

Culinary News

WINTER | 2016 | £3.75



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INSIDE: Culinary Olympics Erfurt // Wing Yip // BCF Young Chef of the Year





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Created by Willie Pike,
Major's Consultant
Development Chef for
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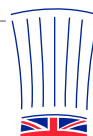
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Welcome to the WINTER 2016 issue of Culinary News



It is with great sadness and a complete shock to report that our very dear friend, Eric Bruce, BCF Vice-President, passed away on Wednesday 2nd November 2016 after a very short illness.

Eric, was a true gentleman, mentor to many, a very passionate and completely dedicated chef to our industry. He was very well respected by all of his peers and industry figures alike, here and afar. Our lives will not be the same without Eric, he will be very much missed, but never forgotten.

Our sincere condolences to his wife, Beb and family. Our thoughts are with them at this very difficult time. RIP Chef.

As another very busy and truly successful year comes to an end, I look back over the last 12 months, firstly as your Vice-Chair, then as your Chairman, with much admiration. The BCF has much to reflect upon, all of which I am pleased to say is extremely positive.

The very popular Student Cook and Serve Competition attracted the most team entries ever, with students producing and serving wonderful plates of food, testament to the commitment of their college mentors.

Our Young Chef Academy continues to grow, and attract full numbers, with many of the young attendees, after graduating from the Academy, going on to enrol onto apprenticeships or full time hospitality courses at University College Birmingham.

We enjoyed a very successful Dinner and Awards Evening at the Botanical Gardens, Birmingham in which four of Birmingham's Michelin starred chefs cooked together for the first time, producing food of exemplary standard to our discerning guests.

Also, sincere congratulations go to all our special Award Winners, very well deserved.

England's National Culinary Teams, both Senior and Junior, have just recently competed in the Culinary Olympics in Erfurt, Germany. Both teams were very successful, with gold, silver and bronze medals.

Also, we have just had another very successful Young Chef of the Year competition with, once again, very healthy entries as on previous years. This competition continues to attract some very well respected venues and standards were breath taking and exemplary.

Support from the industry remains strong. There are challenging times ahead but membership continues to grow and social media is very active. Chef Club Lunches remain very popular, offering the opportunity for both networking and socialising, as well as excellent food, service and hospitality.

We move into 2017, I believe, in a strong position, very well respected by our peers and industry alike. May I personally thank all members, sponsors and Culinary Partners for your heartfelt support as, without you and the hard work of many, we would not have the status and respect we hold today.

I wish everyone a very Happy Christmas and a prosperous New Year and very much look forward to another very successful year for the BCF.

Matt Davies,
Chairman



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NATIONAL TEAM SPONSORS



Culinary News
Winter Issue 2016



WINNING MENU

Starter

Diver Scallop, Loch Neagh Smoked Eel, Cauliflower, Heritage Beetroot, Seared Diver Scallop, Smoked Eel with Beetroot, Autumn Truffle and Apple Salad, Textures of Cauliflower, Granny Smith Puree, Young Watercress, Eel, Squid Ink and Horseradish Bon Bon

Main Course

Dry Aged Beef Rib Deckle, Hen of the Wood, Turnips, Onion and Tunworth, Molasses Glazed beef Rib Deckle, Ox Cheek Croustillant, Mushroom Puree, Baby Turnips and Turnip, Leaf Sauce, Pickled Red Onion, Tunworth Cheese and Potato Cream

Dessert

Chocolate, Caramel, Almond, Orchard Fruit, Caramel Chocolate Mousse, Caramelised Mascarpone, Warm Prune and Honey Cake, Spiced Pear and Prune Stone Ice-Cream

Images courtesy of
Kevin Byrne



BRINGING HOME GOLD WITH ENGLAND'S NATIONAL CULINARY TEAM

As official sponsors to England's National Culinary Team, what better result could be wished for than a Gold in the 2016 Culinary Olympics in Erfurt.

Longstanding partners of the BCF and proud sponsors of England's National Culinary Team who endorse our Pan-Asian range, Major and England were certainly done proud in the recent Culinary Olympics held in Erfurt. Competing every two years consecutively in major worldwide culinary competitions, namely the Culinary World Cup in Luxembourg and The Culinary Olympics in Erfurt in Germany (both held every four years, every two years consecutively) the team are instrumental in representing and demonstrating the nation's high level of culinary expertise in the international arena.

A week before the team flew out, Major had the pleasure of bumping into Rob Kennedy who was confident about the task ahead and the team's recipes for success.

"We are a great team with a great rapport and are very prepared. There is a tremendous skill set between all ten members supporting the senior team and we are going confident to win. In the hot kitchen we have put together some great dishes. A starter of fresh diver-caught scallops with some lovely smoked eel, a slow cooked, tender and delicious beef dish for the main and, to finish, a caramel and chocolate dessert with pears and some other really wonderful flavours.

"To be honest, putting the three dishes together, if all goes well on the day and we give it one hundred per cent, it will be about marks up not marks down. We are going for Gold."

His predictions could not have been more accurate. In the four day event, where there are usually on average 36 national teams, 20 junior teams and 10 kitchens all producing food for up to a thousand people per day, both teams Junior and Senior came up trumps. The Junior team were awarded Bronze in the Hot Kitchen and Silver in Edible Buffet. But it was the Senior Team who really stole the show. Winning that all coveted Gold Medal in the Restaurant of Nations Hot Kitchen and scoring Bronze in the Buffet class. Proving that English Chefs are a culinary force to be reckoned with.

Major's MD David Bryant was in Erfurt for the occasion and could not have been happier. "This is the reason Major are always keen to get behind and sponsor. Doing our part to help talented chefs such as Rob Kennedy lead the way in such a huge and dynamic competition arena, pitching their skills against some of the best in the world on a global stage, is not only an honour but as a company who base ourselves on providing chefs with a quality base to work from, is our way of paying something back to the industry and encouraging future success."

The proof of this teams' capability was definitely in the pudding. "The England Team's dinner on the night was simply terrific," continued Bryant. "Beautifully presented with an array of wonderful flavours. It really was a truly outstanding performance by all the members of the team. A great result from an extremely talented group of chefs."



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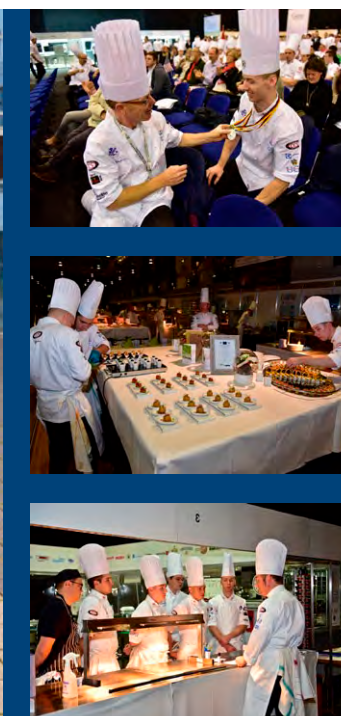
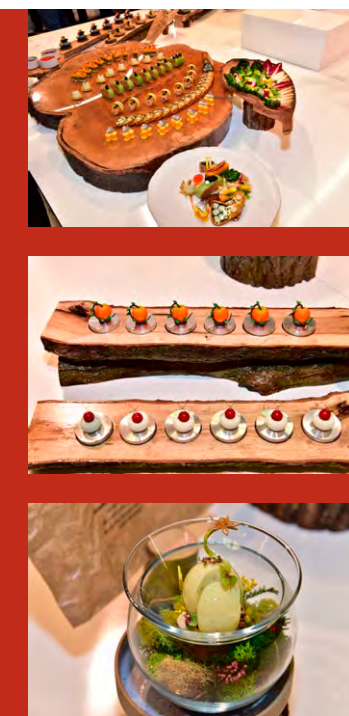


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ENGLAND'S NATIONAL CULINARY TEAM AWARDED GOLD IN THE RESTAURANT OF NATIONS

MATHEW SHROPSHALL REPORTS ON ENGLAND'S JUNIOR TEAM WINNING SILVER AND BRONZE AT THE CULINARY OLYMPICS



The Culinary Olympics, held in Erfurt Germany, only takes place every four years and is the biggest culinary competition in the world. The England Team which comprised of Simon Webb (Team Captain), Clark Crawley, Andrew Ditchfield, Rob Kennedy, Nathan Aldous, Dennis Mwakulua, Daniel Abbs, Matthew Jones, Jamie Gibbs and Nick Vadis (Team Manager) had been in training for one year in the build up to the competition.

The team put up their cold display on the first day of the competition after working through the night. They were awarded a bronze medal which was a disappointing start to the competition and the team needed to pick themselves up and focus mentally on the hot kitchen.

This took place on the third day of the competition and as the team had a real sense of pride and team spirit, they went into the kitchen all guns blazing to perform as well as they could, cooking for 110 covers.

