

Culinary News

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Welcome to the Spring issue of Culinary News

I would like to wish all of our members a Happy Tenth Anniversary. In April 2005 Executive Committee members of the Chefs and Cooks Circle and Midlands Association of Chefs took the decision to merge and become the British Culinary Federation, both organisations have had long successful histories within our industry so this was a brave move on the part of both Executive Committees to create a new stronger organisation.

As part of the team who was there at the birth of the BCF, it is an honour and privilege to be the Chairman during this special year.

The result of that merger has been a true success story. Now in our tenth year, we have moved forward dramatically and have created a strong base from which to enhance our position within the industry. We have strong National Culinary Teams who are doing well at national and international level. Both the Junior and Senior Teams have won numerous medals at the Culinary Olympics and the Culinary World Cup in successive competitions. We have sent members around the world to compete in such WACS accredited competitions as the Global Chefs Challenge and the Hans Beuschkens competition.

The BCF enjoys a strong base of loyal sponsors for the national teams: Continental Chef Supplies, Electrolux Professional, Major International, Steelite International and our supporters at University College Birmingham. My sincere thanks go to all of our sponsors for their continued support which allows us to represent England at world culinary competitions. We also have a strong group of Culinary Partners, some of whom have been with us from the beginning and others who have joined along the way. You will see their adverts throughout the magazine so please take a look at their websites and view their products and services.

Our own competitions have grown with a record number of entries this year for the Student Cook and Serve Team Challenge, now being held at the new venue of Bournville College in Birmingham on Wednesday April 22nd. This competition is a great arena for student teams to compete against each other, now sponsored by Robot Coupe and 3663 and supported by Contacto and is now in its fourteenth year.

The BCF Young Chef of the Year, sponsored by Gourmet Classic, Major International, Interfruit, Beacon Design and Villeroy & Boch, has attracted chefs from across the UK and has produced some exciting winners over the years, many going on to achieve great things within our industry.

The BCF Chef of the Year sponsored by Aubrey Allen and EBLEX, with the addition of a new sponsor this year, Grant Instruments. This competition continued to attract chefs from around our shores and previous winners include Simon Webb who is now part of the National Team and runner-up of Masterchef The Professionals, Adam Handling who was recently crowned Scottish Chef of the Year.

Within WACS, now World Chefs, we have increased our presence with Honorary President Brian Cotterill chairing the Statutes Committee, Executive Council member Graham Crump sitting on the Education Committee and recently, I was appointed as a Chef2 Chef Ambassador.

The BCF's latest initiative sees us working with University College Birmingham as one of their Young Chefs' Academy sponsors. By the end of this academic year over 200 students will have graduated through the Saturday morning scheme at UCB.

All of the success is down to the hard work and commitment of many and the support of our sponsors. My sincere thanks to everyone who has helped move the British Culinary Federation into the strong position that it is in today.

To celebrate this milestone, the May Ball & Awards Evening will take place on Saturday 30th May at the St John's Hotel in Solihull with some great food and excellent entertainment planned, so please book your place with BCF Secretary, Mandy Bennett. Here's to the next ten years.

Happy Anniversary and Happy Cooking.

Jim Eaves, Chairman



Print, Design and Distribution
by Paul Lowe at
Bloomfield Print & Design
01789 490528
www.bloomfieldprinters.co.uk

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

NATIONAL TEAM SPONSORS



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European Champions



Warwickshire based butchers Aubrey Allen are European Champions

Aubrey Allen were chosen to represent England in the prestigious European butchery competition, Sirha in Lyon. Lyon, the culinary capital of France hosts the competition and this is the first time an English team have won.

The team are delighted to have beaten the French at their own game (the French historically are masters of the style of butchery required known as "seam butchery") on their own turf!

Michael Perkins, who performs regular butchery demonstrations for Top chefs including Heston Blumenthal and Raymond Blanc's teams teamed up with Martin Crombie, are a product of a long term commitment by Aubrey Allen to training young school leavers in the craft of Butchery.

Russell Allen, Managing Director and grandson of founder of the company, Aubrey accompanied his winning team and said "It was fantastic to have been able to support the team through this competition. We had to bring all our equipment and presentation stand across on the plane and one of those items, a large mirror base went missing after the flight!! Fortunately the airline couriered it to us within seconds of the competition starting."

"Michael and Martin kept their cool throughout and we are really proud of them"

Swiss Chocolatier Felchlin Finances Classrooms in Madagascar

As part of Felchlin's continued support of the communities in which it operates, the Swiss Chocolatier is providing financial support to a school in Ambalavelona, a town with 3000 residents located in the middle of the cacao region of Madagascar.

They will provide the finance to build classrooms, a project involving all the community. Felchlin's support will allow 30 to 40 students to continue their education in Mathematics, French and Agricultural Studies.

Sustainability is an essential element of the philosophy of Felchlin Switzerland. Fair prices, which always exceed Fair Trade levels, and environmental and social compatibility form the basis of the Felchlin Cacao Charta. They aim to sustainably support the complete sociocultural structure of each location.

The contribution from their Cacao Fund has already supported projects that includes; composting initiative in Grenada, technical support in Ecuador and science and technology projects in Costa Rica.

For more on Felchlin's sustainability please see <http://www.felchlin.com/en/sustainability/cacao-fund>

For further information, please contact Karen Foulser at Town & Country Fine Foods. k.foulser@tcfinefoods.co.uk, Tel: 0845 672 8000



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National Team Sponsors' and Culinary Partners' lunch, House of Commons

An excellent pre-Christmas gathering was enjoyed by all those attending the British Culinary Federation "Thank You" Lunch at the House of Commons on Friday 19th December 2014. Held in the recently refurbished Pugin Room, which offers splendid views over the Thames and surrounding area. Over the years, there has been a long running argument about whether this renowned room belongs to the Commons or the Lords. It certainly is a fabulous room and the BCF would like to thank Executive Chef Mark Hill and staff for a very warm welcome, a superb lunch and very hospitable and professional service. From the feedback received, everyone had a very enjoyable occasion.

MENU

Seared Scottish Sea Scallop, Cauliflower Espuma, Puy Lentils, Curry Oil,
Shishu Cress and Lemon Verbena Dust
*

Pulled Braised Oxtail, White Onion Custard, Claret Jus Reduction,
Caramelised Onion, Roasted Artichoke and Sprout Leaf Salad
*

Roast Sichuan "Goodmans" Goose with Confit Leg Pithivier,
Wild Mushroom and Chestnut Potato Cake, Pumpkin and Truffle puree, Wilted Kale, Calvados Jus
*

Coconut Snowball
*

Clementine Queen of Puddings, Pistachio Financier, Rose Meringue, Green Apple Sorbet and Pickled Fennel
*

BCF member Vipula Athukorale has chance encounter with Princess Tessy of Luxembourg

I was working for Indigo Restaurant, Leicester on an Indian wedding in Derby on 17th of January and while serving the numerous guests at the fruit counter, a lady came over to me and congratulated me on winning 2 Gold medals at the Culinary World Cup in Luxembourg. When I thanked her and asked her who she was, she said she was Princess Tessy of Luxembourg. I was amazed and so taken back that she could have been aware of this. As I did not have a camera with me, I asked her if it was possible to take a photo with her later as I wanted to capture the moment.

She did return and obliged me with the picture, which really pleased me. I then introduced the Princess to the owner of Indigo Restaurant, Mr Jagdish Ghalani, who was kind enough to sponsor me to travel over to Luxembourg for the competition with the English National Culinary Team. We were both so shocked as the Princess was so natural and friendly and was even wearing Indian dress for the occasion. I have really felt proud representing the BCF at these world events and so overwhelmed at meeting the Princess and the fact that she remembered me from Luxembourg.



I am also very thankful to Chef Peter Griffiths who made it possible for me to represent the British Culinary Federation and travel to Luxembourg with the team, resulting in two Gold medals for the BCF and England. I first met Peter and his wife Mary through entering Salon at Hotelympia some years ago and have remained good friends ever since.

Vipula Athukorale

What we can learn from Team UK's Bocuse d'Or experience

Michelin starred Coventry Chef, Adam Bennett once again took to the world stage as he represented the UK in the Bocuse d'Or on January 27th. He was joined in kitchen 4 by Josh Allen, a Culinary Arts Management Student from University College Birmingham and Team coach Idris Caldora kept a careful eye on proceedings.

