

# Culinary News

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*Chef* of  
the Year 2016

# MARTIN CARABOTT



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## Welcome to the Spring 2016 issue of Culinary News



**A**s my term of office comes to an end, this will be my final welcome as I will be stepping down as Chairman at the AGM. As I reflect on the last five years as Chairman, it has been a really exciting and challenging time, both the British Culinary Federation and myself.

It has been a privilege to have held the position of Chairman. I have enjoyed the ups and downs that the role carries, together with the previous four years as Vice Chairman, in all, a great nine years.

I would like to thank all of the members of the Executive Council and Committee of Management for their assistance, hard work and support over the last five years. I would especially like to thank all our English National Team sponsors, Culinary Partners and magazine advertisers for their continued support which has helped maintain our standing within the industry.

We have forged strong links within our industry; the Young Chef Academy is very active with three groups per year now going through to graduation. My thanks go to Mathew Shropshall, Richard Dutton, Marco Sanio and Syd Adkins-Fouracre for their sterling work.

Since the last magazine there have been many events, including excellent Chef Club Lunches at N°9 Church Street in Stratford-upon-Avon and at the recently opened Cheal's of Henley and the newly refurbished Simpsons Restaurant, Edgbaston. My thanks to Wayne Thompson, Tony and Matt Cheal and Andreas Antona for hosting these three excellent events. There are some new and exciting venues coming up for the Chef Club Lunches so please attend and support them.

After a very exciting and well attended competition, I would like to congratulate Martin Carbott from the RAC Club on his success on winning the BCF Chef of the Year 2016.

Along with Brian Cotterill and Matt Davies, I attended the WACS European meeting in Frankfurt, Germany on the 10th and 11th April where presentations were made for a new World Chefs' President who will be elected at the World Chefs Congress in Greece in September. The Student Cook and Serve competition takes place on Wednesday 27th April, once again at Bournville College with a record number of entries for this prestigious competition.

Lee Corke and Nick Vadis have the National teams well prepared for the Culinary Olympics in Erfurt later in the year. Best wishes to both teams at this prestigious world event.

The BCF Dinner and Awards Evening will be held this year at the Botanical Gardens, Edgbaston, Birmingham on Sunday 18th September. Details are in the magazine so please get your bookings in to the Secretary as early as possible.

I would like to take this opportunity to wish incoming Chairman Matt Davies much success in his new role. The British Culinary Federation has come a very long way in the last eleven years and is well respected and recognised by many within the UK and abroad as a strong and active organisation.

I am not disappearing as I will be working on a new exciting project, details of which will be released in due course.

And finally, to the membership, thank you for your support and loyalty to our organisation. Happy Cooking!

Jim Eaves, Chairman



Print, Design and Distribution  
by Paul Lowe at  
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Culinary News  
Spring Issue 2016



# Roux Scholar 2016



**Harry Guy, support and development chef for the Eden Hotel Collection in Stratford-upon-Avon, Warwickshire, has won the 2016 Roux Scholarship.**

**G**uy beat five other finalists in a highly contested final held at Westminster Kingsway College, London on Monday 4th April, where they were asked to prepare and serve Norfolk black chicken cooked en croûte, cardoon gratin and tarragon sauce.

The 26-year-old chef, who made it through to the regional finals last year, was battling it out against Martin Carabott of the Royal Automobile Club, London, Ben Champkin from L'Enclume in Cartmel, Cumbria, Scott Dineen of Goldman Sachs (BaxterStorey), London, Paul Matthews from Fieldfisher (Vacherin), London, and Tim Peirson of Kensington Place, Kensington, London.

Commenting on Guy's win at the 33rd national final, Michel Roux Jr said: "At first sight it could seem like this was a straightforward and simple dish. However there were a lot of potential banana skins and Harry's dish showed exceptional all round skills."

Alain Roux added: "Although it may sound simple, we chose this dish because it's technically challenging due to all the component parts. We were looking for suet dough with the perfect bite, chicken with maximum flavour, two well made sauces and correctly prepared soft cardoons."



Once assembled, the test was to cook the dish properly without it becoming dry. It's a pie – nothing more and a chef cooking in the UK should know how to cook a pie!"

Honorary President Brian Cotterill, President Peter Griffiths, Vice President Andreas Antona and Chairman Jim Eaves were some of the invited industry guests at the prestigious awards ceremony held at the Mandarin Oriental Hotel, London.

## New Season Spring Lambs

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## University of Warwick hosts TUCO 2016

**T**he University Caterers' Organisation annual showcase of the culinary talents from within Higher and Further Education was hosted by TUCO Committee member and Executive Head Chef at University of Warwick, Graham Crump.