They had to wait an agonising 24 hours before the result was announced. It was worth the wait finally as the team were awarded a Gold Medal for all their hard work. This is the first Gold Medal that England has won at the Culinary Olympics, having previously won Gold at the Culinary World Cup in Luxembourg.

The result certainly made up for the disappointment on the first day of the competition.

I am personally very proud of the team as I have witnessed first-hand the training, dedication and pride the team have put into representing England, sacrificing large amounts of personal time. To represent one's country is such an honour and an achievement and to bring back home a Gold Medal has boosted the team's confidence and spirits no end.

There are a lot of people who have supported the team and assisted in the background. Special thanks go to our sponsors, Continental Chef Supplies, Electrolux, Major International, University College Birmingham and Steelite International. More thanks go to Technics, Ian Sparke and Cambridge Regional College for their support in Germany and in Cambridge for the training facility provided, not forgetting BCF member Kevin Byrne for his sterling work with the photography and President Peter Griffiths and the BCF Committee for all their support in helping to make all this possible.

We very much look forward to competing in Luxembourg in two years' time.

Lee Corke, BCF International Competitions Officer

Comment from the President:

"Both Senior and Junior teams performed very well in Erfurt and were a credit to the BCF, themselves and their country. Representing your country is a huge responsibility and financial commitment and the BCF is proud to be the WACS member association. Since the formation of the BCF, objectives have been met and England's National Culinary Teams have been a true success story, holding their own at world events. This has only been possible through the foresight and determination of a few, the hard work and commitment of many and the generous help and support from industry and National Team sponsors. The BCF is built on a strong foundation and is now recognised and respected both in the UK and around the world with our WACS friends. I am delighted for all concerned, it has been a fabulous achievement."

I'm very pleased to report that England's National Junior team won silver medal in the edible buffet and bronze medal in the hot kitchen at the recent Culinary Olympics in Erfurt, Germany. All the team members enjoyed the experience and opportunity to represent their country in this very prestigious and competitive competition.

During the past 16 months of training and development the junior members really improved and developed as a "Team". The support from three-times Culinary Olympic Gold medal winner, UCB Chef Lecturer Richard Taylor was the key to the amazing desserts the junior team produced in Germany. The guidance from the multi-award winning cold buffet specialist, Mark Hill was key to the Junior Team understanding how to produce the fish platter in the edible buffet.

During the full run-through, support from Chef Griffiths, Chef Antona, Chef Wright plus Simpson's Executive Chef Luke Tipping and Head Chef Nathan Eades has helped improve the team and given them better insight into taste and flavour.

The Junior Team maintained a very professional approach during the seven days in Germany and followed instructions to deliver the results expected by the sponsors and the BCF.

A big thank you to all sponsors and supporters of the National Junior Team. Junior Team England's mentors and management have already begun preparations for the Culinary World Cup 2018 in Luxembourg and have picked up a lot of knowledge from observing the gold medal winning teams in Erfurt.

New faces will join and strengthen the team. New equipment has been ordered to enhance the team's performance, going forward. The National Junior Team will practice on a monthly basis with quarterly meetings and deadlines set.



As the National Junior Team Manager for England, I am really happy with where we are at present and look forward to developing the team over the next four years. We are committed to maintaining and training a team of young chefs who can continue to compete against the rest of the world.



Images courtesy of Kevin Byrne

Awards Night Success!

At the 11th Annual Dinner and Awards Evening held at the Botanical Gardens, Birmingham on Sunday 18th September and in front of over 200 guests, the British Culinary Federation recognised some very talented people within the hospitality industry.

The event, hosted by BBC Midlands Today presenter Nick Owen and Russ Morris, was a huge success and brought together chefs, suppliers and industry professionals from all over the UK.

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

Four of the city of Birmingham's Michelin starred chefs cooked an outstanding 5-course dinner, together with Botanical Gardens' Head Chef, Phil Bradley and his brigade.

MENU

Tomato, Curds, Green Tomato Seeds, Basil, Olive Oil
Richard Turner, Turners at 69, Birmingham

Flamed Mackerel, Gherkins, English Mustard
Brad Carter, Carter's of Moseley, Birmingham

Venison, Truffle Puree, Mushrooms
Luke Tipping, Simpson's, Birmingham

Chocolate, Peanut Butter, Banana, Sea Salt Caramel
Adam Bennett, The Cross, Kenilworth

Cheese
Berkswell, Beauvale, Baron Bigod

Coffee, Petits Fours and Chocolates

ENTERTAINMENT

Compère: Russ Morris
Awards Presenter: Nick Owen
Rebecca Kelly Duo
Adele Tribute

Ten awards were presented this year to an array of talent from all sectors of the industry. Presentations were made by Chairman Matt Davies and Nick Owen.

Johnnie Borra Memorial Trophy (1) This award is presented to the most promising young chef under 25 years of age, who has demonstrated outstanding talent and enthusiasm. The winner was BCF Member **Edward Marsh**, a student at University College Birmingham. Edward worked at the Michelin starred restaurant, Simpson's, during his college time, and is currently Chef de Partie at the Michelin starred Lucknam Park in Wiltshire, where he has been for the last two years. He started entering competitions at an early age and has won many medals and awards. He will be representing England once again at the Culinary Olympics in Erfurt, Germany next month. Mathew Shropshall collected the award on Edward's behalf.

Robert J Smith Award (2) The Robert J Smith Award is presented to anyone within the federation for their professionalism and dedication to the industry and their loyal support to the British Culinary Federation. This year's winner was **Stuart McLeod**, Development Director of specialist patisserie and bread company, Zuidam. Ltd. During his 30 years in the industry as a chef, he has won over 100 medals in all aspects of culinary disciplines. He has recently joined the BCF Committee of Management, where he has stamped his name already as a strong supporter of the BCF.

Ken Fraser Memorial Award (3) Awarded to a member working within the industry who trains, mentors or encourages young chefs to progress within their chosen profession. The award went to **Ian Jaundoo** of Liverpool Community College, who has competed in many competitions and has encouraged his students to do so over many years. Awarded a Fellowship of the Craft Guild of Chefs, he has trained and mentored many young chefs to compete successfully and has always been in the forefront with food trends. The students under his guidance have won numerous medals and awards; at two recent Salons, his students came away with 47 awards, including 17 Gold medals.

BCF Special Award (4) The winner was **Antony Ward**, Marketing Manager of Bunzl Speciality Businesses. Antony is well known throughout the industry and well respected by all.

He has been exceptionally loyal and supportive, not only with his time and commitment to many but also with the support that CCS has given to the industry over many years. The company sponsors and supports numerous events, chefs' competitions and Salons Culinaire, providing chefs' jackets and equipment for many competitors and judges. Through his company, he has supported the British Culinary Federation and England's National Culinary Team, both senior and junior, for some years.

Chairman's Award (5) The Chairman's Award went to **Julie Tidy**, General Manager of Bidvest Foodservice. She has been with her company for over 26 years, and has passion, energy, empathy, and most of all, the great ability to adapt to the bespoke needs of any business whether private, single or corporate. Her attention to detail is impeccable and she has the heartfelt ability to build very strong links and successful business relationships. Her motivation is inspiring, coupled with a sense of belief and wanting to succeed.

President's Award (6) **Simon Smith**, Sales Manager of Aubrey Allen Ltd., was the winner of the President's Award. He has worked very closely with many of the major chefs' associations and has supported many competitions and events over the years, including the prestigious Roux Scholarship, Bocuse d'Or, BCF Chef of the Year, to name but a few. He works closely with many leading chefs, trying and testing new products. Along with his company, he has generously supported the BCF since its formation in 2005.

Paul Gould OBE Memorial Trophy (7) This is a relatively new award in the name of past Honorary member and Group Executive Chef of the NEC, Paul Gould, which is presented for highly recognised contributions to the competition arena across all sectors of the industry. The winner was **Robert Kennedy**, Executive Chef, Royal Military Academy Sandhurst. Not only has he won numerous medals, awards and accolades, but he also spends a considerable amount of time mentoring and training other young chefs to compete. A very talented chef, at the forefront of food fashions in our industry and always at home in the competition arena, and a member of England's National Culinary Team.

Aubrey Allen Award (8) The Aubrey Allen Award is presented for contributions of excellence to the hotel and catering industry. The aim of this award is to recognise the professionalism, dedication and support given to the industry. The winner was **Brad Carter**, Chef Patron, Carter's of Moseley, who aims to source his ingredients from the British Isles and as close to his home town as he can. He believes in giving young talent a chance, and has nurtured students from the College of Food in Birmingham and filled his kitchen and front of house team with young people who are prepared to share his philosophies of delighting guests with simple food that tells a real story and tastes great.

