Sante de Chef from President, Peter Griffiths.

Once again, another very successful and well-attended and very enjoyable Chefs' Club Lunch. The BCF wishes Matt much continued success.

Matt Cheal and the BCF would like to thank the following sponsors for their generous support: Aubrey Allen, M & J Seafood, Sauce Fine Foods, S H Jones.

MENU

Crémant on arrival

Code Rouge Brut Eternel, Gérard Berrand, FR

*

Pumpkin Espuma, Passion Fruit, Parmesan

*

South Coast Red Mullet, Lobster Velvet, Fennel, Dill Pollen

Picpoul de Pinet, Domaine St Louis, FR

*

Balmoral Venison, Haggis, Butternut Squash, Sprouts, Sour Dough, Madeira Jus

Malbec, Parlez Vous, FR

*

Walnut and Olive Oil Cake, Salted Caramel, Pear Sorbet



NEW VENUE FOR FEBRUARY'S CHEFS' CLUB LUNCH



Peninsular restaurant at the Intercontinental, London, The O2, which offers dramatic views across the Greenwich peninsular and Canary Wharf welcomed the BCF Chefs' Club Lunch on Monday 26th February.

Executive Chef, Tomas Lidakevicius, came out to explain each course; our sincere thanks to him and his brigade for a superb 5-course lunch and excellent canapés. It was very obvious to all those present that the Chef has gone to a lot of trouble to create this very special menu for the BCF. Vice-Chairman Stuart McLeod welcomed everyone and acknowledged the brigade and the front-of-house team in the Santé de Chef. He thanked members for attending and the fact that it was good to see some new faces.

Following a Champagne reception, guests enjoyed the following menu accompanied by some excellent well-chosen wines.

MENU

Swede Custard, Chanterelles, Wasabi

*

Beetroot Glazed Goat's Cheese, Herb Soil, Buckwheat

*

Poached Cod, Turnips, Satay

*

Sweet & Sour Short Rib, Fermented Celeriac, Calcot Onions

*

Thyme Panna Cotta, White Chocolate, Blood Orange

*

Coffee and Petits Fours

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www.bordbia.ie



BCF MARCH CHEFS CLUB LUNCH

Andy Waters restaurant at Resort World hosted the BCF Chefs club lunch for March. Andy Waters has been serving his classically-inflected British comfort food in the Midlands of his birth for the past thirty years. Treating superior ingredients with a light touch, his accessible menus continue to satisfy and delight in equal measure.

Andy and his brigade created a superb 5-course lunch. It was very obvious to all those present that the Andy and his team had gone to a lot of trouble to create this special menu for the BCF. Vice-Chairman Stuart McLeod welcomed everyone and acknowledged the brigade and the front-of-house team in the Santé de Chef. He thanked members for attending and the fact that it was good to see support for this iconic venue.

Following a Champagne reception, guests enjoyed the following menu accompanied by some excellent well-chosen wines.

MENU

Amuse Bouche

Foie Gras, Pommes Anna, Gascogne Apples

Seared Mackerel, Truffles, Potato Salad

Braised Lamb Shank, Purple Sprouting Broccoli, Red Cabbage, Lamb Jus

Waters Millionaire Shortbread.



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This year's teams battled it out in the final of the British Culinary Federation's 17th Student Cook and Serve Team Challenge, held once again at University College Birmingham.

The British Culinary Federation would like to thank College of Food Dean, Neil Rippington for agreeing to host the event and particular thanks to Assistant Dean, John Penn and his team who made everyone welcome and worked tirelessly behind the scenes to ensure the BCF had all the support they required. Our sincere thanks must also go to our competition sponsors Robot Coupe, Bidfood, Wrapmaster and Contacto for their ongoing support and to Safefood Solutions Ltd, sponsors of the Hygiene Award.

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

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

University College Birmingham retained the trophy for a second year at the end of a fiercely fought battle.