Once again, this event was supported by the BCF with a strong team of judges Chaired by Peter Griffiths, which included guest chef Brian Turner, Andreas Antona, Jim Eaves, Jerry Toth, Eric Bruce, Stuart McLeod, Alan Whatley, Stephanie Moon, Christ Hudson and Geoff Ward who oversaw all the competitions, including the Salon, Chefs' Challenge, Street Food and Speed Cook Challenge. The BCF also sponsored the judges' chef jackets at the event.

Hosted at the Coventry Campus for the first time, competitors, judges and spectators were full of praise for the new venue and its centralised format, making it very easy to get from challenge to challenge. Just a quick stroll from one building to the next, enabling everyone to get the full flavour of all the different competitions.

Taste was very much at the forefront of everyone's mind. While judges were also examining skill sets, it's the taste that trumps (as one judge advised a young competitor at breakfast). Taste buds were tickled by a variety of dishes such as a Chickpea and Herb Scotch Egg and Quorn Beef Hash in the brand new Speed Cook Challenge, as well as a wonderful mix of Street Food from around the globe, including an interesting Obe Eja Tutu sustainable fish dish inspired by the flavours of Nigeria in the Street Food Challenge.

The campus was also on a caffeine-fuelled high with the extremely popular Barista Skills Challenge running all day long. Boasting the highest number of competitors, participants had to create 12 drinks in 15 minutes.

As well as serving espressos and cappuccinos, they also had to present a non-alcoholic specialty of their own creation. Judges were tempted by a myriad of ideas including a Peanut Butter Mocha made with date syrup and coconut oil; a Japanese inspired Yuzo Mocha, using rice milk; another sweetened by honey provided by the bee hives of the University of Edinburgh, and a Banoffee Coffee that, according to the creator, serves as both coffee and dessert.

There were some spectacular creations in the Salon Culinaire, displaying sugar crafting skills of an impressive level. There were fairytale cakes, floral designs, and even an Easter bunny cake, all looking like true works of art. This year the Salon also boasted three new categories: Petits Fours, Plated Vegetarian, and Gluten-Free Bake. The TUCO Chefs' Challenge, with 22 teams entering, saw some excellent, innovative dishes produced over three heats from a mystery basket of ingredients. Winners were University of Birmingham (Gold), University of Leeds (Silver) and University of Sheffield (Bronze). Highly Commended awards went to Imperial College London and University of Exeter, with the Best Hygiene award going to University of Leeds.

After a thrilling second day of battling baristas, sparring bartenders, creative cocktails and contesting chefs, the TUCO Competitions 2016 concluded with a spectacular Gala Dinner and the announcement of this year's winners. Competitors and guests were treated to a fabulous menu, the highlight of which was an individual joint of roast Sirloin of Beef carved by each table's own chef.

Julie Barker, Chair of TUCO, described the two days as hugely successful. "Warwick has been a fantastic setting and lived up to all expectations," she said. Boasting a record number of competitors, she said she felt inspired and humbled by the level of talent. "You can feel proud," she said, "whether you take home a trophy tonight or not. Skills are the lifeblood of the industry. I feel honoured to be part of this event."



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# Culinary Olympics

The senior team selected to represent England at the forthcoming Culinary Olympics have been busy with preparations to hone their skills on both the hot kitchen and cold buffet.

Earlier in January the team prepared their selected 3 course menu for the hot kitchen at a charity dinner in Cambridge for 240 covers. During this event they were able to fine tune the menu and served the meal banquet style for tables of up to 20 covers.

During February the team competed in the Hot Kitchen against Scotland and Wales in the Battle for the Dragon 2016 competition at Coleg Llandrillo, Rhos-on-Sea, Colwyn Bay, North Wales. Teams had to prepare 95 covers on their allocated day; this was prepared in the kitchen on view to the general public as would be the case for the Restaurant of Nations at the Culinary Olympics.

Teams were judges on mise-en-place and cleanliness, correct professional preparation, arrangement and presentation/innovation, service and taste. England were overall victors winning the competition with a Silver Medal, Scotland also received a Silver Medal and Wales received a Bronze Medal.



Early March saw the team compete in the Cold Buffet Table at Hotelympia. Teams had to prepare the following dishes:

A platter of 8 different tasting finger food dishes, 4 prepared cold, 4 prepared hot served cold.

4 different starters, the dishes should show variation and balance of your chosen ingredients. 2 prepared cold and 2 prepared hot, presented cold.