The Louis Cipolla Award (9) **Matt Cheal**, Chef Patron of Cheal's of Henley was this year's winner of the Louis Cipolla Award, which is awarded to a BCF Member who has made a contribution to the profession. Matt has been in the catering industry since he left school. He won the BCF Chef of the Year in 2010 and has received many accolades during his career. Always making time to train and motivate those around him, he also recently opened his own restaurant, Cheal's in Henley-in-Arden, to great acclaim.

Lifetime Achievement Award (10) **Eric Bruce**, Chef Patron of Restaurant Severn, Ironbridge, and the winner of this award, is a very talented chef, a multi-medal winner and an industry Judge. A staunch member of the Midlands Association of Chefs and the BCF and past Chairman and now a Vice-President, he has competed and judged at many culinary competitions. Eric is a man who is well respected, and has given back so much to the industry throughout his culinary life, supporting many others along the way.

Another excellent and well-attended event organised by the British Culinary Federation. A huge thank-you to all the sponsors, too numerous to mention, for supporting the dinner, the menu and the table prizes. Sincere thanks also to Chef Phil Bradley and his brigade and Colin Cook and the front-of-house team at the Botanical Gardens.

Images courtesy of
Kevin Byrne



on your
marks,
get set,
WOK!

“Working in the city’s finest kitchens, such as The Ritz Carleton and Hong Kong Jockey Club, was a fantastic experience where I learnt some great skills and techniques from their top chefs”



The UK’s leading Oriental grocer Wing Yip is gearing up for the launch of its 2017 Oriental Cookery Young Chef of the Year, for the fifth time running.

On Wednesday 4 January 2017 the competition will open to young chefs and catering students (18 – 25) across the country.

On Wednesday 5 April 2017 there will be a live cook-off at University College Birmingham (UCB) where one lucky chef will win a once-in-a-lifetime trip to Hong Kong, including culinary work experience in some of the city’s top eateries.

Putting the contestants through their paces will be a renowned panel of judges – President of the British Culinary Federation Peter Griffiths MBE, Michelin starred Chef Glynn Purnell and Masterchef finalist and Celtic Manor chef, Larkin Cen and Andreas Muller, Principle Instructor, Pokfulan Training School, Hong Kong.

Peter said: “This competition continues to grow in stature and over the past five years has attracted a wealth of talented young chefs from across the UK.

“We like to reiterate that competitors don’t necessarily have to have extensive experience in Oriental cuisine, it’s about being creative and cooking something that sounds, looks and tastes delicious!”

The winner of the Wing Yip Oriental Cookery Young Chef of the Year 2016, Raymond Steplin, part of the catering team at House of Commons, recently returned from his experience in Hong Kong. He said: “Young Chef has been an incredible journey for me. The prize trip to Hong Kong was such an unbelievable opportunity.

“Wing Yip’s Oriental Cookery Young Chef of the Year is a great competition where you can gain a multitude of experience, meet great people and learn from three renowned judges while competing for a brilliant prize. I wouldn’t hesitate to recommend others get involved.”

Applicants must submit two Oriental dishes, one suitable for street food and one a main course for a quality restaurant. The most imaginative menus will be shortlisted and finalists will be invited to a live cook-off at University College Birmingham on Wednesday 5 April 2017.

On celebrating its milestone, Wing Yip director Brian Yip said: “Now in its fifth consecutive year, the competition has firmly established itself on the culinary calendar. The competition offers an incredibly exciting opportunity for up-and-coming chefs to gain experience in Oriental cooking and compete to win an unforgettable experience in Hong Kong.”

From Wednesday 4 January 2016, entry forms can be downloaded at www.wingyip.com/young-chef. Any questions on the competition, please contact Peter Griffiths: peter@salonculinaire.co.uk



Compass Group UK & Ireland, the UK’s largest food and support services firm, held their annual Chef of the Year competition at The Restaurant Show, hosted at Olympia in London.

The company employs over 4300 chefs and Chef of the Year offers the opportunity for Compass’ chefs from all levels to demonstrate their passion and culinary skills. Hundreds of Compass Group UK & Ireland chefs applied to take part in the competition and were whittled down through preliminary rounds, that took place over the last 12 months, to leave just 24 competitors across the three categories; Apprentice, Junior and Senior Chefs of the Year.

A line-up of prestigious chefs adjudicated over the competitors’ food, including Brian Turner CBE, Peter Griffiths MBE, President, British Culinary Federation; Andreas Antona of Simpson’s and The Cross; Omero Gallucci and last year’s Compass Chef of the Year winner, James Hart.

In the Senior competition, the eight chefs were given two hours to cook four courses. David Mahoney from Compass Ireland was victorious, the judges were full of praise for his beautiful dishes. David’s first place represents the first time a competitor from Compass Ireland has won since 2007. Taking the silver award was Chris MacLeod from ESS while the bronze was won by Aaron Latham from Chartwells.

The Junior event, showcasing the exceptional young talent within the company, saw the eight competitors cook three courses in just one and a half hours. The gold award was won by Ryan O’Connor from ESS, Faye de Souza from Restaurant Associates took the silver award while Katrina Walcroft from ESS took the bronze.

The Apprentice competition saw the eight chefs, who are still completing their Chef Academy apprenticeships, given forty minutes to cook one dish.

Patrick Kane from Chartwells took the gold award, while Molly Horne from Compass House and Luke Maloney from ESS took the silver and bronze awards respectively.

Commentating on the whole day, Nick Vadis, Culinary Director for Compass Group UK & Ireland said: “Chef of the Year is an event I look forward to every year as I love the opportunity it gives to showcase the amazing culinary talent we have in the company. From the apprentice chefs cooking in their first competitions to the senior chefs, the standard of food was exceptional. Everyone who participated deserves huge praise for cooking with such skill and also being exemplary ambassadors for Compass.”

Winner of the Senior Award David Mahoney, Compass Ireland said: “I’m over the moon to have won. Chef of the Year was the first competition I have entered so going into the day I was a bundle of nerves. In addition, you have to get used to cooking in a new kitchen and dealing with the pressure, so to be chosen by such a prestigious selection of judges as the winner is a brilliant feeling and one I will cherish for a long time.”

As well as the prestige of taking the gold awards in their categories, the Junior and Senior Chef of the Year winners will now travel to the USA in 2017, visiting some of Compass’s sites and search for new innovative ideas and culinary trends.

Earlier that week, Compass had further reason to celebrate following Adam Thomason of Restaurant Associates being awarded second at the National Chef of the Year which was also held at The Restaurant Show. Adam previously won Compass Chef of the Year competition in 2014.



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Return to Opus



The British Culinary Federation held its October Chefs' Club Lunch at Opus Restaurant, Cornwall St, Birmingham on Monday 10th October. Opus Restaurant was voted the most sustainable restaurant in the West Midlands 2015, making use of fresh British produce and the special relationship it has with its suppliers to provide a menu that changes daily, ensuring every guest gets a unique dining experience.

Members gathered in the bar before lunch and took the opportunity to network with leading industry suppliers and catch up with old friends.

Lunch was held in the exclusive Private Dining Room where members were treated to an excellent four course lunch prepared by Executive Head Chef Ben Ternent and his team. The accompanying specially selected wines further enhanced the dining experience.

At the end of what was a fabulous day, past BCF Chairman and committee member, Mark Houghton, gave the customary Santé de Chef and thanked Ben and his team for hosting the superb lunch, and Pavil Skrzypinski for the very friendly and efficient front-of-house service.

Another very successful Chefs' Club Lunch enjoyed by all those who attended. For further information about Opus Restaurant, please see their website: www.opusrestaurant.co.uk

MENU
Amuse Bouche
Cauliflower Soup
*

Seared Wild Turbot, Textures of Jerusalem Artichoke
*

Loin of Venison, Pumpkin, Sprout Tops and Trompettes
*

Tanzanie Chocolate Tart, Raspberries
*



Images courtesy of
Kevin Byrne

ANOTHER VERY SUCCESSFUL CHEFS' CLUB LUNCH ENDS THE YEAR

On Monday 14th November, the British Culinary Federation held its last Chefs' Club Lunch of 2016 at Buckland Manor in the quaint village of Buckland in the Cotswolds.

Members were greeted in the drawing room of this English Manor House which sits in ten acres of immaculate grounds and dates back to the 13th century.

After a glass of Champagne and some superb canapés, guests were called through to the dining room where they enjoyed an excellent six-course lunch prepared by Head Chef Will Guthrie and his brigade.

Service was impeccable under the watchful eye of General Manager Simon Franks and the quality and presentation of the food and wine in this idyllic surrounding highlighted yet again a memorable Chefs' Club Lunch.