While Team UK might not have achieved as high a position as in 2013 they certainly received the support they deserved with more than 100 cheering Brits in the audience, including the now 'legendary' England Band. Placing tenth in the world is no mean feat and soon after the announcements Adam said, "I've had a hell of a ride again and loved every minute. The strength of this competition is that every time the bar gets raised and it's always an honour to represent the country."

Team President and UK juror, Brian Turner CBE was equally positive, "Adam, Josh and Idris did a fantastic job and I'm not the only one to be incredibly proud. We're still in the top 10 of the world and with the funding we have, we've moved forward significantly."

Every candidate is given the same fish and meat to work with and in recent years, to add spontaneity to the contest, details of the fish dish have only been revealed a few weeks before the final and a mystery shopping basket for the garnishes introduced.

This year, the meat theme was red label guinea fowl, a delicious but challenging bird yield-wise. However, by working closely with Team UK, sponsor Aubrey Allen was able to source the correct bird and better understand its potential.

The breathtaking meat platter was designed and created by Birmingham family business, Heritage Silverware. Having taken inspiration from the plumage of the guinea fowl, Adam decorated the breast with small discs of black truffle and celeriac and delicate real feathers were silver plated to be placed around the meat. UK supporters cheered with delight when the stunning meat platter was presented and it's hard to believe that Adam's first opportunity to plate up on the finished platter was during the final itself.

Unlike more successful teams (Norway has won the Bocuse d'Or five times and reached the podium on nine occasions) where the candidate is given at least one year to work on his/ her entry, Adam had to create and practise alongside running his Michelin starred pub restaurant, The Cross.

This particularly presented a challenge when the fish - French fario trout - was only revealed on November 28th, just as The Cross was entering its busy Christmas period. The candidates subsequently learned that they would have to cook with one of four garnishes, details of which were only given the evening before they competed.

This preparation was in contrast to Adam's previous attempt in 2013, when he was given five months sabbatical from his head chef position at Simpsons by his employer and passionate Bocuse d'Or supporter Andreas Antona.



Andreas was also instrumental in having a replica Bocuse d'Or kitchen built at University College Birmingham along with the university's Principal Ray Linforth, who invested staff and student resource to help Team UK. Back then, the investment paid off with Adam and his then commis, Kristian Curtis just six points off the podium and taking home two trophies.

Adam's experience has proven that with the right amount of practice Team UK can realistically reach the podium, however it has also proven that if candidates aren't given enough time they will be overtaken by those candidates that do.

The UK has chef talent in abundance, what it doesn't have is the huge financial backing enjoyed by other countries, which enables the candidate to focus entirely on the Bocuse d'Or for at least six months before the competition. We just need to look to the USA and see how the millions of dollars that they spent over the past six years finally came to fruition - by winning the silver trophy this year.

Over the past few years Team UK has received generous support from a wide range of businesses including financial donations from ACT Clean and Compass Group, thousands of pounds worth of product and expertise from Aubrey Allen, CCS, Heritage Silverware, M&J Seafood and in kind donations from Caterlink,, Infusions 4 Chefs, Lockhart, Manitowoc, Moët Hennessy, Nestlé Professional, Ritter Courivaud, Rougie, Sauce Fine Foods, Synergy Print, Thermomix, University College Birmingham and Villeroy & Boch.

However, there is still a way to go and the UK needs the awareness, financial support and respect that this competition and the candidate deserves - to be in with a fighting chance.

"Adam's experience has proven that with the right amount of practice Team UK can realistically reach the podium"

Above, left to right: Josh Allen, Adam Bennett, Idris Caldora

"I have really felt proud representing the BCF at these world events"

The 11th annual IACC Copper Skillet competition first introduced in 2004, held its European finals recently. Eight chefs from IACC member properties throughout Europe including UK, France, Sweden and Denmark gathered last month to compete at the Comwell Køge Strand, Copenhagen. For the first time in the history of the Copper Skillet competition, IACC introduced a new Junior Chef category where IACC conference centre chefs under the age of 26 were invited to compete in the cook-off. The two winners now go forward to compete in the final at the IACC annual conference in Ft Lauderdale, Florida in April.

"The very popular Copper Skillet competition was introduced in 2004 to highlight the artistry and skill of the best chefs from IACC-member conference centres around the world and to honour their contributions to the shared goal of providing an outstanding conference centre experience" said Mark Cooper, IACC's CEO. "The passion and national pride each of the finalists brought into this European final was evident from the emotions of our winning chefs at the end of the competition. I was incredibly proud of each of the 8 finalists and look forward to seeing Chef Duchemin and Chef Tybo Rasmussen represent Europe in the global final in April".

Copper Skillet

IACC-Europe names chefs as Copper Skillet Champions **Final**



Chef Jeremie Duchemin from Dolce Chantilly Hotel and Conference Centre, took the IACC-Europe Senior Chef Category Copper Skillet for his winning dish in the cook-off. International judges named Jeremie the winner for his dish of marinated poultry and gambas, stir-fried vegetables with Thai broth.



Trine Thybo Rasmussen at the Koldingfjord Hotel and Conference Centre, Denmark took the IACC-Europe Junior Chef Category Copper Skillet for her winning dish of breaded chicken Ballantine, fried black prawns in lemon, roasted pickled red onions, roasted leek, sautéed mushrooms, served with two kinds of potatoes, fondant and mash with herbs and gravy.

The UK heat, supported by the BCF and judged by Andreas Antona, Peter Griffiths and Fergus Martin, took place at the Executive Centre, Wyboston Lakes where 13 chefs competed for the coveted UK Copper Skillet. Senior winner was Executive Chef, Iain Miller from Woodside Conference Centre, Kenilworth and junior, Mitchell Leach, Sous Chef, also from Woodside Conference Centre.

The French heat took place at the Dolce Chantilly Hotel and Conference Centre, just outside Paris, and winners were Jeremie Duchemin from Dolce Chantilly Hotel and Conference Centre and Romain Doublet from Château de Saint Just.

In both competitions, the chefs were presented with basic pantry items along with a "mystery basket" of proteins. They were given 30 minutes to prepare, create, and present their creations to the judges and were watched by fellow IACC members and guests.

Chef Duchemin and Chef Tybo Rasmussen will go on to compete with other chefs from IACC chapters around the world at the International Copper Skillet Competition at the 34th IACC-Americas Annual Conference at the Bonaventure Resort & Spa in Fort Lauderdale.

English Judge Peter Griffiths said,

"The criteria of this competition is unique, with very limited and identical equipment, only two gas burners, a mystery basket and only 30 minutes to cook."

"The dishes I have seen and tasted in all heats across the UK, France and Copenhagen have been innovative and of an excellent standard and all competitors have shown some very good skills. I wish Jeremie and Trine very much success in Florida."

College Catering department recognised as one of the top 20 in the world

The catering department at The Bournemouth and Poole College is savouring success after receiving an accolade from the World Association of Chefs' Societies (WACS), a global network of top cooks which has recognised the college's culinary education programme, labelling it one of the best 20 in the world. The Bournemouth and Poole College's catering department has become the first in the UK to be singled out in this way and Adrian Martin, Head of Hospitality at the college, is elated.

Adrian told the BCF: "Our catering department has long been considered as one of the best in the country and has won multiple awards and acclaim over the years. However, this award is very different. Firstly it's an international award and secondly it means we are the first UK college to achieve it and only the third in Europe. We are all buzzing here. It is due not only to a huge amount of hard work by our staff but also the work students have put in to win some very prestigious competitions in the last two years."

The College has been a conveyor belt for some of the best chefs in Britain and students have consistently won both national and international awards. A most recent example is Aaron Potter being presented an annual Award of Excellence from the Academy of Culinary Arts in a competition that is open to all the best chefs in the UK. Aaron is the first student ever to have won the award. He works at the Trinity Restaurant in London under Adam Byatt. Adam is himself a former Bournemouth student who has achieved celebrity status with appearances on James Martin's Saturday Kitchen.

Another reason for its success is that the College prides itself in the quality of its student placements. Currently twelve students are working at The Ritz, four students are at Claridge's and three are cooking for royalty at Buckingham Palace.

The Bournemouth and Poole College has also been awarded the Gold standard by the newly formed Hospitality Guild - the first college in the country to receive this accolade.