4 different main courses, using "on trend" cooking techniques, display methods or ingredients to create 4 individual main course dishes, cooked hot and presented cold.

4 different desserts, choose your ingredients, portion size and flavour balance with care and present 4 show stopping desserts.

A 3 course vegetarian meal, teams are advised to push the boundaries in delivering a nutritious, inspiring vegetarian menu fit for a modern customer dining environment.

A show platter using meat, poultry, game or fish for a minimum of 6 portions, a further portion should be served plated to show portion size and balance. This dish is prepared cold, served cold; a suitable glaze should be used to enhance the presentation.

A mixed petits fours and chocolate selection show piece for 6 persons, a real wow factor to complete a gastronomic experience.

NATIONAL TEAM SPONSORS



"The team put out some **brehtaking pieces of work** that really showed cased their level of skills and technical ability"



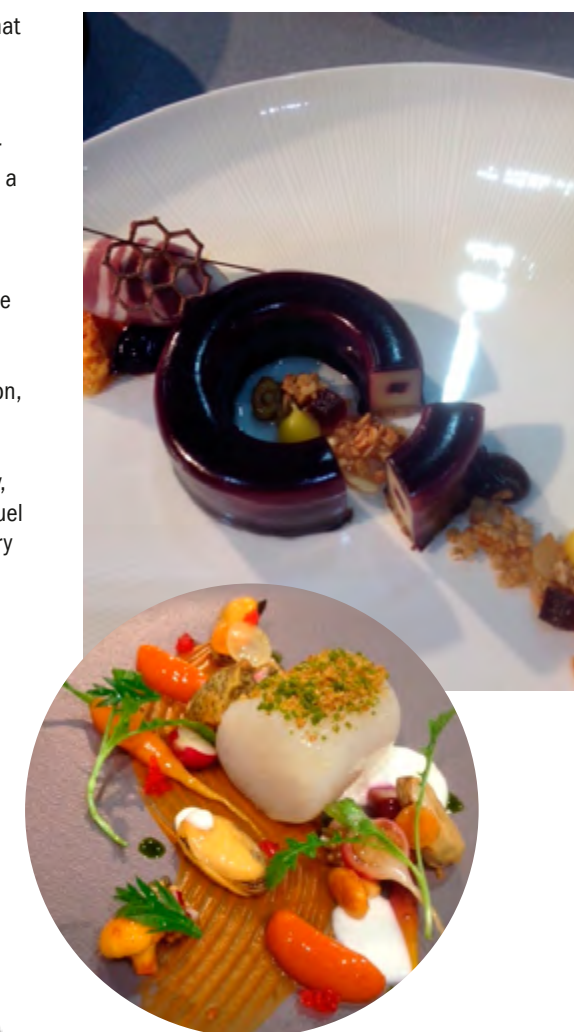
The team put out some breath taking pieces of work that really showed cased their level of skills and technical ability. The team were awarded a Gold Medal for their efforts; other teams competing were the Combined Services Culinary Arts Team who were awarded a Silver Medal and Compass Culinary Team who were awarded a Bronze Medal.

Team members are:

Adam Smith (Captain), Devonshire Arms Country House Hotel, Simon Webb, HSBC, Canary Wharf, London, Andrew Ditchfield, House of Commons, London, Clark Crawley, Gather & Gather, Lloyds banking Group, London, Nathan Aldous, Emmanuel College, Cambridge, Dennis Mwakulua, Eversheds, Restaurant Associates, London, Matt Jones, House of Commons, London, Rob Kennedy, Royal Military Academy, Sandhurst, Dan Abbs, Emmanuel College Cambridge, Nick Vadis (Team Manager) Culinary Director, Compass Group UK & Ireland.

Well done to the team for achieving some very good results in their preparations for the Culinary Olympics and we wish them all the best representing and flying the flag for England.

Lee Corke  
International Competitions Officer





## Chef's Club Lunch at N°9 Church Street



**O**n Monday 25th January, members of the British Culinary Federation descended on the newly refurbished N°9, Church Street, Stratford-upon-Avon, Warwickshire, for their January Chef's Club Lunch. Members started to arrive from 12:30pm and network in the bar where they were able to enjoy a glass of chilled champagne and some excellent canapés.

At 1pm members were called up to the dining room where they enjoyed an excellent four course lunch, with specially selected wines that further enhanced the dining experience. As the meal drew to a close, Chairman Jim Eaves gave the customary *santé de chef* and thanked chef Patron Wayne Thompson and his team for their excellent hospitality. Once again a truly excellent Chef's Club Lunch and fantastic value for money. For upcoming events please turn to page or look on the British Culinary Federation website and for bookings and further information on N°9, Church Street, please refer to their website, [www.no9churchst.com](http://www.no9churchst.com).