Team members were:
Richard Dutton (Mentor)
Sam Reynolds
Connor Smith
Georgia Wheatley

Winning menu

Sea Bass, Buttered Lobster, English Asparagus, Mandarin Sauce

*

Breast of Duck, Lyonnaise Potatoes, Cabbage, Vichy Carrots, Sauce Grand Veneur

*

Chocolate Mousse, Passion Fruit Sorbet, Salted Caramel

*

Second place awarded to **North Warwickshire and Hinckley College**

Jason Thacker (Mentor)
Chloe Lloyd-Hughes
Nadine Joshua
Caitlan Holland

Third place awarded to **Stafford College**

Richard Allen (Mentor)
George Edwards
Matthew Degg
Ellen Marshall

The Award for the Best Kitchen Team was awarded to **Stafford College**

George Edwards and Matthew Degg

The Best Front of House was awarded to **University College Birmingham**
Georgia Wheatley

The Best Kitchen Hygiene Award was presented to **Westminster Kingsway College**
Mentor Chris Basten, team members Emma-Louise Parker and Anneliese McAlpin



"University College Birmingham retained the trophy for a second year"

Serve Team Challenge 2018

The Best Newcomer Award went to **Cross Keys College**, Mentor Mark Jameson, Amy Hughes, Natalie Kristensson and Chloe McCarthy.

Judges

Luke Tipping, Chef Director, Simpson's, Birmingham
David Colcombe, Chef Consultant, Liquid PR
Aktar Islam, Executive Chef, Opheem Restaurant
Chris Hudson, Chef, Warwick University
Graham Crump, Chef Consultant

Front of House Judges

Gianluca Austin Rizzo, General Manager, Michelin-starred Simpson's restaurant, Edgbaston
Guiseppi Longobordi, Restaurant Manager, Michelin-starred The Cross, Kenilworth

Presentation of Awards

Competition organiser, Geoff Tookey thanked John Penn and his team from UCB for their support in once again hosting a superb event. He went on to thank the judges for giving up their time and offering their expertise and support and thanked the competition sponsors Gayle Hunt of Bidfood; Paul Easterbrook, Robot Coupe; Stuart Andrews, Wrapmaster and Steve Goodliff of Contacto for their continued

sponsorship. Geoff also commented that he was very impressed with the students' high standards and hard work and finally thanked their mentors for the support they had given the competitors. Acting BCF Chairman, Stuart McLeod announced the winners and handed out some really fabulous prizes and awards.

The Awards

1st Place

The team received an R2 table top cutter and a stick blender from Robot Coupe, and each member a set of chef knives from Contacto, Dispenser from Wrapmaster alongside the competition trophy and a framed winner's certificates.

2nd Place

The team received an R2 table top cutter from Robot Coupe and each member a set of chef knives from Contacto, Dispenser from Wrapmaster, alongside the competition trophy and framed certificates.

3rd Place

The team received an R2 table top cutter from Robot Coupe and each member a set of chef knives from Contacto, Dispenser from Wrapmaster, alongside the competition trophy and framed certificates.



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

Each team's mentor received a copy of local Michelin-starred TV chef, Glynn Purnell's latest cookery book.

■ Photography by BCF member, Kevin Byrne ■



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Both the Fruit Flavoured and Multi-Grain Tart Shells come in a range of sizes :-

Mini, diameter 35mm x height 17mm (210 pcs)
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Large, diameter 80mm x height 17mm (45pcs)



• Fruit Flavoured Tart Shell



• Neutral Multi-Grain Shell



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RAYMOND BLANC OBE ANNOUNCED FOR 21ST SKILLS FOR CHEFS CONFERENCE

The 21st Skills for Chefs Conference in Sheffield will commence with an exciting opening event.

David McKown, Director of Skills for Chefs commented "We are excited to announce that the conference will open on Wednesday 4th July with 'An Evening with Raymond Blanc OBE', an on-stage interview with one of the world's most respected chefs."

As Chef Patron of Belmond Le Manoir aux Quat'Saisons, the renowned two Michelin Star restaurant and hotel in Oxfordshire, Raymond has championed and nurtured some of the country's most respected chefs in his kitchens.

Chefs including such names as Michael Caines MBE, Bruno Loubet, Eric Chavot and Ollie Dabbous to name a few. A number of his protégées have gone on to win Michelin stars for themselves.