MENU

Smoked Salmon
Dill mayonnaise, pickled fennel, lemon purée
*

Jerusalem Artichoke Velouté
Balsamic gel, parmesan crumble, Wiltshire truffle
*

Torched Mackerel
Cheltenham beetroot, baby watercress, horseradish
*

Single Muscle Rump of Beef
Smoked bacon, charred nero, pickled turnip, barbeque sauce
*

St Eadburgha
Celery and pear sorbet, charcoal, garden honey
*

"Apple"
Blueberry and apple compote, custard ice cream



Venues of Excellence hosted its annual culinary competition 'The Cook and Serve Challenge' on 29th October, with record entrants in the longstanding competition.

The competition, between teams from the venue consortium's members, is now in its 18th year and showcases the very best aspiring talent within the catering teams. The competition asks entrants to prepare and serve a three-course meal suitable for an end of conference banquet and accompanied by cocktails, appropriate wines and coffee. With a record entry of 14 teams this year the standard was extremely high and after much deliberation, the panel of industry expert judges decided on the winners:

Winners in each category:

Best Starter - Junior:	Daniel Read, imago at Burleigh Court
Best Starter - Senior:	Steven Wren, Conference@SaïdOxford
Best Main - Junior:	Leanna Higgs, Wyboston Lakes
Best Main - Senior:	George Clifton, College Court
Best Dessert - Junior:	Daniel Read, imago at Burleigh Court
Best Dessert - Senior:	Gerald Quadros, The Lensbury
Best Cocktails - Junior:	Caroline Tardy, The Møller Centre
Best Cocktails - Senior:	Paul Mott, Kents Hill Park
Best Wine Service - Junior:	Dagmara Zegar, Wyboston Lakes
Best Wine Service - Senior:	Pasquale Cardillo, College Court
Best Food Service - Junior:	Zoe Harrup, Wyboston Lakes
Best Food Service - Senior:	Alan Searle, Keele Hall
Chairman's Award - Best Team:	Matt Wiltshire & Sarah Lucy Dixon, Ashorne Hill
Champions Cup Best Chef:	Gerald Quadros, The Lensbury
Champions Cup Best Food Service:	Alan Searle, Keele Hall

The competition took place at Cambridge Regional College and was followed by a celebratory Awards Dinner at longstanding Venues of Excellence member, Wyboston Lakes. The competition was chaired by Barry Stonham OBE and the Dinner was attended by over 120 guests from Venues of Excellence member venues. A raffle also took place during the Awards Dinner, raising £810 for the lifesaving charity RNLI, thanks to extremely generous donations from member venues and sponsors.

Barry Stonham commented "I was delighted to see so many entries and even more pleased to see the very high standards achieved by everyone who took part. The skills on display perfectly reflected the excellent standards of food and service achieved in all our member venues."

Panel of judges:

Norbert Bus, Cranfield MDC
 Martin Garside, Saïd Business School
 Peter Griffiths MBE, President, British Culinary Federation
 Graham Crump, Executive Chef, University of Warwick, Vice-President, BCF
 Mark Houghton, Executive Chef, University of Birmingham, Vice-President, BCF
 Stephen Lambert, University of Brighton
 James Larkins, Compass Group
 Stuart McLeod, Managing Director, Zuidam UK Ltd, BCF Committee of Management
 Fergus Martin, Major International Ltd
 Gary Rice, Golden Jubilee Conference Hotel
 Jerry Toth, Operations Director, Sundial Group, BCF Committee of Management
 Paul Rhodes, Wyboston Lakes

The Champions Cup

Best Chef awarded to Gerald Quadros, The Lensbury.

The Champions Cup

Food Service awarded to Alan Searle, Keele Hall.

The 12 professional judges were unanimous in praising the skills and innovation of all the competitors and they all commented on how the standards had once again risen, with all the chefs and waiters displaying very high levels of professionalism.



Venues of Excellence, formerly Conference Centres of Excellence, is the UK's leading consortium of specialist venues for meeting, training and business events, and has been operating for 24 years. The group represents specialist venues at the top end of the meetings sector, providing excellent quality events in a dedicated environment at all-inclusive rates, with all venues needing to meet stringent criteria before joining. The consortium has member venues throughout the UK, from Scotland to the south coast of England.

The website www.venuesofexcellence.co.uk includes extensive information on all members.



Now in its 8th year, the Taste of Donegal Food Festival is firmly recognised as the must-attend event in the North-West. Thousands of food enthusiasts flocked to Donegal Town over the Bank Holiday weekend in August. The three-day event was founded to showcase what Donegal Town and county has to offer.

The blue ribbon event, A Passion to Inspire competition, continues to attract strong interest and it is always a pleasure to support my friends in Ireland at this very special and unique event. I joined BCF member and competition organiser Anthony Armstrong, BCF member Bob McDonald and Gerard M Molloy from the American Culinary Federation, who flew in from New York to be part of the judging team.

Judging took place over three days, visiting various hotels and restaurants. It is a competition with a difference as all the competitors are judged in their own establishments. Chefs were given 45 minutes to prepare, cook and present two different dishes for two covers, highlighting the best of Irish produce, with at least one dish having to include fish.

As you will see from the results, standards were exceptionally high, resulting in 4 gold medals being awarded, plus 4 silver and 3 bronze.

Taste of Donegal is the largest food extravaganza in the North West, held in a tented village on the pier in Donegal Town. Part of the success of the three-day celebration of great food and drink is due to the celebrity and local chefs who showcase their skills in the demonstration theatre.

Results were:

Gold and overall winner	Daniel Anthony Cavan, Blas Restaurant, The Gateway Lodge
Runner-up and Gold medal	Paul Brady, Solis Lough Eske Castle Hotel.
Joint Third place and Gold medal	Shah Sultan, Chandpur restaurant and Piotr Puroł, Fire Restaurant and Lounge, Mansion House, Dublin

worldchefs new president

Thomas A. Gugler from Saudi Arabia was voted the New President of Worldchefs. at the Worldchefs Congress in Thessaloniki, Greece, in September 2016. He was elected as the President for Worldchefs for the coming 4 years. His fellow Presidium members are: Martin Kobald, South Africa (Vice President) Uwe Micheel (Assistant Vice President with no voting rights), Cornelia Volino, Canada (General Secretary) and K.K. Yau special assignment Liaison for Asia.

Previously he was the WACS Continental Director of Africa & Middle East), Gugler outvoted two other candidates John Sloane and Miltiadis Karoubas to the Presidency of Worldchefs.

He has received many tokens of appreciation from all around the globe on his appointment.

He is employed as the Corporate Director of Kitchens for AFS(Arabian Food Supplies) Naghi Group.



After Dinner Glazes

2016 has been a busy year for Gourmet Classic

The New product development schedule has been jam packed and they have been working away in their ceaseless endeavour to bring innovative creations to market. Gourmet Classic continue their quest to produce the next best original culinary condiment or ingredient to save you the chef your precious time.

Gourmet Classic also know how incredibly important flavour is within a dish and so when creating a new product they ensure that taste buds will be suitably satisfied with any of their 46 products.



So when creating the new After Dinner Glazes that went to market this year, flavour was of top priority.

What's in a glaze?

Gourmet classic after dinner glazes are a reduction of fortified wine, sugar and balsamic vinegar. The end result is a thickened glossy glaze of a pourable consistency. This reduction is then ready to add to a variety of foods and dishes.

The fab four

Each of the 4 different styles of after dinner glazes holds its own flavour profile and will marry beautifully with an array of different foods.

The four fortified wines have been created with the chef in mind for ultra-convenience so adding a burst of flavour to a dish is as simple as squeezing in a dollop of your preferred flavour.

The Marsala will work wonderfully in a Tiramisu, the Sherry can be added to a trifle, add the Port glaze to a variety of tapas dishes, including cooked chorizo and add Madeira to mushrooms and cream to make a delightful sauce for meat.

For an even more simple way to utilise these incredible glazes, try bringing out the meat and cheese. Experimenting with the four flavours and a charcuterie board full of different meats and cheeses, bread and crackers is not only very on trend, but a great way to experience all four flavours in one go. Port and stilton or Marsala with pate, whatever you mix and match you will be continually surprised at how well these four flavoured glazes go with so many foods.

Due to the consistency of the glaze, it will also decorate a plate incredibly well. Perfect for dressing up a cheese board or a pate starter.

The four after dinner glaze flavours are great all year round but can play a special part in your Christmas celebrations and can add a warm and familiar festive feel to dishes.



Taittinger Prix Culinare

French Chef, Julien Richard from Hotel Bendor, les îles Paul Ricard, was announced as the winner of the 50th Le Taittinger Prix Culinare International, following a closely fought final in Paris.

Emmanuel Renault, President of the International judging panel and himself a Three Michelin Starred Chef, and Pierre-Emmanuel Taittinger, President of Champagne Taittinger announced the winner and presented the trophy at the evening celebration at the Palais Garnier, Paris.