"Our catering department has long been considered as one of the best in the country"

Talented College Chefs Emerge Victorious at The University of Cambridge Culinary Competition Cambridge Regional College, 18th & 19th February 2015

The 2015 University of Cambridge Culinary Competition excelled once again this year in showcasing the talents of the chefs and waiters who work within the busy College catering departments. Each participant set their sights on winning the coveted gold awards, across a record number of 16 classes, as well as the prestigious Stewards' Cup. The British Culinary Federation was delighted to support this event and to be a listed sponsor. The Colleges participating this year were: Churchill College, Clare College, Corpus Christi College, Darwin College, Emmanuel College, Fitzwilliam College, Gonville & Caius, Queens College, Sidney Sussex College, Trinity College and Trinity Hall as well as students from Cambridge Regional College, host venue for the competition. The competitors' performance and creations were assessed under strict competition conditions by an expert panel of judges including: Chairman of the Judges, Peter Griffiths, President of the BCF; John Cousins, Director of the Food & Beverage Training Company, London and Ruth Hinks, the current UK World Chocolate Master. Other judges included Alan Whatley, Chairman, Association of Pastry Chefs; Alan Shipman, Andrew Ditchfield, Brian Eastment, Stuart Harmer and Trevor Lewis.

Overall victory and The Stewards' Cup was awarded to both Clare College and Emmanuel College. For the first time in the history of the competition, which dates back to 1961, victory was shared as the two Colleges matched each other with an equal number of gold awards. A range of VIPs joined the special La Parade des Chefs luncheon on Thursday 19th February including Alex Rushmer, former Masterchef finalist and Chef Patron of The Hole in the Wall at Little Wilbraham, as well as prominent food critics, journalists and bloggers.

They all enjoyed an outstanding three course luncheon prepared by teams from Fitzwilliam College, Clare College, Corpus Christi and Cambridge Regional College. Ian Sparke, Cambridge Regional College lecturer, said: "The College was once again proud to host such a prestigious competition.

Each year the standard has improved and this year was no exception. CRC students gained some excellent results, winning two classes outright, achieving gold and silver medals and two best in class alongside a large number of merits.

It was also really good to see the competition supported by so many ex-students of CRC who are now working within the college catering establishments."

Lee Corke, Chairman of The University of Cambridge Culinary Competition Committee, said: "The 2015 Competition has proved bigger and better than ever with a record number of competitors, classes and exhibitors as well as live demonstrations in butchery, fishmongery and cocktail making. This bi-annual event is a highlight of the College calendar, celebrating the talent and commitment of our catering teams.

For the competitors, this presents a great opportunity to continue to learn new skills and develop as part of a busy catering team, to grow in confidence and strive for excellence.

We would like to thank our esteemed judging panel for their deliberations which were often closely contested and for their valued feedback to those taking part.

The Cambridge Regional College was the perfect host venue again this year and we would also like to thank all the exhibitors and sponsors for their continued support."

"The 2015 Competition has proved bigger and better than ever with a record number of competitors"



**Heritage Motor Centre, Gaydon
hosts BCF Chefs' Luncheon**

On Monday 23rd February, members of British Culinary Federation made their way to the Heritage Motor Centre, Gaydon, which boasts the position of home of the world's largest collection of historic British motor vehicles. Guests were able to experience at first hand the multi-million pound re-development that the HMC is undergoing, as well as some delicious food.

Members were greeted with Champagne and canapés on the mezzanine floor within the Museum. Promptly at 1pm guests were called through to the Boardroom where lunch was served. Diners were treated to an excellent four course lunch produced by BCF members - Head Chef Paul Kelly and his Sous Chef Kevin Bennett of the HMC.

Service was of the same impeccable standard as that of the food, which was overseen by Marcus Chilvers, Catering Manager at the HMC. Service staff included level 1 NVQ students from Stratford College.

During the cheese course, Philip Morton, Account Manager of Cheese Cellar, guided diners through the cheese being served.



As lunch drew to a close, BCF President, Peter Griffiths, gave the customary Santé de Chef and thanked Julie Tew, Managing Director of the HMC, for hosting the lunch and the following sponsors M&J Seafood, AM Bailey, Aldens Butchers, Cheese Cellar, 3663 Wine Selection, Essential Cuisine and Satchell Dairies. Thanks were also conveyed to Operations Manager, Tom O'Reilly, for arranging such a superb day.

- Menu
- Beetroot and Gin Salmon, Wasabi Emulsion and Pickled Cucumber
 - Braised Blade of Beef, Creamed Savoy Cabbage with Bacon, Parsnip and Swede Purée
 - Rhubarb and Ginger Panna Cotta, Ginger Ice Cream and Crumble
 - Selection of Cheese

**ELIOR Inspirational
Dinner, Lloyd's of London**

As guests of Catherine Roe, CEO of Elior, my wife Mary and I attended their 4th Inspirational Dinner held at the iconic Lloyd's building in London on Thursday 5th February. This internationally renowned building was designed by Richard Rodgers and opened on 18th November 1986. It has Grade 1 Listing and was the youngest structure ever to attain this status.

Over 150 people attended the Dinner, with Starlight chosen as the evening's charity. Starlight grants wishes of a lifetime to seriously and terminally ill children and also provides year-round fun and entertainment for over five hundred thousand children in every hospital and hospice throughout the UK.

Dinner was prepared by Elior apprentices working alongside industry celebrity chefs, offering invaluable experience towards their career path. It was a wonderful evening, with excellent food, wine and company.

- MENU
(Presided over by Anton Edelmann)

- Canapes
(Peter Joyner)
*
 - Orkney Sea Scallop Carpaccio, Kohlrabi, Lemon Jam, Black Olives and Samphire
(Jason Atherton)
*
 - Boudin of Dover Sole Veronique
(Chris Galvin)
*
 - Braised Glenarm Estate Ox-Cheek in Hix Oyster Ale with Chantenay Carrots and Parsnip Mash
(Mark Hix)
*
 - Amedei Jaffa Cake with an Orange Compote and Whisky Ice Cream
(William Curley)
*
 - William Curley Chocolates
*

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Trip of a Lifetime

Birmingham chef wins Wing Yip Young Chef of the Year



The winner of the Wing Yip 'Young Chef of the Year 2015' was announced at a packed Awards Dinner held at University College Birmingham.

Gemma Field, from Selly Oak, won the coveted title in the Wing Yip Oriental Cookery Young Chef of the Year competition, which was launched to find an up-and-coming chef who has a real flair for Pan Asian flavours.

It is the third year that Wing Yip, the UK's leading Oriental grocer, has sponsored the contest, with the finals held at the University College Birmingham.

Putting the contestants through their paces were Peter Griffiths, President of the British Culinary Federation; Michelin-starred chef Glynn Purnell and Larkin Cen, 2013 MasterChef finalist and Director of Asian food innovation, Hokkei.

Gemma won an exclusive trip to Hong Kong where she will sample culinary delights, work in Michelin-starred restaurants and explore the vibrant street food scene.

The competition was open to applicants, aged between 18 and 25 years, who are studying or employed in the hospitality industry. The first stage required them to design an Oriental-inspired menu using ingredients of their choice.

Gemma was chosen after a challenging 105 minute cook-off, which saw the 15 finalists, across two heats, prepare an authentic two-course meal comprising a starter and main course.

Chairman of judges and President of British Culinary Federation, Peter Griffiths said:

"This competition has shown great diversity and is different to other competitions on the circuit.

The calibre of the entries has been very high, so selecting our winner was difficult. We have been very impressed by the talent and skills of these budding professionals, so Gemma should be very proud of her achievement and winning such a terrific prize, an experience she will never forget. I am delighted to continue to be involved with this prestigious competition, on behalf of the BCF"

Gemma, a chef for Amadeus, part of the NEC Group, impressed the judges with her dishes – a lobster combination and chicken crown poached in jasmine tea. After the announcement Gemma said: "I am really happy but I still can't quite believe I won. I was really pleased with the food I presented. I thought I had done myself proud, but seeing the other finalists' dishes, I had no idea how mine tasted against theirs.

"I was so excited to be named as the winner. At first all I could think about was the trophy and for a moment I forgot all about the prize of the trip to Hong Kong. That is going to be amazing."