## British Culinary Federation Annual Christmas Lunch

**O**n Sunday the 13th of December, members and their family gathered again at the Woodside hotel and conference centre, Kenilworth, Warwickshire, for British Culinary Federation's annual Christmas lunch. Members enjoyed a festive cocktail in the bar while catching up with old friends.

Both young and old were delighted to meet Father Christmas and his little helper. Father Christmas double checked everyone's Christmas list and confirmed all had behaved themselves throughout the year (though there were a few close calls with some of our older members). Children were entertained by a face painter and a balloon illusionist.

At 1pm members and guests were called through to the dining room where they enjoyed a thoroughly magnificent four course lunch, and a raffle with some excellent prizes, which was conducted by BCF Committee of Management member Tom O'Reilly. Woodside Executive Chef and Operations Director of the sundial group Jerry Toth hosted the event with his team and everyone was made to feel very special; nothing was too much trouble.

Vice Chairman Matt Davis gave the customary *santé de chef* and thanked all of those who attended for supporting this year's Christmas lunch.

The British Culinary Federation would like to thank Jerry Toth for the excellent meal and service, provided by him and his team, and the following companies and individuals for their support:

### MENU

Snacks: Pulled Pork Croquettes, Chipotle Ketchup  
Sea Weed Cracker, Dressed Crab, Samphire  
Cheese Beignets

Treacle Cured Salmon, Beetroot, Horseradish, Salmon  
Caviar, Blood Orange  
Riesling Feinherb---J&H Selbach

Venison Wellington Roscoff Onion, Root Vegetable  
Dauphinoise, Seasonal Vegetables  
Minervois Rouge -Chateau Canet

"Chocolate Orange"

Truffle Chaser, Truffle Honey, Crispbreads

Coffee & N°9 Fudge

Wayne, Will, and the team, would like to express their gratitude to the following for their support in producing today's lunch:

Alan Healy - Aubrey Allen  
Roger Barlow - Gerrard Seel Wine Merchants  
Mick Flynn and Steve Evans -Interfruit Catering  
Colin Wright -Fish Co.  
Bob Atkins -B&A Dairies

Woodside Conference Centre  
Interfruit E & P Butchers  
Fishco Town & Country Fine Foods  
Turners Finefoods Baker's Dozen, Kenilworth

Our thanks also go to Geoff Tookey for arranging Father Christmas.

### MENU

Leek & Potato Veloute  
Smoked Salmon & Herbed cream Cheese Bruschetta  
Confit Duck & Pork Belly Rillettes, Spiced Plum Jam

Roast Sirloin of British Beef & Yorkshire Pudding  
Roast Turkey Breast, Pork & Apricot Seasoning  
Honey & Mustard Glazed Gammon Joint  
Grilled Scottish Salmon Supreme, Lemon,  
Capers and Dill  
Mushroom & Nut Wellington, Creamed Spinach

Served with a selection of traditional accompaniments

Baileys Crème Brulee, Lemon & Poppy Seed Shortbread  
Warm Chocolate Orange Brownie, Ice Cream,  
Chocolate Sauce  
Traditional Plum Pudding with Brandy Sauce

Selection of Cheeses  
Coffee & Mince Pies



# Classic News

Jan 2016

## Packaging Update

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USES:

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### BALSAMIC OF MODENA 2Ltr & 500ml

A high-quality regionally protected product with an ancient heritage, boasts an intense bitter-sweet taste with a complex flavour and heady aroma  
USES:

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### WHITE BALSAMIC 500ml

Offers the same intense flavour and aroma of balsamic vinegar, but with a lighter colour  
USES:

- Add as a standalone vinaigrette
- Use with summer fruits to boost flavours

### BALSAMIC GLAZE 500ml

Rich and full-flavoured; contains 82% balsamic vinegar and is perfect for chefs that do not have the time to make their own reductions  
USES:

- Drizzle over salads before serving
- Use as flavour enhancement for sauces
- Add to grills such as tuna or swordfish

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## Love British Food rallies chefs to make the most of this year's patriotic celebrations

Every pub, restaurant, hotel and food service outlet in the country is being rallied to put British food at the centre of their promotions and to capitalise on the huge commercial opportunity that the patriotic excitement of The Queen's birthday celebrations, the Olympics and the Euros provide.