The landmark final saw seven contestants from France, Japan, Holland, Belgium, Switzerland and the UK compete for the first prize of €10,000. The theme of the 2016 final was Hommage à Michel Comby and finalists were tasked with producing a turbot dish served three ways and a second dish of a Tarte à l'Orange.

The dishes were tasted and judged blind by an esteemed panel boasting an impressive 28 combined Michelin stars. It included from France, JP Bostoën, L'Auberge de L'III; Michel Roth, Président Wilson; Gérard Boyer, ex Les Crayères; Régis Marcon, Régis et Jacques Marcon; J Le Squer, George V; Stéphanie Le Quellec, Prince de Galles; Guillaume Gomez, Chef Ellysées, French Residence; Arnaud Lallement, l'Assiette Champenoise and Michel Comby. Plus, Pierre Résimont, l'Eau Vive, Belgium;

Stéphane Decotterd, Pont de Brent, Switzerland ; Michel Roux, Le Gavroche, London ; H Horita, Mange Tout, Tokyo ; Ulf Wagner, Sjomagasinet, Sweden.

The intricate kitchen work was judged by the talented kitchen jury of Bernard Leprince, Christian Née, La Pyramide in France, Amandine Chaignot from the Rosewood in London and Lars van Galen from the Netherlands.

Nicolas Hensingier of La Taverne du Mont d'Arbois came second, and received €4,800, while Kenji Yoshimoto from the Intercontinental Tokyo Bay hotel in Japan winning the third prize of €2,500.

UK representative was Raj Holuss, 1st Sous Chef at Waterside, Bray, who won the UK final of the competition for the second year in a row in September. As a finalist he received a trophy and certificate.

The competition, which was set up 50 years ago, is open to chefs between the ages of 24 and 39, with over five years' experience. Often referred to as the 'Everest of Gastronomy', it demonstrates Champagne Taittinger's commitment to the promotion of young, upcoming chefs.

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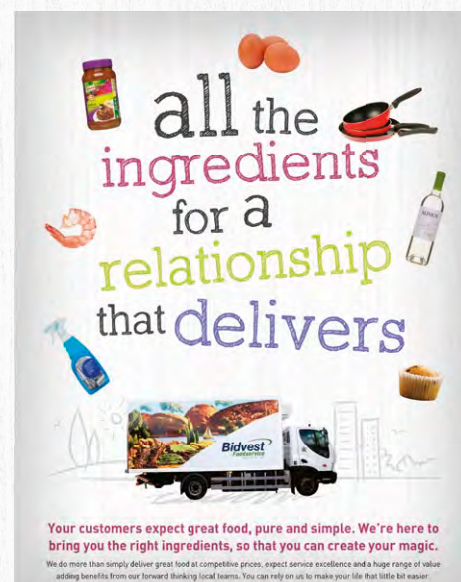
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TUCO is the leading professional membership body for 'in house' caterers operating in the higher and further education sector. Our service is delivered in four important areas to help improve standards, provide commercial benefit and to offer help and advice to those working in the sector.

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SIMPSON'S FRANCES ATTWOOD HEADS A LINE-UP OF VERY TALENTED YOUNG CHEFS

FRANCES ATTWOOD was crowned the winner of the British Culinary Federation's Young Chef of the Year 2016 held at University College Birmingham on Monday 7th November.

Frances, who works at the Michelin starred restaurant, Simpson's in Birmingham, was elated with her win.

The 21-year-old, who is clearly someone to watch in the future, cooked in the second heat. Both heats were full of fierce competition, highlighting excellent skills and innovative dishes. Connor Blades of The Frog restaurant, London was runner-up, with Andreas Doukanaris from The Cross in Kenilworth, coming third.

Awards were also presented for Best Starter, Main Course and Dessert. Connor Blades picked up the award for his stunning starter; best main course was Frances Attwood, with Fraser Cooper from The Isle of Erika Hotel, Argyll winning the award for the best dessert.

Competition organiser and BCF President Peter Griffiths, who announced the awards, presented by BCF Chairman Matt Davies, said that the BCF Young Chef of the Year continues to attract interest from many renowned establishments and this year's final was probably the highest standard we have seen in the 19 years of running this competition. Standards set were a credit to all the competitors and their mentors.

Competitors had two hours to produce a three-course meal for two covers, the first course had to include fish and the main course, duck. They also had to use at least one product from the Major International range.

Finalists were:

Matthew Nicholls, Cheal's of Henley-in-Arden
Fraser Cooper, Isle of Erika Hotel, Argyll
Andreas Doukanaras, The Cross, Kenilworth
Harvey Perttola, Peel's Restaurant, Hampton Manor
Richard Walter, Carter's of Moseley
Eleanor De Maria, Compass Group UK & Ireland
Lewis O'Carroll, The Moat House, Acton Trussell
Connor Blades, The Frog Restaurant, London

Samuel Lambourne, The Stafford, London
Adam Shohet, The Ivy, London
Sophie Botting, The House of Commons, London
Joe Payne, Restaurant André Garrett, Cliveden House and Spa
Laura Elbourne, Gilpin Hotel and Lake House
Frances Attwood, Simpson's Restaurant, Edgbaston
Edward Marsh, Lucknam Park, Wiltshire



As well as receiving the David Bache Trophy, Frances was presented with a cheque for £250, commemorative plate, framed certificate, Adam Handling's Cookery book, "Smile or get out of the Kitchen", a special dispenser presented by Wrapmaster, a personalised chef's jacket sponsored by CCS and an invitation to a celebration lunch, courtesy of Villeroy & Boch.

The Awards Dinner was attended by 90 industry guests. Thanks to Chef's Butcher, Aubrey Allen for sponsoring the Venison for the main course and to University College Birmingham for their hospitality and the use of their excellent facilities. Over the years, this competition, sponsored by Major International, Beacon Design, Interfruit, Wrapmaster and Villeroy & Boch,

has discovered some incredible talent and continues to attract a host of young chefs from a diverse range of establishments around the UK. This year was no exception, with seven Michelin starred establishments shortlisted to the final.

Judges were Idris Caldora MCA, Royal Academy of Culinary Arts, Chef Adopt A School; Stuart McCloud, Chef Director, Zuidam Ltd; Nick Vadis, Culinary Director, Compass Group UK & Ireland; Adam Handling, Chef Patron, The Frog restaurant, London; David Colcombe, Chef Consultant and Visiting Professor for Culinary Arts at UCB and Jerry Toth, Chef Director, Sundial Group. See the winning menu below:



Cornish Turbot
Hispi Cabbage, Avruga Caviar, Shellfish Sauce
*
Duck
Salsify, Apple, Hazelnut, Sherry Vinegar
*
Dulcey
Caramelised White Chocolate,
Blackberry and Gingerbread



Images courtesy of
Kevin Byrne

We are delighted to announce that the 2017 Student Cook and Serve will take place at University College Birmingham (UCB), Summer Row, Birmingham B3 1JB

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robot coupe

Bidvest
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Wrapmaster

Supported by

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The event will be held on **Wednesday 26th April 2017** and we anticipate a high level of interest. Our sponsors are once again offering some excellent prizes for the competitors and lecturers.

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

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

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

Competition application packs will be available early in January 2017

For further information and to register your interest

Email: secretary@britishculinaryfederation.co.uk

Or visit the Website: www.britishculinaryfederation.co.uk

YOUNG CHEFS' ACADEMY



We have seen these young chefs go on to work in Michelin starred restaurants, complete 2-3 years of training at college, join our National Junior team England Squad along with achieving good grades at school and competing in The Future Chef competition. A huge thank you to all the parents, school teachers, chefs, sponsors and BCF for this great success story. Former YCA graduates have gone on to becoming members of the BCF and join our WACS Young Chefs' Club.

Going forward, the British Culinary Federation is keen to expand the Young Chefs' Academy programme into schools within the United Kingdom. The course is run over an 8 week period (September 2016, January 2017 and May 2017). Students are taught how to prepare and cook a range of starters, main courses, sweets and puddings. At the end of the course, the eighth Saturday, the students prepare a presentation lunch for parents and invited guests and a BCF guest chef presents certificates to the completing students.

Cost of the 8-week course is £12 per student, collected on the first day during enrolment. This covers the cost of ingredients that the students will cook and take home each week. Uniforms and knives are provided. NB: the course is aimed at students in years 10 and 11 only.

Funded by the Savoy Education Trust and supported by the British Culinary Federation, the Young Chefs' Academy at University College Birmingham continues to inspire the next generation of young chefs!

Mathew Shropshall, BCF Education Liaison Committee Member, said: "It has been a pleasure to support and manage the Young Chefs' Academy over the past 11 years at UCB."

who will be the next Roux scholar?

The Roux family is delighted to launch the 2017 Roux Scholarship competition. The winner receives £6,000 and a career changing opportunity: an all-expenses paid, three-month stage at a three star Michelin restaurant anywhere in the world, as well as many unique prizes all related to food and hospitality.