Raymond has always felt compelled to share his culinary knowledge and commented: "I have always been passionate about growing the next generation of chefs and embracing a kitchen culture of inclusiveness and education."

Having never had a true mentor myself, and all the challenges that went along with that, I feel even stronger that nurturing talent is essential for a thriving industry. I look forward to discussing this philosophy with the chefs attending the conference in Sheffield".

This early evening business session will be immediately followed by a special dinner created by a trio of celebrated Sheffield Chefs, Joe Berry from Inox Dine at The University of Sheffield, Luke French from Jōro and Tom Lawson from Rafters Restaurant.

The conference will continue on Thursday 5th July with culinary presentations from outstanding chefs including Lisa Goodwin-Allen from Michelin Starred Northcote, Robert Ortiz from Michelin Starred Lima, Chantelle Nicholson from Tredwells, Gary Maclean from Glasgow City College and Andy Toh Chye Siong & Lai Min Wei from Hakkasan.

The conference closing session will be an Audience with John Williams MBE, Executive Chef at the Ritz.

The conference will close with a Gala Dinner on Thursday 5 July.

For all the information please visit www.skillsforchefs.org.uk
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MAPLE MAGIC HELPS JO SCOOP UCB YOUNG CHEF OF THE YEAR

L-R: Ben Ebbrell, Gary Goldsmith, David Colcombe, Millie Fellows, Jo Dainton, Ayesha Mukhtar, Glynn Purnell, Peter Griffiths, Neil Rippington.

Schoolgirl Jo Dainton was crowned winner of the University College Birmingham Young Chef of the Year 2018 competition after an all-female final.

Jo, aged 16, a pupil at Ellowes Hall Sports College, Dudley, was praised for her clever use of ingredients, exceptional technique and the elegant presentation of her dishes following the 90-minute cook-off at University College Birmingham (UCB).

The competition, supported by Maple from Canada, the British Culinary Federation, Savoy Educational Trust and Russums, challenges young people aged 14 to 16 to cook a main course and a dessert, with one of the dishes incorporating pure Canadian maple syrup.

Jo's award-winning menu comprised chorizo-crusted baked cod with a potato rösti and tarragon butter beans followed by maple mascarpone filled profiteroles with a maple salted caramel sauce.

Her prizes included a new iPad Pro, £500 of cookery vouchers for her school, and a goodie bag of products courtesy of Maple from Canada. She also won a morning shadowing TV chef Glynn Purnell at his flagship Birmingham restaurant, Purnell's, followed by a special celebration lunch with three guests.

Jo, who entered the competition last year, said: "It is my last year at school and I wanted to try to get placed. I have entered competitions in the past and never finished first, second or third, so it's unbelievable to win."

The talented young chef said she had used Canadian maple syrup in her GCSE studies, when pupils had to find alternatives to sugar to make cupcakes. Alongside Glynn, the Young Chef of the Year judges included UCB graduate Ben Ebbrell, who runs SORTEDfood, one of the world's most popular online cookery channels with 1.8 million YouTube subscribers; David Colcombe, UK Chef Ambassador for Maple from Canada; Peter Griffiths MBE, President of the British Culinary Federation and UCB Chef Lecturer Gary Goldsmith.

Glynn said: "Once again, this has been a fantastic competition, from the enthusiasm and dedication of the young people to the standard of the food."

Chef Colcombe said: "It's great to see a new generation of young chefs coming through, and great to see an all-female final. The challenge now is to support young people, both male and female, as they seek to pursue careers in the hospitality industry."

Neil Rippington, Dean of UCB's College of Food, said: "The finalists have showcased some great skills and Jo's cooking, and presentation were of an exceptionally high standard. We are delighted that she will be joining UCB next year as part of our Royal Academy of Culinary Arts chef apprenticeship scheme."

Ayesha Mukhtar, 14, of Lyndon School, Solihull was second and Millie Fellows, also 14, of Ridgewood High School, Stourbridge, was third.