Led by Raymond Blanc OBE, and his son Olivier, the Love British Food team are working to bring the 'buy British food' message to the heart of both public and private sector catering. A National Committee of organisations including Hospital Caterers Association, The University Caterers Organisation, National Association of Care Caterers, National Trust and the Sustainable Restaurants Association is planning a raft of grassroots activity to increase sales and give Britishness a boost across the UK.

2016 sees The Queen's 90th Birthday and a huge sporting summer including the Euros and Team GB taking on the world at the Olympic Games and chefs and caterers are invited to put British at the heart of their menus. To top off the summer, British Food Fortnight will take place at its traditional time, from the 17th September to 2nd October, with British promotions and consumer-engagement activity planned in restaurants, cafes, staff canteens, visitor attractions, care homes, pubs and shops nationwide – the perfect time to run a menu promotion that is proven to resonate with consumers before Christmas menus come into play.

## How can chefs take part?

### Join with a local school and make a special Cake for The Queen.

Communities across the country will be celebrating Her Majesty The Queen's 90th Birthday in many wonderful ways and schools are invited to join in the national celebrations by holding a fun birthday party, the centre piece of which will be a very special birthday cake for Her Majesty made by the children themselves. The more delicious, the healthier and the more spectacular the better!

The competition sets a specific challenge: as well as making a cake that is spectacular to look at and is decorated in a manner fit for Royalty, it must be made with healthy ingredients.

The healthier, the fresher and the more local the better. This is an opportunity to teach children that there are alternatives to sugar and we want the delicious flavours of the ingredients to sing out!

Photos of the top five winning cakes will be made into a montage and presented to Her Majesty The Queen as a birthday souvenir and the winning school will be treated to an exclusive trip to Buckingham Palace, during British Food Fortnight.

### Run a British menu during British Food Fortnight (17th September – 2nd October 2016).

Chefs are invited to create a British menu, or just a single dish for the fortnight – promote it as a 'British Special' to give you flexibility in your ordering process and use as many local ingredients as you can. Communicate menus in advance to build excitement and hi-light your participation by displaying the Union Jack on menus and in restaurants.

## Enter our community competition

Organise a British themed event to highlight your local suppliers during British Food Fortnight, involve the local community, and enter it into our competition. Great national PR for the winners and fantastic prizes. The competition is launching the in the Telegraph on the 8th May 2016! last. Do not be put off – entrants large and small are all considered!

So why not display Union Jack flags, highlight British on POS and label provenance? Or challenge yourself to use at least 5 locally sourced British ingredients on your menu? Keep a look out for more news and competitions coming soon from Love British Food and discover ideas for how caterers can take part by visiting [www.lovebritishfood.co.uk](http://www.lovebritishfood.co.uk)

On Sunday the 18th of September, some of Birmingham's best chefs will be cooking at the British Culinary Federation Awards Dinner Dance. Four current Michelin star holders from the Midlands region will be cooking a course each of the Gala Dinner at the Botanical Gardens, Edgbaston, Birmingham.



# British Culinary Federation Dinner & Awards

**Ticket price includes canapés, champagne, wine and entertainment**

**Luke Tipping**  
Simpsons, Edgbaston  
**Adam Bennett**  
The Cross, Kenilworth  
**Brad Carter**  
Carters of Moseley  
**Richard Turner**  
Turners, Birmingham



To avoid disappointment please book your places, early, with Mandy Bennett, Secretary BCF, 01789 491218, [secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk). Early booking payment must be made no later than the 18th of August.

Members	£80	Early Bird	£72
Senior	£72	Early Bird	£70
Junior	£72	Early Bird	£70
Tables of 10			£720



Accommodation: Crown Plaza, Birmingham City Centre, Central Square, Birmingham B1 1HH. Single occupancy £69 per room, £79 per double room. Rates include a full english breakfast. Rates guaranteed for bookings on or prior to 21st August. Please use booking code (BCF). For reservations contact the team on 0121 224 5018 or email reservations at [cpbhamcity.com](mailto:cpbhamcity.com)

# BCF Golf Day

**Monday 27th June 2016**

Marriott Forest of Arden Hotel & Country Club, Maxstoke Lane, Meriden, Warwickshire, CV7 7HR. · [www.MarriottForestofArden.co.uk](http://www.MarriottForestofArden.co.uk)

### The Arden Championship Course

Teams of 4 @ £280.00 (inc vat) per team (£70.00 per player)  
Registration from 8.15am: Sausage/Bacon rolls /coffee /tea on arrival.  
18 Holes of golf (10.00am shotgun start).  
Light Lunch (3 – 5.00pm)

Prizes: 1st, 2nd and 3rd. Nearest the pin (8th & 15th), Longest drive (3rd & 12th)

Booking details, please contact: **Mandy Bennett: 01789 491218**  
[secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)

### Competition Format

Maximum Handicap Allowance: Men 24/Ladies 36.