Entrants must be in full-time employment as a chef in the UK and be aged 22 years or above, but no older than 30 years on 1st February 2017. They have until midnight on Tuesday 31st January 2017 to submit a recipe to serve four people, using one whole fresh rainbow trout weighing anywhere between 1.5 - 1.75kg (maximum 2kg) and 800g live mussels, together served plated and accompanied by two garnishes.

One garnish must include jasmine rice and the other to be a garnish of your choice. One of these garnishes can be served separately if preferred. A sauce must accompany the dish. Important note: Entrants are not allowed to use or bring any pre-prepared stock or sauce whatsoever for the fish, vegetable or garnish dishes and none will be provided.

A maximum of two and a half hours' cooking time is allocated at the regional final for your recipe and a dessert to serve four people made from a 'mystery box' of ingredients. Full details can be found in the rules on the website that competitors must read before entering.

www.rouxscholarship.co.uk

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Sous Vide The Chef's Choice allows readers the opportunity to see how sous vide is used in professional kitchens across the UK. With recipes from Chris Holland, Ernst Van Zyl, Jeremy Ford, Jon Howe, Galton Blackiston, Greg Anderson, Mark Greenaway, Paul Heathcote, Regis Crepy, Scott Davies, Sean Sutton, Simon Boyle and Steve Smith the book takes you step by step through some of the recipes from the featured chef's own collections and gives a unique insight into how they incorporate sous vide into their own dishes. With recipes for Salads, fish, meats and desserts you will see how considered use of the sous vide technique can enhance dishes and how when combined with other techniques you can elevate a dish to perfection.

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BCF Delegation
at the 37th
WORLDCHIEFS
Congress
and Expo,
Thessaloniki



This year's WORLDCHIEFS congress saw 990 international chefs, 34 speakers, 40 competitors and 97 young professionals from 86 countries bring the best culinary practices to Thessaloniki, Greece from 24-27 September 2016. This biennial event is organised in different WACS member countries around the world and has always been an event where culinary professionals in the WORLDCHIEFS family gather to network and develop camaraderie with new friends and colleagues.

The host country has a wonderful opportunity to showcase their country's cuisine, culture and traditions and the Greek organisers certainly succeeded in promoting their gastronomy and traditions through numerous culinary events and activities, including some wonderful Greek dancing and an inspiring demonstration of traditional open air cooking by Monk Epifanios from Mount Athos, a strict religious enclave in Northern Greece.

England delegates **Brian and Bobbie Cotterill, Stuart McCloud, Terry Woolcock and Colin and Auriel Capon** were there to represent the BCF. Colin and Auriel had travelled from South Africa, where they are now retired. A past British Team member, Colin has won many culinary Olympic medals for the UK and it was a great opportunity for him to catch up with his friends around the culinary world.

As co-chair of the WACS Statutes and Standing Rules Committee, Brian Cotterill (BCF Honorary President) had been working with his fellow committee members to scrutinise and amend the WACS statutes and rules. These were presented to Congress and agreed and ratified by all the member countries.

Brian is now one of the 'elder statesmen' of WACS and as such, was asked to co-present with Ferdinand Metz (USA) and Norbert Schmidiger (Switzerland) their outstanding memories of past congresses. It was a real trip down memory lane, as all three chefs had attended congresses since the late 70's! Ferdinand then introduced Michel Escoffier, President of the Auguste Escoffier Foundation, who was Congress Guest of Honour. He delighted the delegates with anecdotes about his famous grandfather.

Ferdinand had also compiled a huge 'History Wall' in the exhibition hall, with articles and photos from around the world, which was a real talking point among visitors. Bobbie Cotterill had provided much of the material used, taken from her articles on past congresses written for Culinary News and was thanked, for gathering together so much material.

Throughout the Congress three very prestigious competitions were taking place in the exhibition hall. Winner of this year's Global Chefs Challenge was Eero Vottonen from Finland: Sweden's Robert Sandberg won the Young Chefs Challenge: Narae Kim from South Korea won the Global Pastry Chefs Challenge. The standard was extremely high, the competitions were exciting and the vocal support and flag waving during all three competitions echoed through the hall!

Young chefs had their own activities and were encouraged to join the Bill Gallagher Young Chefs Forum, an exciting programme designed to give young chefs both a learning experience and the opportunity to create friendships with colleagues from around the world. An added bonus was the 'Chill Out' zone, kindly sponsored by Nestle, which proved to be very popular with the young chefs!

Meanwhile Thomas A. Gugler, from Saudi Arabia, was elected as the President of WORLDCHIEFS for the coming four years. Previously Continental Director for Africa & Middle East, Gugler beat two other candidates for the presidency. His Presidium includes: Martin Kobald (Vice President) from South Africa: Cornelia Volino (General Secretary) from Canada.

Outgoing President, Charles Carroll, was thanked for his hard work and commitment to bringing openness and stability to WACS during the recent challenging period. President Gugler confirmed that he would continue in the same direction.

Three bids for the 2020 congress were received from Sydney, Australia; Lyon, France and St. Petersburg, Russia. Following their presentations, St. Petersburg was elected to host the 2020 WORLDCHIEFS Congress.

Aside from the congress itself, the delegates were treated to great hospitality. Chefs jacket was the dress code for most of the events, so the welcoming people of Thessaloniki became used to the sight of chefs shopping and sightseeing in their chefs 'whites'!

However, even this was surpassed by the sight of hundreds of chefs congregating at the historical White Tower in the port of Thessaloniki, for a group photograph taken by a drone flying overhead! The chefs then marched with their national flags from the tower to the pier, with the sea on one side and a long parade of seaside restaurants on the other. Amused and delighted diners joined in with the singing and applauded the chefs from all over the world. The march ended at the pier with a welcome from the Mayor and an open air reception and dancing to a live band!

A successful congress is measured by inspirational and educational seminars, well conducted congress business, networking opportunities and the creation of lifetime memories and experiences. The Congress in Thessaloniki did not disappoint!

The next congress will be hosted in 2018 in Kuala Lumpur, Malaysia and we hope to take a bigger delegation from the BCF and organise a post Congress holiday package. Start saving now for the holiday and experience of a lifetime!!

Brian Cotterill



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Savoury Cookie with Apple and Cheddar

*

MUSHROOM
Tart with Black Truffle
Hen of the Woods with Amaranth and Horseradish
Pickle with Apple and Shallot
Beignet with Black Truffle

*

CAVIAR
Benedict with Potato, Leek and Hollandaise

*

FOIE GRAS
Seared with Brussel Sprouts and Lemon

*

HONEYNUT
Squash with Sage and Cinnamon

*

LOBSTER
Butter-Poached with Rutabaga and Pear

*

CELERY ROOT
Braised with Black Truffle

*

DUCK
Honey and Lavender, Glazed with Turnip and Huckleberry

VENISON

Grilled with Onion and Blood Sausage

*

CHEDDAR
Tart with Apple and Mixed Greens

*

CHOCOLATE
Tuille with Crème Fraiche Ice Cream and Mulled Wine

BAKED ALASKA
Citrus, Vanilla and Rum

*

CHOCOLATE
"Name That Milk"
Pretzel with Sea Salt

CHEFS EAT OUT

Very recently, my wife Carol and I had the pleasure of eating at the renowned 3 Michelin starred restaurant, Eleven Madison Park in New York City, along with Peter and Mary Griffiths. Situated on Madison Avenue and housed in the historic Metropolitan Life building, this restaurant is currently No. 3 in the world.

Greeted by Maitre D', Matthew Pene, we enjoyed impeccable service and excellent food during what was a memorable evening. Complimentary drinks on arrival from Chef Daniel Humm and a ten-course tasting menu, plus a visit to the kitchen for an extra course – it was an experience to remember.

The emphasis on simplicity, purity and seasonal flavours really shone through, the dishes a pure delight, with so much attention to detail from front-of-house.

In contrast, two days later we all enjoyed the best Pastrami sandwich ever at Katz's Deli, E Houston Street. This iconic Deli is pretty much a New York institution situated in Lower Manhattan and has been serving the same food the past 125 years. The room is full of famous photographs of actors, politicians and sports stars dining in Katz's. Another "Must Visit" in New York, but be prepared to queue!

Jerry Toth, Treasurer



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



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LUTON HOO hosts 25th Anniversary dinner for Keech Hospice Care

On Friday 8th October, a Charity Dinner celebrating the 25th Anniversary of Keech Hospice Care took place at Luton Hoo Hotel, a luxury hotel and spa in Bedfordshire which kindly donated the venue for the event. The dinner raised a total of £55,000, exceeding previous years.