Lewis O'Carroll, from The Moat House, Acton Trussell, Staffordshire and Miranda Lucien-Johnson from Restaurant Adam Handling at Caxton, St Ermin's Hotel, London, were both awarded runner-up prizes for their inspiring dishes.

Mr Wing Yip, Chairman of Wing Yip, said: "The increasing popularity of Pan Asian cuisine in the UK is extremely exciting. We launched this competition in recognition of that growing interest and to identify young talent and encourage them to carry the tradition forward and preserve the legacy of this glorious cuisine."

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MEMBER AND
PAST CHAIRMAN
ERIC BRUCE
INTERVIEWS
PETER GRIFFITHS



Start with a funny story.

A man once tried to get into my trousers! I was in Malta judging their International Salon many years ago and sharing a room with a fellow judge, only to be woken up on the first morning by a fair amount of muttering and swearing. The bathroom was flooded and steam and soap suds were coming into the bedroom and my room-mate was trying to get into my trousers, thinking they were his and wondering why they did not fit!!! To help understand how this could happen, all judges wear black trousers and my room-mate was still half asleep and in a rush to make an early class. Should I tell the members it was you, Eric?

Q The first question must be, how is retirement and have you really retired?

A Retirement is very good. Extra holidays and more golf, as you can imagine. I retired from hotel life over 7 years ago, which is rather difficult to believe, and as Salon Director after Hospitality 2013. Since then it was assumed that I now had more time and other offers came from industry which was very gratifying, but I did not want to start again. I am still actively involved in a few competitions and events, both in the UK and abroad, so is that really work?

Q Quite a few people thought they may see you at Hotelympia and Hospitality.

A I was invited to Hotelympia 2014 by Toby Wand, MD at Fresh Montgomery. He kindly invited me to come down to the show and stay over for dinner. Also, to attend the Bocuse d'Or Fundraising Dinner held at the Hilton Birmingham Metropole during Hospitality 2015, a show I first started on in 1987. You must remember that I was involved with Hotelympia since the mid-80's, taking over as Salon Director in 1991. 2014 was the first one I had missed but I would not have felt comfortable coming back so soon and the same applies to Hospitality. I was in Paris with another competition for the first two days of Hospitality but did help in getting a BCF team together to cook the Dinner at the Metropole.

Q Was it strange knowing that Hotelympia and Hospitality were taking place and you were not there? Any regrets?

A I was obviously thinking about the Salon during the shows as they have been a big part of my life for many years, both Hotelympia and Hospitality. One aspect of Hotelympia that made it stand out from other shows was Le Salon Culinaire International de Londres and the breadth of professionalism represented from all around the UK and the world. Everyone had the opportunity to take part, achieve, win and progress and enhance their careers and ambitions. For me, Salon Culinaire at Hotelympia was the country's greatest culinary showcase.

Regrets? No. Some disappointment? Yes. Hotelympia had a lot of established history. The Salon logo was recognised around the world and now it has been changed, along with the medal design, I believe, to mirror smaller shows in Northern Ireland and Birmingham. This disappointed me along with some of the schedule content and could lead to Hotelympia Salon losing its true identity in the long term. In the past, it has always stood head and shoulders above the rest in support from industry, sponsorship, volume and standard of entries and awards presented. Still, it was inevitable there would be change and I do, of course, wish Salon much continued success and support from industry, but I doubt very much if some of the changes would have been made on my watch.

Q The people who have helped you most?

A Firstly, my wife Mary, followed by a good friend, Robert Smith who introduced me to many opportunities but not forgetting my very loyal kitchen brigade over the years; my Hotelympia team, many of whom stayed with me for the duration, and many industry sponsors. Without them all, I or Salon would not have been as successful. On a personal level, I have enjoyed the contact of people at every level in this industry. Too many to mention have become very good friends to this day.

Q As President of the BCF and past President of the Midlands Association of Chefs, you have seen and been involved with many changes across both organisations.

A Yes, as a Founder Member of MAC since 1978 to the merger with the Chefs & Cooks Circle in 2005 and the formation of the BCF, much was and has been achieved to this day. MAC, with strong family involvement, was the most successful regional association in the country and now BCF, celebrating its 10th Anniversary this year, has been showing continuous progress year on year and is now enjoying strong membership, sponsorship and support from the industry. A huge amount of commitment and interaction from many and a very successful national team competing on the world stage at both senior and junior levels.

Q One of your most memorable meals?

A Very difficult to answer as I have been privileged to eat well at many renowned establishments, including Paul Bocuse in Lyon; The French Laundry, California; El Celler de Can Roca, Girona; Geranium, Copenhagen, not forgetting many Michelin starred restaurants in the UK. One that springs to mind from the many was with my wife many years ago at a restaurant called Deane's On The Square in St Helen's Bay, near Belfast. A young Michael Deane went on to attain a Michelin star in this unique restaurant in a converted waiting room on a railway platform. To this day, Mary said she had the best Foie Gras dish she has ever eaten!

Q Who would you invite to dinner?

A Margaret Thatcher, whose book "Path to Power" I have a personalised signed copy of, dated 15 June 1995. It would be great to have the opportunity to hear from the Iron Lady herself as to the day-to-day experiences in 10 Downing Street; George Clooney as a treat for Mary; Jim Davidson, a funny entertainer who I met across the breakfast table in Istanbul while there helping to choose the Turkish National Team to compete with me at Hotelympia; Nelson Mandela, who I was very fortunate to see in real life on the QE2, having been invited on board for dinner when it was docked in Cape Town, South Africa. I also visited Robben Island and saw the cell and exercise yard where he spent so many years; John McCain, US Republican Senator who I saw while in Washington, touring the Senate on Capitol Hill with friends Robert and Vicki Smith. It would be good to hear stories from inside the White House. A very dear friend, Col. Mike Procter, who I affectionately called "The Wise Owl". He guided me through my initiation when I was appointed Salon Director of Hotelympia. We enjoyed some wonderful evenings and dinners together in the Officers' Mess at Aldershot and at his home.

Q Tell another funny story.

A I was invited to a barbecue in Sutton Coldfield and ended up in Egypt! Mary and I came to your house for a barbecue, at the time you were Executive Chef at The Belfry. It was a balmy summer's day and some of the food was a little "bien cuit", probably due to the intake of wine by the host chef! We had a fabulous day, a few games of Petanque in the garden and, as I recollect, much wind when picking up the boules! We were just about to leave when you suggested a glass of Port, only for us to end up finishing the bottle and my wife having to drive me home. The following day, I woke up feeling a bit delicate, to be told "Do you realise you've arranged for us to go on holiday to Egypt with Eric and Magda?" The holiday turned out to be a fantastic trip, one we still have great memories of. I think I will keep the story of you and me making bread at the foot of the pyramids and me being introduced as "The Doctor" for another time!

Q The philosophy that underpins your life?

A Be considerate to others.



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Two Years On



BCF Young Chefs' Academy, run in conjunction with UCB and supported by the Savoy Educational Trust

For the 2nd year running, schoolchildren from around Birmingham have undertaken an eight-week cookery course at University College Birmingham during the autumn, winter and spring terms, with 96 children signed up to developing their skills in basic food production, understanding cookery techniques and learning how to eat healthily.

The young chefs follow the guidance of UCB chef lecturers in producing soups, pasta, fish and meat main courses and dessert dishes. These young people then have the opportunity to develop successful careers within the hospitality industry.

UCB Chef Lecturer Mathew Shropshall, BCF Young Chefs Academy Mentor, said: "The BCF Young Chefs' Academy is already a true success story in a very short period of time. We are seeing some great and talented young people become inspired with cooking! Some have taken apprenticeships in kitchens, others full-time catering college courses and for a few, it supports their Duke of Edinburgh Award."

The BCF are giving young people an opportunity to develop an interest in cooking and hopefully kick-start a career in the hospitality industry.

It's a wonderful thing to be involved with!"



UCB Champions

On Wednesday 21st January at Hospitality 2015 the UCB Culinary Team supported by the BCF Junior National Team were announced overall winners in La Parade des Chefs winning gold medal and best in class.

The La Parade des Chefs is the renowned fine dining experience at the show and this year hosted a brand new Junior Team event comprising of five juniors and one senior head chef cooking a three-course meal for 100 covers.