### Teams of 4

Stableford ¾ Handicap · Four to score on par 3's  
Three to score on par 5's · Two to score on par 4's

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







Eric Bruce BCF Executive council member and past Chairman of The MAC interviews Anthony Wright Lecturer at University College and Bocuse d'Or Competitor

**What is so special about the Bocuse d'Or? Founded in 1987 by the legendary Paul Bocuse.**

Bocuse d'Or is the world's largest and most prestigious cooking competition. The world final takes place every 2 years, where some of the best chefs from around the globe come together to compete in Lyon. 24 countries compete - 12 on day one and 12 on day 2.

**Where did you train in your earlier years?**

After leaving Catering College I worked locally at the Plough & Harrow Hotel Birmingham, followed by spells at Sloan's in Edgbaston and then the Metropole Hotel Terrace Restaurant.

This was followed by further extensive experience in industry which gave me the opportunity to develop classical skills. This included working as a Head Chef at Mallory Court, a 1 Michelin Star restaurant for 3 years.

Prior to this I worked at La Tante Claire with Pierre Koffman.

However I would say that the greatest influence on my career would be my mentor Nico Ladenis. I worked with him over many years at a number of different establishments, including Chez Nico Battersea and then Reading, Chez Nico at Great Portland Street and Nico at 90.

**How long have you been teaching at UCB?**

I have been teaching at UCB for 15 years but the time has gone quickly and I have held various roles within this time, including my recent involvement developing the Royal Academy of Culinary Arts Apprenticeship scheme at UCB.

**To represent your country at the Bocuse d'Or is a wonderful achievement. You must be very proud. How many hours are you training for the semi final in Budapest in May?**

Currently we are very much at the development stage and because of the innovative and creative nature and challenges of the competition. Suffice it to say that it is an all-consuming task from which you never really disengage. However, this is an amazing journey and you live and breathe it continually.

**The BCF is delighted that you have chosen one of its young National junior team members to commis for you. How is he coping with the demands?**

Jack Gameson is a very talented young chef who has risen to and embraced the challenge. He has much to offer and I'm sure he can look forward to a very successful career.

**How much of an advantage do you feel it is to you in being able to train on site at UCB in a purpose built and specially designed Bocuse kitchen?**

It is great but also essential to have this facility in order to be on a level playing field with the other countries who expend so much time, resources and commitment to the prestigious competition. Despite its recognition worldwide, the Bocuse d'Or does not currently have the level of awareness in the UK that it enjoys in the rest of Europe.

**What is your favourite gadget or piece of equipment?**

A Thermo mix it makes perfectly smooth purees. It can weigh, chop, blend, cook, steam. It has a digital display.

**Is it must be comforting to know that past competitor, Michelin starred chef Adam Bennett is there to support you and that your employers UCB are giving you all the time and support required for the training and the many practice runs?**

Adam has been a terrific support and encouragement and it is great to be part of the Bocuse team underpinned by the resources of UCB who are a world class establishment.

**What were your best and worst career experiences to date?**

It's hard to pick a best career experience as there are so many to choose from. One of the most challenging experiences was after I won the title of Junior Master Chef of Great Britain. I then went onto South Africa to represent the United Kingdom in (WACS) World Association of Chefs Societies in The Junior Master chef of The World competition, competing against 20 different countries in which I came third place with France coming first and South Africa second. Among the judges were Paul Bocuse and Anton Mosimann.

**Do you have an amusing story to share with us?**

As a young chef in Birmingham crayfish were on the menu. These were delivered to us live. Word has it that a colleague who will remain nameless, released one into the local swimming pool. I must say the thought of some unsuspecting bather speeding through the water like Michael Phelps with a crayfish attached to him causes me to break into a wry smile.

**What do you think will be the next trend or direction for our industry?**

The massive increase in the profile of food over the last few years has led to a more discerning diner who is interested in the process end to end or source to plate. I think it's no coincidence that on the international competition scene Scandinavian countries consistently do well. Their style of fresh, natural, simple but elegant food is gathering momentum. But, it's actually quite difficult to predict and anticipate trends because of the breadth and growth of the industry.

**If you could change one thing about our industry what would it be?**

To be better able to identify, nurture and stretch young talented chefs to achieve their full potential.