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UNIVERSITY CATERERS EXCEL AT

TUCO 2018

The 25th silver anniversary TUCO competitions took place at The University of Warwick on the 26th - 28th March in front of 400 industry heavyweights.

More than 150 competitors raced against the clock and each other in 25 food and drink categories at the prestigious annual event organised by The University Caterers Organisation (TUCO).

Competitions Included Barista and Bar Skill Challenges, a Chefs' Challenge, a Campus Speed Cook Challenge, Cook and Serve Challenge, Salon Culinaire, and new for 2018, the Hotel, Operations, Tactics and Strategy (HOTS) Business Challenge.

Matt White, Chair of TUCO said: "I was delighted to see the support and great atmosphere across the competitions. The talent and skills shown by all of the competitors was fantastic. The event provides university caterers the opportunity to showcase their skills, not just to the judges but also to a live audience. This three-day extravaganza really does deliver an extraordinary breadth and range of hospitality skills. Congratulations to all of the winners."

The event launched with four learning and development seminars. The first of which was on the power of social media, the second on discovering the four secrets to create nutritious plant-based food, the third was a masterclass on butchery and the fourth was the launch of TUCO's brand new carbon calculator.

The first day of competitions saw the Barista competitors battle it out in the Barista Skills competition. Each competitor had to produce and present their specialty coffee to a panel of four judges. Gold was awarded to Teodora Petkova, catering assistant from Cardiff University.

For the HOTS business challenge, competitors took their places working in teams to manage a simulated hotel. They competed against the computer to see which management performance was best overall. The competition took place over two days, with Samantha Emmott, Kevin Keohane, Alexis Moreau and Michaela Booth being crowned the winners.

The majority of the challenges took place in the Live Theatre, which included the Campus Speed Cook challenge won by Kim Barnish, sous chef at Keele University and the bar competition won by Jack Wallis, Royal Holloway University of London.

The six teams competing in the Cook and Serve Challenge delivered excellent results with Gary Smith, Richard Bakaity and Diana Comisescu from Royal Holloway University of London bringing home gold. The Chefs Team Challenge gold medal was won by Richard Taylor and Giovanni Di Vito of University College Birmingham.

Once again, this event was supported by the British Culinary Federation with a strong line up of judges including Peter Griffiths, Andreas Antona, Andrew Ditchfield, Jerry Toth, Stuart McLeod, Alan Whitley, Leigh Morris, Andy Waters, Graham Crump, Dawn Gemmell, Geoff Ward and Kevin Byrne.

A Gala Dinner, cooked by BCF Vice-President Jim Eaves, Executive Chef and hosted by Peter Hancock, gathered all competitors and TUCO members to celebrate the winners and all who took part.

TUCO AWARD WINNERS 2018:

Bar Competition: Jack Wallis, Royal Holloway, University of London

Best Signature Cocktail: David Cooper, The University of Kent

Barista Skills: Teodora Petkova, Cardiff University

Best Signature Drink: Anna Wojcik, The University of Edinburgh

Chefs' Challenge: Richard Taylor, Giovanni Di Vito, University College Birmingham

Best Hygiene Award: Victoria Whitmarsh, Adrian Phillips, The University of Plymouth

Highly Commended Menu: Aaron Tong, Adam Thur, University of York

Cook and Serve: Gary Smith, Richard Bakaity, Diana Comisescu, Royal Holloway, University of London

Best Kitchen: Rian Devaney, Ross Wilson, Irena Magdalewicz, The University of Edinburgh

Best Service: Gary Smith, Richard Bakaity, Diana Comisescu, Royal Holloway, University of London

HOTS Business challenge: Samantha Emmott, Kevin Keohane, Alexis Moreau and Michaela Booth

Speed Cook Challenge: Kim Barnish, Keele University
Salon Culinaire afternoon tea, gold and best in salon: Ben Slater, University of Sheffield

Salon Culinaire restaurant plated dessert: Gold Robert Blackwell, University of Cambridge

Salon Culinaire cookie challenge: Silver best in class Dave Quinn, University of Chester

Salon Culinaire cupcake challenge: Silver best in class Ravikanth Kanthiya, Royal Holloway University of London.