WINNING MENU

Starter

Pan-fried farmed halibut, crab 'bon-bon', pickled onion, radish and cucumber, Romanesco puree, seaweed crumb, dill velouté

Main Course

Peppered venison loin, pommes Anna, fennel and ginger, wilted greens, wild mushrooms, lamb's sweetbreads, Port and rosemary jus

Dessert

Valrhona orange chocolate mousse, orange jelly, blood orange sorbet, chocolate soil, crème anglaise, caramel wafer

This was the first time in 20 years the College of Food had entered a La Parade des Chefs team into the British Cookery Championships. Team consisted of:

- Chef Mentor Mathew Shropshall*
- Edward Marsh*
- Jack Gameson*
- Michael West*
- Luke Dcaccia*
- Anna Claringbull*
- Kitchen Porter Nathan Lane*

The BCF/UCB Junior Team England competed against the Compass Group Culinary Team who won bronze medal & Combined Services Junior Culinary Arts Team who also won gold medal with Gold medal and Best in Class being awarded to UCB.

Junior Team England & UCB Culinary Team Manager Chef Mathew Shropshall said:

"The five student chefs and 1 kitchen porter are an inspiration to any young person looking for a career in the hospitality industry! I'm so proud to be involved and watch these talented chefs develop and move forward with their careers, it has been an honour to mentor them through the competition, being the first Chef lecturer to bring back to UCB gold Medal, Best in class at La Parade des chefs is very important and a real honour, all the students hard work paid off. On a personal note, within the last 15 years I've managed to win gold medal or Best in Class 12 times just in live theatre, which gives me the confidence to keep going and pass on my knowledge!"

"My role at UCB supports external organisations such as Future chef, Junior Chefs Academy, Savoy Trust, Food Appreciation workshops, Young Chefs Academy, UCB Taster days, BCF School Cookery competitions and the list goes on, many of this year's La Parade des chefs team I've mentored over the past 5 years also, it proves that early investment of getting children involved in cookery education at an early age pays off, A big Thank you to all the organisations and sponsors involved".

Junior Team England Chef Jack Gameson, Former Savoy Trust Young Chefs Academy Student said:

"Amazing day, I learnt and experienced new skills, taking away some brilliant memories!"

This was a great achievement for Junior Team England and UCB, being the highest award to date in a culinary competition, Looking ahead will see the team compete in Erfurt, Germany in 2016.

President Peter Griffiths said: "I am delighted with the result, gold medal best in class is a terrific achievement and much credit should go to Mat and the young team. The BCF was very happy to support the UCB Culinary team with members of England's National Junior Team. It is another tremendous result for all concerned including our National Team sponsors. The goodie bags handed out on the day to all the one hundred diners were very well received."

British Culinary Federation and National Team support industry at the Hospitality Show 2015

England's National Culinary Team members supported the Hospitality Show, Catering Equipment Networking Dinner held at the Hilton Birmingham Metropole on Tuesday 22nd January. This Fundraising Dinner, with 180 people attending, was held in support of Bocuse d'Or UK and Adam Bennett, with celebrity chef Brian Turner CBE acting as auctioneer, with some fabulous prizes up for grabs to the highest bidders.

BCF members cooking on the evening were Byron Franklin (amuse bouche), Clark Crawley (starter), Simon Webb (main course), Nathan Aldous (dessert), supported by Robert Kennedy, Lee Corke, Nick Vadis and Executive Chef at The Metropole, Paul Taylor.

The BCF would like to take this opportunity to thank those industry people who have sent in their very good comments on the Dinner.

MENU

Amuse Bouche
*

Pan Seared Fillet of Turbot, Salmon and Quail "Truffle", Crab Gribiche, Horseradish and Buttermilk Fluid Gel
*

Roasted Fallow Deer, Onion Ash, Boudin of Braised Neck and Sweetbread, Confit Potato with Foie Gras and Cèpes, Cabbage and Beurre Noisette Purée, Lardo, Dried Berries, Warm Pickled Vegetables, Red Wine Jus
*

Rose Water and Praline Torte, Raspberry Sorbet and Gel, Lychee Paté de Fruit, Chocolate Soil



BRITISH CULINARY FEDERATION



Photography: BCF Member, Kevin Byrne



BRITISH CULINARY FEDERATION





Hundreds of Chefs recognised with Gongs as Young Guns go for Gold at 2015 Salon Culinaire

Over 160 medals, including 30 golds, were awarded to chefs from across hospitality, as the new look Salon Culinaire, held during the three-day Hospitality Show, lived up to its billing as one of the world's premier culinary competitions.

The competition classes of Live Theatre – sponsored by Compass Group UK – provided a constant backdrop to proceedings where it was standing-room-only for a number of challenges, while the bar was set higher than ever with the exquisite works of Salon Display, also sponsored by Compass, which provided a real draw.

But it was the young brigade of University College Birmingham (UCB) who stole the day with their thrilling overall win at fine dining team challenge, La Parade des Chefs – sponsored by Coup de pates, with Bonnet by Hobart kitchens – which, for this year, became a junior team challenge. Each brigade was made up of five junior chefs aged 23 or under with a senior chef as mentor.

UCB cooked their way to gold with a three-course set menu for over 100 covers at the show – plus four plates for the judges. The win was made all the more poignant because of the college's locality to the show and its long-held affiliation with the competition.

The overall win, announced on the show's final day, was preceded with news of the Combined Services Culinary Arts Team, which won gold for its menu on Monday; and the Compass Group team, which took bronze for its menu on Tuesday.

Salon Chef Director, James Tanner, commented: "Congratulations to each and every competitor on making the 2015 Salon Culinaire such a success – to command over 160 awards is an absolutely fantastic achievement; every medal winner is a credit to the profession."

"So many of today's leading chefs have cut their teeth in the competitive spotlight of this event, so it is with great pride that this year, yet again, we have seen some of the country's most promising young cooking talent rewarded for their scintillating skills. It is my hope that they can take this unique experience with them as they progress."

During the show it was also announced that due to burgeoning work commitments James Tanner is to step down from the post of Salon Chef Director. While he will still be part of the highly successful team, the baton is to be passed to Executive Head Chef of the Royal Garden Hotel, Steve Munkley.

James added: "Unfortunately my work commitments have led me to take the extremely difficult decision to step down from a post that I dearly love and enjoy – I know Steve will do an absolutely fantastic job, and I will be here to support him in any way that I can going forward."

When asked about his appointment, Steve said: "I'm over the moon – I was chuffed to bits to be asked. I'm following in some big footsteps, James has done some great work implementing changes to Salon Culinaire and it's now my job to carry on that good work."

EDITOR'S NOTE:

As always, the British Culinary Federation was very happy to support Salon at Hospitality 2015, providing some of the judges from its membership, sponsoring competition classes and hosting a stand at the show.

"Congratulations to each and every competitor on making the 2015 Salon Culinaire such a success"

- James Tanner, Chef Director

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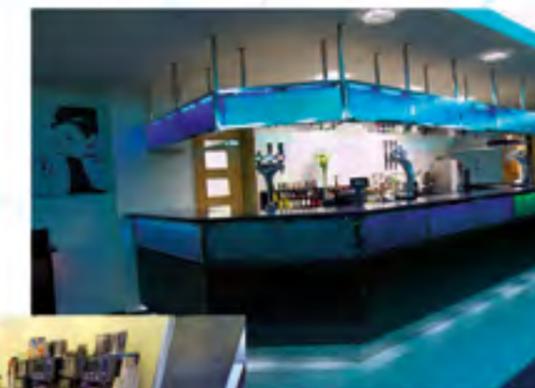
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TUCO 2015 BLACKPOOL

The 22nd University Caterers Organisation (TUCO) Annual Skills Competitions returned to the Blackpool Hilton on 17 March 2015, with hundreds of leading figures from the university catering sector gathering to celebrate the winners of the prestigious competition.

Once again, supported by the British Culinary Federation with a strong team of judges chaired by Peter Griffiths MBE, which included BCF Chairman Jim Eaves, Andy Waters, Alan Whatley, Stuart McLeod, Eric Bruce, Jerry Toth, Stephanie Moon and Paul Gayler MBE, overseeing the Salon, Chefs Challenge and Street Food Chef of the Year.

Building on the successful awards evening last year, the atmosphere was unmatched as over 200 talented chefs, foodservice personnel, caterers and baristas from higher education institutions across the UK took part.