On behalf of the Bocuse dor team UK we would like to thank the following sponsors and organisations for their continued support:

Aubrey Allen  
Ritter Courivaud  
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MSK  
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Compass Group  
Jodi Hinds  
University College Birmingham  
Heritage Silverware



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**T**he Young Chefs Academy is sponsored by the Savoy Educational Trust and the British Culinary Federation and administered by University College Birmingham. The course is run over an 8 week period (September, January and May). Students are taught how to prepare and cook a range of starters, main courses and sweets.

YCA Chef Manager Mat Shropshall said, “Over the last three years we have seen the Young Chefs Academy grow to being a brilliant opportunity for young people to make their first step into the hospitality industry. The Young Chefs Academy continues to be one of very few enrichment programmes for 14-16 year olds in the United Kingdom which supports G.C.S.E. qualifications and links with the colleges providing catering courses.

## BCF Young Chefs Academy now in its 3rd year!

At the end of the course (the eighth Saturday), the students prepare a presentation lunch for parents and invited guests and a guest chef speaker presents certificates to the successful students. Uniforms, sponsored by the BCF and knives are provided.

Having run Saturday chef courses for the last 10 years at UCB, many of the students have gone on to some amazing things within the hospitality industry which is excellent to see!”



## The National Junior Team England Squad gear up for Erfurt with great success at Culinary Salons!

**M**embers of the National Junior Team England Squad have competed over the last 6 months in North Warwickshire Salon, Nestle Toque d’Or competition, BCF Young Chef of the Year 2016 and Salon Culinaire at Hotelympia, successfully winning 1st, 2nd and 3rd places in over 30 different categories.

Part of the training put in place for Team England has involved work experience in Michelin starred restaurants such as Adams, Simpsons and Lucknam Park along with many visits to food markets, growers and food festivals.

Founded in 1896, the IKA Culinary Olympics serves as a world-class venue for talented chefs from around the globe to showcase culinary skill and innovation.

Similar to the traditional Olympic Games, which brings together the best athletes from around the world, the IKA is the single most elite competitive culinary event.

Every four years, professional teams and individuals from around the world assemble in Erfurt, Germany, to compete for gold, silver and bronze medals in several categories. The United Kingdom has participated in the Culinary Olympics for many years.

National Junior Team England Manager, Mathew Shropshall said: “We are very proud of all the chefs in the Junior Team England Squad who have competed in Culinary competitions over the last 6 months. The training for Erfurt started back in September 2015 with the team following a set plan and structure to compete in the Culinary Olympics and the next 7 months are really important with attention to detail, food fashions and high standards being the main focus in both Hot & Cold kitchen. I am delighted that Junior Team England Mentors Rob Kennedy and Richard Taylor, who are both multi gold award winning chefs, are supporting the training and development of the team.”

# BCF Young Chef takes on the world in Paris!

**S**tudent chef Nathan Lane bid to become the world’s best sandwich maker with a gastronomic flight of fancy. Nathan hopes his bread creation, showcasing wood pigeon, will impress the judges of the Délifrance Sandwich World Cup in Paris.

The elaborate light meal, called “An English Country Garden”, fuses British food heritage with modern gastronomy. The pigeon breast is pan-fried with garlic and thyme and paired with sweet pear and earthy beetroot on the lightly toasted bread.

Nathan, 18, of West Heath, Birmingham, has competed against nine other international finalists at the 11th Délifrance Sandwich World Cup at the Ecole de Boulangerie et de Pâtisserie de Paris.

The chefs have to use Délifrance breads and viennoiserie for their sandwiches. Their recipes must be original, meet nutritional criteria, be quick to make and cost no more than €2. Nathan is using Délifrance’s golden, crunchy-crust Héritage Poolish Loaf to reflect the rustic roots of pigeon in Britain’s cooking repertoire.

He said: “I did my research by looking back at British history when hunting was part of everyday life, so I know the ingredients of my sandwich reflect our established culture. Wood pigeon and squab pigeon were the most popular proteins. Wood pigeon was cheaper, it was easier to get hold of and was considered a peasant food.

“I have given the sandwich a modern twist with beetroot and pear, which are traditional British crops. The beetroot will be presented three ways – as a purée, to spread on the bread, as a crumb for texture, and as a pickle for tang and sharpness.”

Nathan added: “I’ve practised many times and served the sandwich to my family and friends who are all surprised by how striking the colours are and how the combination of flavours works so well. I know there’ll be an incredible range of entries from around the world but I’m proud to be representing the UK and UCB.”