Andrew Bennett MBE of the Sheraton Park Lane Hotel, London has organised this special event for many years, to which many celebrity chefs are invited to cook for this very worthy cause. Helped by Club Manager, Mark Berton, who has supported Andrew and this fundraising dinner since its conception, together with students from Barnfield College.

British Culinary Federation member Darren Curson worked alongside Vince O'Toole of Spencer House, London in the preparation of the Canapés.

Two hundred and eighty guests attended the Dinner followed by a Charity Auction and an amazing night was had by all.

MENU

Parmesan Soufflé, Figs, Beet Textures,
Goat's Cheese Bonbon
(Darren Curson and Will Hughes, Luton Hoo)

*

Anise Marinated Denham Estate Venison Chargrilled
Wraps with Dates and Tamarind Sauce
(Cyrus Todiwala, Café Spice)

*

Marsh South Downs Lamb, its own Lasagne,
Sweet Onion Purée
Roasted Garlic, Braising Jus
(Henry Brosi, The Dorchester)

*

Hazelnut Chibous, Lemon Financier, Coffee Crunch
(Sarah Hartnett, Sheraton Park Lane Hotel)

Keech Hospice Care provides hospice care for adults and children with life-limiting and terminal illnesses. They are based in a purpose-built facility in Luton, but also deliver care to patients, children, and their families in various locations, including the family home, school or in hospital.

For further information on Keech Hospice Care,
<http://www.keech.org.uk>.
To make a donation, you can go to
<https://www.keech.org.uk/donate>.

CHRISTMAS SHELTER

A group of Midlands chefs, many of them BCF members, are giving up part of their holidays over Christmas helping to feed more than 150 homeless people.

Working with the charity Shelter, they will be cooking breakfast, lunch and supper at St Georges Hub, Newtown, Birmingham over five days including Christmas Eve, Christmas Day and Boxing Day.

Mathew Shropshall, Richard Brocklesby, Graham Crump, Jim Eaves and Syd Adkins Fouracre (BCF Ken Fraser Memorial Award 2014 winner) have all pledged their time for this very worthy cause.

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   #GreatHosp17

Culinary News
Winter Issue 2016

2017
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**Congratulations and Well Done to
both teams at the Culinary Olympics**





Eric Bruce testimonial

On Monday 2nd January 2017 at Sutton Coldfield Town Football Club, Central Ground, Coles Lane, Sutton Coldfield B72 1NL, two teams made up of former Belfry chefs, friends, family members and BCF members are taking to the field in remembrance of our dear friend and BCF Vice-President, Eric Bruce. Kick off, 10.30 am. The BCF is aiming to raise money towards his named charity, Cancer Research UK.

Eric's wife Beb and family will be in attendance and presented with the raised funds on the day and we hope that many BCF members and friends will come along to watch and support the game.

Match organiser and BCF Committee Member, Mathew Shropshall, said:

"On behalf of the BCF, it is a pleasure to organise this charity match in memory of a great chef who I really thought highly of"

"Eric was always a chef you could approach and ask for guidance. He will be sadly missed and we are going to do him proud on the 2nd January."

www.cancerresearchuk.org



*a Tribute to
Eric Bruce
1949 - 2016*



It is with great sadness to report that our BCF Vice-President and very dear friend, Eric Bruce passed away after a short illness on Wednesday 2nd November 2016. The BCF has received numerous industry tributes from friends and colleagues of Eric.

Relatives, friends and colleagues from all sectors of the industry gathered at St Patrick's RC Church, Telford on Wednesday 16th November to pay their respects to one of our industry's most respected and well known chefs.

Eric was born in Upton Park in the East End of London. He started his career with Trust House Forte under Charles Reece at The Red Lion in Radlett, Hertfordshire, spending twelve years with THF including four years at the Café Royal in London where he oversaw the Michelin starred Grill Room. He went on to other Head Chef roles at the Kensington Palace Hotel and the Tower Thistle Hotel, London before joining De Vere Hotels as Executive Chef at the 5-star Royal Bath Hotel, Bournemouth where he stayed for seven years. Following the Royal Bath, he moved to The Belfry Hotel in the Midlands as Executive Chef earning the hotel an enviable reputation for its food and service under his leadership. After nine years, he left in 2001 to open his own business at The Navigation Inn, Oswestry and then Restaurant Severn in Ironbridge where he achieved 2 AA Rosettes and Michelin guide recommendation.

Eric, a true and passionate competition chef and judge, won over 60 awards in various competitions, both in the UK and abroad. A past Chairman and very active member of the Midlands Association of Chefs, Eric recently received a Lifetime Achievement Award from the British Culinary Federation. He supported many chefs' associations and was a very successful Chairman during his time with MAC, showing great leadership, guidance and direction. He was a classical craftsman and perfectionist, well respected by all industry colleagues. The industry is a much better place for Eric's contribution and the fact that he spent all his working life in it.

Our sincere condolences to his wife Beb, daughter Jade and all his family. He will be sadly missed by so many and the BCF and will leave a huge gap in our industry. It will never be quite the same without him but I am sure he will always remain in our memories. We can all reflect on the good times and the many laughs we have had with Eric.

He will never be forgotten and always remembered as a very dear friend.

Peter Griffiths



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We have recently opened TheTasteLab by Classic Fine Foods London. We offer an exciting program including training courses, workshops and demonstrations, with the best chefs from around the world and our in house Pastry Chef, Denis Dramé MCA.

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For more information and updates on our training courses, workshops and demonstrations, check out our Instagram and register to our newsletter by sending us an email at thetastelab@classicfinefoods.co.uk.

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Denis Dramé MCA, Pastry Chef for TheTasteLab

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Restaurant of the Year

What a fantastic day for Matt Davies, BCF Chairman and Executive Head Chef at The Lewis Partnership, had at the 2016 NFU Mutual Enjoy Staffordshire Tourism Awards held at Alton Towers Resort on Tuesday 15th November.

We are delighted that The Moat House Orangery Restaurant was once again named as the Restaurant of the Year. Not only that, they also received the coveted Taste of Staffordshire Tourism Award for the second year running!

The newest addition to the Lewis Partnership portfolio, The Red Lion, Bradley came out on top also, receiving the Gold Award in the Tourism Pub of the Year category.

Awards in 20 categories were handed out at the ceremony which was attended by more than 150 people and was compèred by BBC radio and TV presenter, Joanne Malin.

The awards were independently judged and verified by Service Science. Entrants were reviewed and marked on their commitment to delivering excellent customer service, training and skills for employees, sustainability and environment, along with dedication to best practice, quality of service and product.

Sarah Montgomery, Chair of Enjoy Staffordshire and Managing Director at the National Memorial Arboretum, said: "Annual spend in Staffordshire by visitors has grown by almost 40% since 2008 and the sector employs a shade under 30,000 people – 28% more than it did eight years ago.

"It's a tribute to the excellence celebrated here today and to the hard work, creativity and professionalism of all those here and in the wider sector."

Fifteen of the businesses awarded gold will now represent Staffordshire on a national level, automatically going forward to the 2017 Visit England Awards for Excellence, which will be held in Spring 2017.

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

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“Next stop was a visit to a food market which again was amazing to see with some exceptional foods on offer”

Myself along with a number of colleagues from the university sector had the opportunity to participate in a study tour based around food and food concepts in Copenhagen Denmark.

The itinerary meant an early morning start flying from Gatwick.

On arrival we were transported to the Carlton Guldsmeden Hotel a fully sustainable green hotel, great rooms and friendly staff.

After dropping off bags we then went of a whirlwind culinary tour, first stop was Papa Ramen, a noodle bar that specialised in Ramen Noodle dishes, the dish sampled was their signature dish made with locally sourced pork, which is cooked slowly for 4 days to produce an intense flavour, with the addition of noodles and fresh vegetables this was certainly a dish to remember and would be good at any time of day.

TUCO Study Tour

Next stop was a walk around the old fishmarket area that was undergoing a transformation and understandably so, it had been a rundown area but now restaurants were popping up everywhere, we were steered towards a vegan burger street food unit where the owner proved his passion for making everything from scratch, an interesting concept and product using fresh organic ingredients, I would have added a steak to it!!!

Next stop was at a restaurant called BROR this is run by a Danish and a British chef, along with a cosmopolitan team of chefs and front of house staff.

They base their menu on products that other restaurant do not use, on the fact that high rent, living and food cost they needed to control the offer to make ends meet.

Some interesting dishes ranging from “Crispy Dick” to “Cods Tongues” The passion for cooking was evident from the team.

Final stop was a typical “Open Sandwich” café in a really nice environment just off the main shopping area, a well presented establishment, here we sampled a few of the open style sandwich that Scandinavian countries are well known for.

Back to the hotel for a quick freshen up and then off to dinner!

We were transported to what we thought would be a restaurant called Slow, we were actually transported to a farm where we sat under canvas in an organic allotment, here the owner explained that all she grew and reared on the farm was organic and seasonal, we were pleased it was a very warm and dry evening.