Salon Culinaire Bread display: Bronze best in class Dave Quinn, University of Chester

Salon Culinaire Coffee shop style sponge cake: Bronze best in class Rob Eddington, Oxford Said Business School

Salon Culinaire Decorative exhibit: Bronze best in class Rachel Meikle, University of Edinburgh

Salon Culinaire Novelty decorated cake: Bronze best in class Dayana-Dawn Simpson, University of Huddersfield



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Obituaries

It is with much sadness that the BCF reports that two Founder members of the Midlands Association of Chefs have sadly passed away this year.

Douglas Partridge, once Executive Chef at the Leofric Hotel in Coventry for many years

and

Andy Kmicic, past Executive Chef of The Grand Hotel in Birmingham.

Our condolences to Dougie's wife Maureen and Andy's wife Ailsa and their families.

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

BCF Golf Day

The BCF Golf Day is to be held on Monday 25 June 2018 at Coventry Golf Club, Finham, CV3 6RJ.

Founded in 1887 Coventry Golf Club has become one of the finest examples of mature parkland golf. Set in 120 acres of leafy Warwickshire this aesthetically attractive, gently undulating layout, is a pleasure to play all year round. A traditional club with a modern outlook Coventry Golf Club has been host to many prestigious Professional and Amateur Tournaments. As an Open Qualifier course with a Par of 73 it is a fair but challenging test for golfers of all abilities. www.coventrygolf.co.uk

Teams of 4 @ £220.00 (inc vat) per team.

Registration from 9.15am in the club house, located in the lounge area on the first floor.

Sausage/Bacon rolls /coffee /tea on arrival.

18 Holes of golf (11.00am shotgun start).

Light Lunch (4 – 5.30pm)

Prizes: 1st, 2nd and 3rd. Nearest the pin (7th & 17th)
Nearest the pin in 2 (9th) Longest drive (18th).

Buggies (Weather permitting)

Please note: The course is fairly flat with minimal distance from greens to tee. However, there are a limited number of buggies available. Therefore, buggies required, will only be secured upon full team payment on a first booked basis.

Competition Format

Maximum Handicap Allowance: Men 24/Ladies 36.

Teams of 4

Stableford 90% Handicap

Four to score on par 3's

Three to score on par 5's

Two to score on par 4's

NB. Prize winners may be asked for proof of handicap.

If you would like to enter a team please contact

Mandy Bennett. 01789 491218

email secretary@britishculinaryfederation.co.uk

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Diary Dates

MAY

21st Chefs Club Lunch No 9 Church Street Stratford Up-on Avon

JUNE

7th UK Heat Copper Skillet De Vere Oxford Thames Hotel, Oxford
11th-12th Bocuse D'Or European Continental Selection Turin, Italy
19th Chefs Club Lunch The Cross Kenilworth
25th BCF Golf day

JULY

4-5th Skills for Chefs Conference Sheffield
8th Founders lunch Simpsons, Birmingham

SEPTEMBER

30th BCF Dinner and Awards. (see website for details)

BCF member looking for Sous Chef and Chef de Partie to work in Grand Cayman

Coconut Plaza, Earth Close
Seven Mile Beach, P.O. Box 30949
KY1-1204

Tel: 345-9454408
Email: contact@edoardos.ky
Web: www.edoardosrestaurant.com



For details, visit Jobs Board on BCF website.

BCF New Members

Chef Member

Maria Paszkowska	Executive Head Chef, Monachyle Manor Hotel
Robert Thompson	Director, The Three Counties Produce
Norman Cook	Executive Chef, The Refectory, East Grinstead
Shaun Alpine-Crabtree	Executive Chef/Owner, The Table Café
Harish Pathak	Executive Chef, The Waterhouse Deli, Mumbai
William Guthrie	Executive Head Chef, Buckland Manor
Allen Lai	Sous Chef, Siftons Restaurant, Canada
Yan Guo Gao	Senior Chef, Leicester Marriott

Associate Member

Antony Ward	Brand Manager, SousVideTools.com
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Culinary Partner

Paul Brotherton	Ponthier
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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.
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