The competitors' skill and knowledge was put to the test as they competed in a series of events, including Barista Skills Challenge, Chefs' Challenge, Foodservice Skills Competition, Salon Culinaire as well as Training Workshops.

Brand new to the competition this year was the introduction of the Bartender of the Year award, in which bartenders went head to head and created some show-stopping cocktails, demonstrating their exceptional talent. There were also awards for Sustainable Initiative of the Year, Student Experience Initiative of the Year, and the Street Food Chef of the Year.

Above:

back row: Stephanie Moon, Paul Gayler, Andy Waters, Stuart McLeod, front row: Jim Eaves, Peter Griffiths, Geoff Ward, Jerry Toth.

WINNERS OF THE AWARDS

TUCO Chef's Challenge, Sponsored by Bidvest 3663

TUCO Chefs' Challenge Gold Winner - University of Reading
TUCO Chefs' Challenge Silver Winner - University of Cambridge
TUCO Chefs' Challenge Bronze Winner - University of Birmingham
TUCO Chefs' Highly Commended Menu - University of Aberdeen & University of Exeter
TUCO Chefs' Best Hygiene - University of Edinburgh

TUCO Initiatives Awards, sponsored by Campuslife and Footprint

TUCO Student Initiative Winner - Royal Holloway, University of London
TUCO Sustainable Initiative Winner - University of Reading

TUCO Salon Culinaire, Sponsored by KFF, Excellence and Urban Eats

TUCO Salon Culinaire Best in Salon - University of Derby

Salon Culinaire Gold Winners

TUCO Salon Culinaire Cupcake Challenge - Royal Holloway, University of London
TUCO Salon Culinaire Coffee Shop Cake - University of Brighton and Cambridge University
TUCO Salon Culinaire Novelty Cake - University of Chester
TUCO Salon Culinaire Decorative Exhibit - University of Derby
TUCO Salon Culinaire Plated Main - Cambridge University
TUCO Salon Culinaire - Canapes - Cambridge University
TUCO Salon Culinaire - Plated Dessert - University of Derby and Cambridge University

TUCO Bar Competition, sponsored by Carlsberg, Coco Cola, Air Liquide and Gram UK

TUCO Bar Competition Gold Winner - University of Birmingham
TUCO Bar Competition Silver Winner - University of Reading
TUCO Bar Competition Bronze Winner - Lancaster University
TUCO Bar Competition Best Speciality Cocktail - University of Reading

TUCO Barista Skills Challenge, Sponsored by Tchibo

TUCO Barista Skills Challenge Gold Winner - Imperial College London
TUCO Barista Skills Challenge Silver Winner - Keele University
TUCO Barista Skills Challenge Bronze Winner - University of Edinburgh
TUCO Barista Skills Challenge Best Speciality Coffee - University of Edinburgh

TUCO Service Skills Challenge, Sponsored by CUBO

TUCO Service Skills Challenge Gold Winner - Royal Holloway, University of London
TUCO Service Skills Challenge Silver Winner - University of Birmingham
TUCO Service Skills Challenge Bronze Winner - Keele University
TUCO Service Skills Challenge Best Table Lay-up - University of Edinburgh

TUCO Street Food Chef of the Year, Sponsored by Bidvest 3663

TUCO Street Food Chef of the Year Gold Winner - Keele University
TUCO Street Food Chef of the Year Silver Winner - University of Exeter
TUCO Street Food Chef of the Year Bronze Winner - University of Glasgow
TUCO Street Food Chef of the Year Best Newcomer - University of Glasgow

This event grows from strength to strength year on year and planning is already taking place for 2016 which promises to be another exciting and well attended event. Special thanks must go to FishCo, 3663 Bidvest, British Premium Meats and Major International whose sponsorship and support made the event so successful.



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Cheffield 1 & 2 July 2015

The dates for the 18th Annual **Skills for Chefs** Conference in Sheffield have been announced and an exciting line-up of renowned chefs has been assembled.

David McKown, Director of the Conference, commented "Each year we aim to bring something new to the conference and this year will be no exception, a diverse range of skills will be on show and this is a 'must attend event' for any chef serious about their professional development". The conference will be opened on 1st July by Cyrus Todiwala OBE, chef proprietor of Café Spice Namasté. Cyrus reigned at the Taj Hotels Resorts and Palaces chain in India, and rose to become executive chef for eleven restaurants within those hotels. In 2000, Cyrus was awarded an MBE for services to the restaurant and catering industry and was subsequently awarded an OBE in the 2010 New Year's Honours List.

David McKown, continued "We are also really excited to announce that Daniel Clifford from Midsummer House will be demonstrating in the culinary theatre on the first day of the conference, this is the first time that Daniel will have been featured at the conference and his appearance will be of great interest".

Midsummer House boasts 2 Michelin Stars and last year the restaurant was given the accolade of being the best in the UK for fine dining in a poll based on millions of reviews and opinions left on the Trip Advisor travel site. The restaurant also came second place in the world rankings, behind Spain's El Celler de Can Roca in Girona. Daniel was a winner on the BBC's Great British Menu in 2012 & 2013, and also joining the line-up for the first time at Conference is Colin McGurran from Winteringham Fields, another two times winner of the Great British menu!

Colin first caught the eye of the BBC in 2012 when he was first invited to be on the Great British Menu, an honour bestowed on him again in the following two series. After beating out the regional competition to be in the finals on each of his three years featured, he secured dishes at the final banquet in both 2012 and 2014 with his Quail in the Woods starter and Homage to the Dickin Medal Dessert (2012 & 2014 respectively).

Returning for his third appearance at Skills for Chefs is Michelin Starred Chef Rupert Rowley from Fischers Restaurant in Baslow. Rupert is a favourite of the conference and always brings something new to the event each time he presents. David McKown added "We are delighted that the conference will be one again held at Sheffield City College and residential delegates, sponsors and exhibitors will be accommodated at The University of Sheffield".

Another chef making his first appearance at Skills for Chefs is Matt Gillan from the Pass Restaurant at the South Lodge Hotel in Horsham, West Sussex. The restaurant takes the 'Chef's Table' concept to a new level with a 26 cover Michelin starred, 4 AA Rosetted restaurant with the guests closely involved in the kitchen drama!

Completing the line up at Conference is renowned baker Richard Bertinet, Chris Holland from Sous Vide Tools and Mick Burke, Deputy Head of Hospitality at Sheffield City College.

For further details visit www.skillsforchefs.co.uk

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Ian Scaramuzza, Head Chef at Claude Bosi's two Michelin starred restaurant Hibiscus, has won the 2015 Roux Scholarship.

The 29-year-old chef beat five other finalists who all prepared turban of sole and salmon à la marinière – a recipe from the Roux family inspired by Escoffier – at a cook-off held at Westminster Kingsway on Monday 30 March. One whole black truffle was included in the list of ingredients which competitors could use “to their liking”.

Scaramuzza triumphed over Scott Dineen, Goldman Sachs, (BaxterStorey), London; Gavin Edney, Cliveden House, Taplow, Berkshire; Sabrina Gidda, Freshfields Bruckhaus Deringer, (Restaurant Associates), London; Daniel Lee, JP Morgan, (Aramark), London; and Richard Pascoe, the Feversham Arms Hotel, Helmsley, North Yorkshire.



His success was announced at a celebratory reception at London's Mandarin Oriental hotel, at which BCF Honorary President Brian Cotterill, President Peter Griffiths and Chairman Jim Eaves were guests.

Commenting on Scaramuzza's win, Michel Roux Jr said: “Ian's dish was straightforward and simple, not too elaborate, but the taste and technique won the day. He used the truffle superbly - it shined - and it was balanced well with the sole, which can be quite tart. All the judges enjoyed it and we had a good feed!”

Scaramuzza, who previously worked for the first Roux Scholar, Andrew Fairlie, at his restaurant within the Gleneagles Hotel in Auchterader, Scotland, said the final had been tough, but he'd been “happy” with his dish.

“I was panicky at the start with the pressure of the competition and I would have loved an extra 10 minutes to have improved the presentation - it was nothing I had cooked or seen before. It was a pure challenge.”

Scaramuzza receives £6,000 to support his development, and an invitation to cook and train under the supervision of a leading chef at a prestigious three-Michelin-star restaurant anywhere in the world for up to three months.