We joined fellow guests from Denmark, France and Germany eating food all cooked on a Barbecue and Open Fire this started with Char Grilled Cabbage with cheese followed by baked squash and sweet potato, lamb with garden vegetables, herbs and potatoes and finally baked apples.

Day 2

Started with a typical Danish breakfast in a restaurant in the old part of town, Mollers Kaffe og Kokke, this was absolutely stunning, great service and a fantastic array of food on offer, the ginger chilli orange shot was a real wake up call.

Next stop was a visit to a cooperative roof top garden, a stunning vegetable garden built on top of a factory, the climb to the top on floor 7 via an outside fire escape was a little worrying for some, however the views from the top was amazing.

The manager of the garden gave an interesting talk on how people get together in Denmark to contribute funding and time to develop these hidden gems in the city, I was even more pleased when the manager at the end of the visit gave me access to his workshop on the ground floor, full of vintage and classic motorcycles.

Next stop was a visit to a food market which again was amazing to see with some exceptional foods on offer, open 7 days a week, we also had a look behind the scenes where stock was stored, all very similar standards to that of the Paul Bocuse Market in Lyon. Turnover for the stall holders seemed to be brisk with lots of items being bought, all well staffed considering the minimum wage is £15 per hour.

We then went to a typical Danish restaurant for lunch Restaurant Kronberg, not such a good experience, the service a was very relaxed.

After a quick wash and brush up we then went out to dinner at PONY. A lovely restaurant with a number of accolades, this was a small shop and the counter area at the front of the shop was now the kitchen, food and service were excellent.

One interesting point, when the chef had called the order ready if the service staff were busy the chef took the food to the customers, also interesting chefs from other local restaurants called in to chat and have a drink at the kitchen.

Final day

Started with breakfast in the hotel and meeting with the hotel group owner and a presentation on how it all started, a fascinating success story.

We all went on the obligatory canal tour to see the sites from the water, this was to be followed by lunch at restaurant Fleisch, however an area called Paper Island was holding a Street Food Festival for 3 days so we all agreed that this would be a more beneficial visit, after a brisk walk we arrived at Paper Island and with a whirlwind tour of the site and a quick sampling of some of the foods on offer we were in a taxi and back to the airport for the trip home.

Overall an excellent trip which I would thoroughly recommend with the bonus of some great company

Graham Crump

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Chef Jose Souto will be demonstrating the skinning and butchery of a whole carcass of wild shot venison, as well as offering menu ideas to maximise profits.

The seminar will be held at Westminster Kingsway College, London on Monday 23rd January between 3 pm and 8 pm. Mementos will be given away on the day, including a Deer Stalking Trip with a professional hunter. This seminar is open to Senior Sous Chefs and above and business operators only.

Not to be missed! Please register your interest with Michael@beacondesign.co.uk

Please use **GAME DAY** in the subject line and provide your full name, job title, telephone number and employer details. We look forward to seeing you on the day.

Michael Joslin
 Business Development and Chef Director, Beacon Design

OBITUARY : JOHN KING

The hospitality industry has lost another well-known and respected chef. John King passed away on Tuesday 22nd November aged 65 from a brain tumour.

During his 40 plus years in the kitchen, he worked at The Dorchester, The Connaught, The Ritz Club, Le Caprice, Les Ambassadeurs, Crockfords and the Mandarin Oriental Hotel, Manila.

John won many accolades during his career including gold medal for the best regional team in the world for the Ritz Club at the Culinary Olympics in 1988. I was lucky enough to be in Frankfurt and see his work.

He was an active member of the Royal Academy of Culinary Arts, Chairing the Selection Committee and Golf Society. The Academy Golf Day at Turnberry will never quite be the same without John.

Until recently, John was working as a part-time lecturer at Westminster Kingsway College. A true gentleman and friend, I last saw John in April 2015 at Bournville College in Birmingham. He had entered a team of students in the BCF Student Cook and Serve competition on behalf of Westminster College.

He was a Senior Judge on my Hotelympia team for many years, covering the International Buffets, amongst other classes. He gave so much back to the industry; he was admired and respected by everyone and many chefs have benefited from his knowledge. John will be missed enormously. The BCF sends its condolences to his wife Laura and family.

Peter Griffiths



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Eating Out Award

British Motor Museum wins a 'FreeFrom Eating Out Award'

British Culinary Federation member and Head Chef at the British Motor Museum has won silver in the 2016 FreeFrom Eating Out Awards in the Independent Cafés and Tearooms category. The awards, which are in their 3rd year, were launched to raise awareness of the opportunities offered by 'freefrom' food within the food service sector now that new allergen regulations have come into force.

The catering team at the British Motor Museum passionately believe in producing quality food that is safe for all its customers. They have undergone extensive training and have shown great commitment in achieving Coeliac UK accreditation.

The venue became the first Museum & Conference Centre to gain 'Coeliac UK GF (Gluten Free) accreditation' in 2015 so visitors can enjoy a wide range of gluten-free options in the Junction 12 Café, all freshly prepared in the Gluten Free kitchen.

Paul Kelly, Head Chef at the BMM said: "We are delighted to have won this prestigious award. We take great pleasure in aspiring to the highest food production standards for the enjoyment of our visitors and winning this award is testament to that."



Kathy Askew from FreeFrom Eating Awards said:

"We were very impressed with the standard and range of gluten free food on offer at the Museum. It is very encouraging for a venue to receive a silver award in their first year of accreditation so many congratulations to the team".

BCF New Members

Chef Member

Mark Fletcher, Resort Head Chef, The Mere Golf Resort & Spa
Finley Shapland, Staffordshire Young Chef of the Year
France Attwood, Simpsons Restaurant
Andreas Doukanara, The Cross, Kenilworth
Damian Mankowski, Head Chef, RAF High Wycombe
Chris Mee, L'Enclume Restaurant, Cumbria
Nathan Aldous, Deputy Head Chef, Emmanuel College, Cambridge
Daniel Abbs, Junior Sous Pastry Chef, Emmanuel College, Cambridge
Jacob Slater, Trainee Chef, Park Restaurant, Cambridge
Connor Blades, The Frog Restaurant, London
Joshua Dissington, Student, Emmanuel College, Cambridge University
Eleanor DeMaria, Compass Group UK
Spyridon Andriotis, Sous Chef, Eleon Restaurant, Sutton Coldfield
Simeon Nikolov, Commis Chef, Roka Restaurant, London
Sebastian McLean, Northampton College
Richard Walter, Carters of Moseley
Matt Owens, Managing Director, Desserts by Matt
Fraser Cooper, Isle of Eriska Hotel, Argyll
Lewis O'Carroll, The Moat House, Acton Trussell
Adam Shohet, The Ivy, London
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Justin Samuels,
Managing Director, Spectank

Diary Dates

January

2nd	Eric Bruce's testimonial football match, Sutton Coldfield Football Ground B72 1NL 10.30 kick off.
10th	Robot Coupe Innovation Day, Moat House, Acton Trussell, Stafford ST17 0RJ. For further information www.robot-coupe.com or call 0208 321800 or email sales@robotcoupe.co.uk
18th	Chefs' Club Lunch, Cheal's of Henley, 64 High St, Henley-in-Arden B95 5BX
21st	UCB Young School Chef of the Year final.
23rd	Venison, what it means to modern British Chefs. 3pm-8pm at Westminster Kingsway College, London. For information and to attend, email: Michael@beacondesign.co.uk
23rd-25th	Great Hospitality Show, NEC Birmingham.
31st	Deadline for entries for the Roux Scholarship. For further information: www.rouxscholarship.co.uk

February

21st-23rd	Battle of the Dragon, Wales. For further information www.welshculinaryassociation.com
21st - 23rd	CATEX, Ireland.
24th	Chefs Club Lunch, Tudor Room at Great Fosters, Stroud Road, Egham, Surrey TW20 9UR

March

4th	Closing date for entries, Wing Yip Oriental Cookery Young Chef of the Year.
10th	Closing date for entries, BCF Student Cook & Serve Team Challenge.
23rd	Roux Scholarship Regional Finals, London and Birmingham.
27th	Chefs' Club Lunch, Moat House Acton Trussell, Lower Penkridge Road, Acton Trussell, Stafford ST17 0RJ

April

4th - 6th	Copper Skillet final, Santa Monica, Los Angeles USA.
5th	Final, Wing Yip Oriental Cookery Young Chef of the Year, UCB.
9th	BCF Annual General Meeting, Nuthurst Grange Country House Hotel, Hockley Heath, Solihull B94 5NL
10th	Roux Scholarship final.
10th - 11th	TUCO Chefs' Challenge, University of Warwick.
26th	BCF Student Cook & Serve Team Challenge, University College Birmingham B3 1JB

JOINING THE BCF

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