“I would like to go to Benu in San Francisco with American/Korean influences - it's a small kitchen with nowhere to hide - it's busy,” he said.

Alongside the Roux family on the panel of judges were Brian Turner, Gary Rhodes, David Nicholls, James Martin, Andrew Fairlie and Angela Hartnett.



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Staffordshire Chefs Forum



Our Promise... The Major Chefs Benevolent Fund

We're delighted to announce that after another great year at **Major**, we will be launching a new Chefs initiative for 2015.

As you may be aware, we have worked very closely with the UK Chef Organisations for the last 20 years and are proud to announce a fantastic new scheme, which will benefit each of them. A number of years ago we created the Major Chefs Benevolent Fund along with three Associations and we would like to once again pick this up and run it as an annual scheme to be shared evenly between all of the UK Associations. We currently sponsor the British Culinary Federation and The Craft Guild of Chefs Culinary teams and both have done exceptionally well in the 2014 Culinary World Cup in Luxembourg, held in December.

The Nationwide campaign was launched in January 2015 and will benefit The British Culinary Federation, The Craft Guild of Chefs, The Welsh Culinary Association and The Federation of Chefs, Scotland.

As a way of giving something back to the industry, Major will make a donation for every pot of product sold throughout the year to each of the organisations in the form of a cheque.

Each Major pot will now carry a visible lid sticker, which has been designed around the four logos and they will all receive the same amount of money on the same day each year, the first Friday in December, which will be known as 'Red Friday'. The monies donated will be used for Chefs in need of help in times of hardship but each organisation can decide where and how the funds should be split.

At Major, we are aware how hard the UK Chefs Organisations work and I believe it's time for us to help give something back to the industry. We know this is not the total answer to the problems, but it's a start in the right direction....

David Bryant
Managing Director, Major International

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"Whenever you are about to cook in front of a large audience it is always nerve-wracking, but you are a chef at the end of the day and you go with the flow"

British Culinary Federation Member and current BCF Chef of the Year, Adam Handling, from Restaurant Adam Handling at Caxton in London, has been named the overall winner of the Scottish Chef of the Year competition.

Handling's win follows a live competition in front of an industry audience at the ScotHot exhibition on 5 March, at the Scottish Exhibition and Conference Centre in Glasgow.

Each chef had three and a half hours to present a four-course meal for four covers to a panel of industry judges.

The chefs were judged on each of their courses in order to find a winner for each course, as well as an overall winner.

Commenting on his win, Handling, who last year won the BCF Chef of the Year title, "The titles I have won so far have been British or English, so to win something that is Scottish is one that I am very proud to have."

The four dishes he cooked were:

Salmon, peas, dill

Lobster, confited in duck fat, glazed and served with pickled vegetables

(a modern interpretation of lobster thermidor)

Highland wagyu, burned with a blowtorch and glazed in a Korean bulgogi marinade, served with burned artichokes and cabbage, with spring onion oil

Chocolate, orange, caramel dessert

Handling said that he found taking an Escoffier dish and giving it a modern interpretation to be a particularly difficult exercise but that after lots of experimentation, inspiration struck him just days before the competition started.

"Whenever you are about to cook in front of a large audience it is always nerve-wracking. But you are a chef at the end of the day and you don't really realise that there are about 400 people watching you and loads of people taking pictures. You go with the flow and you do what you do," he said.

Senior competition judge Kevin MacGillivray said: "This has been one of the hardest Chef of the Year awards that we have had to judge in the competition's 36-year history. The depth of talent of the competitors has been incredible this year making the judging process extremely challenging.

BCF Chef
of the Year,
**Adam
Handling**
proves
too hot to
handle at
ScotHot

BCF AGM 2015

The Annual General Meeting took place on Sunday 22nd March at Nuthurst Grange Country House Hotel, Hockley Heath, Warwickshire.



After members had enjoyed light refreshments, Chairman Jim Eaves welcomed everyone and opened the meeting, asking each member of the committee to give a full report on the activities of their office over the previous twelve months and to address any questions from the floor.

The Chairman then delivered his report highlighting the continued successes of the BCF during both previous years and the past year, emphasizing that the support towards the BCF remained strong across all activities and events, including competitions, the Youth Academy and the National Teams. He also informed members that finances remained healthy.

Jim Eaves was re-elected to the position of Chairman for an additional year to enable incoming Vice Chairman Matt Davies to work alongside him for the forthcoming 12 months.

After thanking the Committee of Management for their last two years in office, he went on to announce that after almost 20 years of dedicated and professional service, Alan Healy would be stepping down from his position as Social and Events Secretary.

President Peter Griffiths gave an overview of the year's events and future objectives and went on to thank the Chairman, Executive Council and Committee of Management for their hard work and commitment over the last twelve months. He also thanked Alan Healy for the sterling job he has done for the British Culinary Federation and previously the Midlands Association of Chefs over such a long period of time. Honorary President Brian Cotterill echoed Peter's comments.

After a very successful meeting, members went on to enjoy an excellent Sunday lunch and social gathering.

The BCF would like to thank Head Chef Andrew Glover and his brigade for such an excellent lunch, General Manager Apo Ozeamar for looking after us so well and proprietor Paul Hopwood for hosting the AGM.



*British Culinary Federation AGM Lunch
Sunday 22nd March 2015*

Champagne and Canapés on arrival

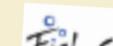
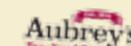
*Terrine
Three Smoked Fish, Pickled Vegetables, Saffron
Potatoes, Focaccia Bread*

*Beef
Roasted Sirloin of Beef served with all the Trimmings
Seasonal Vegetables, Roast Potatoes*

*Valrhona Chocolate
Bitter Chocolate Tart, Caramel Fudge,
White Chocolate Ice Cream*

Tea Coffee Petit Fours

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Winners of BCF Chef of the Year and Young Chef of the Year will represent England at WACS global event

The BCF is very pleased to announce that BCF Chef of the Year 2012 winner, Simon Webb of Restaurant Associates, London will be representing England in the Global Chefs Challenge being held in Aalborg, Denmark between 3-6 June. Ray Stepling, current BCF Young Chef of the Year will also represent England in the Hans Bueschkens competition, also being held in Denmark.

Winners from this semi final will go on to represent their country at the World Chefs Congress being held at Expo in Athens, Greece in 2016. The BCF is delighted that both Simon and Ray will be competing in the Northern European heat. As past winners of these well established BCF competitions it has opened up many opportunities. Simon is now part of the English National Culinary Team and Ray has received automatic entry into the National Young Chef of the Year. We wish them both much success in Denmark.

New chairman for Worldchefs Congress Athens 2016

The World Association of Chefs Societies has appointed a new Chairman for the Congress. Chef Stephen Billingham from South Africa will take on the role as the Worldchefs Congress Chairman for the upcoming Congress in Athens, Greece.

Stephen Billingham is currently President of the South African Chefs Association; Honorary Member of City and Guilds London Institute; South African Chefs Association Registered National Judge; World Association of Chefs Societies Registered Judge.

He has been a Director of the Capital Hotel School and Training Academy in Johannesburg, South Africa since Jan 2000. Stephen is also Director of HTA School of Culinary Arts since its inception in 2003. Under Stephen's leadership, his students have won numerous culinary awards over the years.

"I am honoured and excited to take on this role and to chair the Congress Committee. I will be working closely with the board; we are looking forward to introducing a new format that will appeal to the working chefs and younger chefs," shared Chef Billingham.

President of Worldchefs, Charles Carroll said, "I appreciate Chef Stephen Billingham taking on this role despite his current responsibilities and I want to personally thank and support him for all that he has taken on. I know how challenging of a task chairing the Congress can be and for Stephen to step up and take on that task speaks volumes. Please take some time to congratulate Stephen on his new position as Congress Chair and give him a huge pat on the back for everything he has done and will do for Worldchefs over the next year leading up to the Congress- Athens, Greece in September of 2016."



Home Nations

In a historic meeting last November, it was agreed by the member associations from the UK and Ireland who are members of the World Association of Chefs (Worldchefs), to work more closely together to promote the many common aims we share and give us a stronger voice in the industry and within WACS.

The British Culinary Federation; the Federation of Chefs Scotland; the Panel of Chefs Ireland and the Welsh Culinary Association will, in future, be known as the 'Home Nations' group when they collaborate with joint projects and issues that they have in common.

The group will work in a similar way to the Nordic Chefs Association, which groups together the Scandinavian countries of Norway, Sweden, Denmark, Iceland and Finland. It was agreed that this would be a worthwhile and positive step forward, which could lead to a much closer relationship and encourage collaboration in the development of future joint projects (using the Nordic Chefs model, which works so successfully for them).

The aim is to pool our knowledge and efforts when working together on mutual projects within the Northern Europe group in WACS (Worldchefs).

The collaboration should also give us added strength to assist WACS to achieve its aims. WACS is the largest Chefs' association in the world and has great education and certification programmes and members of the BCF are eligible to become a world-wide approved Master Chef through its certification programme. WACS holds a Continental Conference every two years and BCF members are welcome to attend. The next conference is in Sarajevo in mid April 2015 and delegates from the Home Nations will attend.

The next WACS World Congress is in Greece in 2016 in the beautiful city of Athens. Delegates and friends of the BCF will be attending and it is a great opportunity for members to meet the top chefs from around the world – and have a post congress holiday in the sun!

We will be publicising a full package in the next Culinary News, which we will put together for members who would like to be involved and to attend. It is a great opportunity to network, attend the Congress and educational seminars, enjoy the social events every evening and a final Gala Dinner. Watch this space for more information on the 2016 WACS Congress.

Come and help us celebrate our

10th Anniversary

at our Annual May Ball and Awards Evening on Saturday 30th May 2015 at The Principal Hayley St John's Hotel, Solihull



Includes Champagne and Canapé Reception, Five Course Meal, and all Wines

Tickets £80 per person, early bird booking with payment £72.

Senior and Junior members £65.

Tables of 10 £700

Entertainment: ABBA Tribute Band

Classical Singer from the West End Stage

Black Country Comedian

On the evening, one guest on each table will win a meal for two at a renowned establishment.

Accommodation at a special rate of £50 per double room inclusive of breakfast and VAT bookable direct with the hotel using code "British Culinary Federation"

For further information and to reserve your places please contact

Mandy Bennett

Telephone: **01789 491218**

Email: secretary@britishculinaryfederation.co.uk

MENU

Champagne & Canapes

Rillettes of Duck

Orange, prune puree, orange jelly, crispy pancetta, cress

Pan Fried Sea Bream

Pak choi, radish, tomato beurre blanc

Roast Fillet of Beef

pulled blade croquette, dauphinoise potatoes, braised fennel, solferino vegetables, thyme jus

Assiette of Lemon & Rhubarb

Pannacotta, rhubarb ice cream, crisp, lemon tart

A selection of British Cheeses

Coffee with Petits Fours

Canapés

Scallops wrapped in Serrano ham cracked lemon pepper, wasabi dip

Smoked salmon risotto cakes

Duck egg hollandaise, dill

Teriyaki duck Caesar

Goats cheese bon bons

Prawn cocktail

Vanilla and saffron mayonnaise

Gaspacho Andalouse

Basil oil

BCF Golf Day



Marriott Forest of Arden Hotel & Country Club

Meriden, Warwickshire CV7 7HR. Arden Championship Course.

Wednesday 1st July 2015

Teams of 4 - £280 or £70 per player to include tea/coffee/sausage/bacon roll on arrival.

18 holes of golf on the Arden Championship course (shotgun start) followed by a two course lunch.

Team prizes for 1st second and third. Nearest the pin (8th & 15th) longest drive (3rd & 12th).

For further details and to book, contact Secretary Mandy Bennett:



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"We are a one stop shop, and we complement this with our unrivalled knowledge and customer service, to ensure businesses are always well equipped and well looked after."

Alex recommends here a great money and time saving technique for food service businesses. "A gem of a technique used by many busy professional chefs is vacuum sealing, which allows chefs to prolong the life of a multitude of foods by removing the air and sealing the product tight. Food can then be stored efficiently until ready to cook."

"This technique is also at the heart of sous vide cooking, where vacuum sealed pouches are placed in a water bath at precisely-controlled temperatures, producing consistently excellent textures and flavours."

Many of the country's best chefs favour this ingenious technique, including multi award-winning Michelin-starred chef and Great British Menu 2014 finalist, Adam Simmonds. Commenting on the technique of vacuum sealing and sous vide cooking, Adam said: "We have two vacuum sealing machines, supplied by Sous Vide Tools, that we use for hygiene and cooking purposes. They're very durable and easy to use which is important for a busy kitchen."

"We cook sous vide as there is no better way to achieve the melt in the mouth texture every time. It's also a great way to save time so freeing chefs up to get on with other work."



"Sous Vide Tools' knowledge is excellent & the before and after sales service is great - exactly what you need in a busy industry."
Adam Simmonds

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Andreas Antona

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Graham Crump

Chris Hudson

Eric Bruce

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Jim Eaves

Vice-Chairman :

Matt Davies

International Culinary Team Manager :

Lee Corke

Treasurer/Finance :

Jerry Toth

Social Events/Associate Liaison :

Alan Healy

Education Liaison :

Mathew Shropshall

Magazine :

Tom O'Reilly

Website :

Chris Hudson

BCF Competitions :

Geoff Tookey

WACS Liaison :

Graham Crump

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Mark Houghton

Competition Support :

Eric Bruce

BCF Ambassador :

John Peart

New Members

Phillip Morton, The Cheese Cellar

Clive Jones, Catermasters

Maurizio Pellegrini, Executive Chef,

The Italian Club Group

Dennis Mwakulua, Executive Chef

Compass Group, UK and Ireland

James Foster Colson, Executive Chef,

Pepperdine University California

Culinary Partner

David Simpson, Terinex Ltd -

Bronze Culinary Partner

Benoit Gomot, Classic Fine Foods -

Bronze Culinary Partner

Diary Dates

April 20th	Chefs club lunch Opus Birmingham
April 22nd	Student team challenge Bourville College
May 4th - 10th	U.k Coffee Week
May 6th	NECTA Salon Culinaire Newcastle Civic Centre
May 13th & 14th	Caffè Culture 2015 Olympia London
May 15th	Final entries for the Staffordshire Young Chef of the Year
May 30th	BCF May Ball & Awards Evening St John's Hotel, Solihull
June 15th	Craft Guild of Chefs Awards
June 22nd	Chefs Club Lunch, Lygon Arms, Broadway
July 1st	Cateys
July 1st	Skills for Chefs, Sheffield
July 1st	BCF Golf Day, Marriott Forest of Arden Golf and Country Club
July 5th	Founders' Lunch, The Cross, Kenilworth
July 6th	Final Staffordshire Young Chef of the year
July 15th	MARCHE Golf Day, The Brabazon course at the Belfry

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 Membership

Joining the British Culinary Federation 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 **Associate Members** £50

Chef Members £40 **Junior Members** £25

BCF Partnership Packages, also available, from £750

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

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BCF Chefs



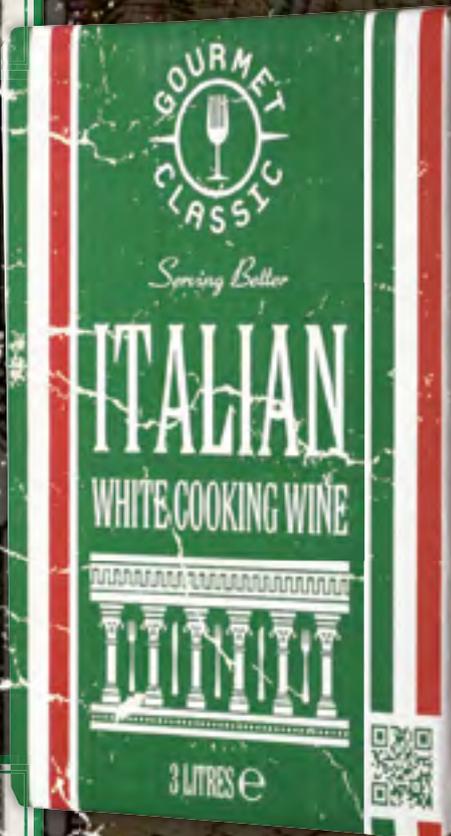
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CALLING ALL BCF MEMBERS! We are updating our records. Could you please email your current contact details to BCF Secretary, Mandy Bennett. secretary@britishculinaryfederation.co.uk



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