BCF Committee Member Mathew Shropshall, who is Nathan’s competition mentor, said: “It’s fantastic to see a UCB student representing his country in this prestigious cookery competition. Over the past four years, I have seen Nathan go from joining our Young Chefs Academy to becoming a member of the UCB culinary team. He is a credit to his family, Birmingham and the United Kingdom. UCB is very proud of this young man’s achievements.”

Ian Dobbie, Managing Director of Délifrance UK, said selecting Nathan was proof that student chefs have the talent and passion to help the sandwich industry develop.



He added: “Délifrance UK picked Nathan and his recipe to represent the nation after sampling his selection of on-trend ingredients and bold flavour combinations which we think will really capture the attention of the judges. Nathan prepared his sandwich in front of the judging panel while talking through his reasons for ingredient choice and the commercial viability of the final dish. It’s an intense, challenging and incredibly exciting competition”

Délifrance has been running the Sandwich World Cup since 1999 and the UK last won the title in 2009. This year’s entrants include contestants from the USA, Germany, Belgium, France and Greece. The winner’s prizes included the opportunity to be trained in French bakery, pâtisserie and gastronomy at the Délifrance bakery school in Paris. The judges included French 3-star Michelin chef Arnaud Donckele.

Nathan gained a joint 4th place in the final in Paris.





# Martin Carabott wins

**Martin Carabott has been crowned 2016 British Culinary Federation Chef of the Year at an industry Awards Dinner held at University College Birmingham on Monday 11th April.**

**A**s the 15th winner of the competition, Martin joins an elite group of past winners and Michelin starred chefs which includes Simon Hulstone, Luke Tipping, Richard Turner and Adam Bennett.

Sponsored by Aubrey Allen, the Chef's Butcher, AHDB and Grant Sous Vide, Martin received the award from Russell Allen of Aubrey Allen and Roy Homent of Grant Sous Vide, together with a cheque for £2,500, the opportunity to join the squad of the English National Culinary Team in Erfurt, Germany this October at the Culinary Olympics, an all-expenses-paid trip to the Restaurant Show in Chicago to promote the Best of British from Grant Sous Vide along with a SV200 Stirring Unit.

Martin, from the RAC Club, London, impressed the celebrity line-up of judges with his culinary talents. Judges included Ashley Palmer-Watts, Dinner by Heston Blumenthal; Roger Narbett MCA, Chairman of Judges; Sat Bains, Restaurant Sat Bains; Brian Turner CBE; Benoit Blin, Le Manoir aux Quat' Saisons; Anthony Keravec, Les Toques Blanches Lyonnaises and Adam Handling, previous Chef of the Year winner.

Martin was one of ten leading chefs to reach the live final cook off, which was compèred and judged under the watchful eye of TV celebrity chef, Brian Turner CBE. Following the semi-final in February, the winning finalists had to attend a Butchery Masterclass at Aubrey Allen in Coventry. The showcase experience enabled the chefs to enhance their butchery skills and learn more about preparing inspiring and innovative cuts of meat in preparation of the final.

All ten chefs were tasked with producing a three course meal for two covers which centred on using a Dry Aged Rump of Beef from the Butchery Masterclass.

## Martin's winning menu:

Dashi Risotto, Shellfish, Crispy Rice and Shiso  
\*\*

Grilled Picanha of Aubrey Allen's 21-day Dry Aged Beef,  
Green Peppercorn, Sweet Potato,  
Garlic and Purple Broccoli  
\*\*

Iced Jersey Cream with Orange Blossom, Blood Orange  
Meringue

**"this competition continues to attract the best,**

# BCF Chef of the Year

**"an amazing experience from start to finish"**

Runner-up was Jamie Park, Adam Handling at Caxton, London and third was Andy Wright, Restaurant 23, Leamington Spa, Warwickshire.

Martin said that the competition had been an amazing experience from start to finish.

Competition organiser and BCF President Peter Griffiths said, "With the opportunity to join the National Team squad as well as flying the flag for British produce at the NRA in Chicago, this competition continues to attract some of the industry's best. The standards we have seen this year have been a credit to all concerned."

## FINALISTS

Jacob Robinson, Corrigan's, Mayfair, London  
John Grabecki, BNY Mellon, London  
Brett Connor, Swinfen Hall, Staffordshire  
Jamie Park, Adam Handling at Caxton, London  
Mathew Shropshall, University College Birmingham  
Martin Carabott, RAC Club, London  
Byron Franklin, University of Cambridge  
Andy Wright, Restaurant 23, Leamington Spa  
Richard Cullen, Cullen's Restaurant, Staffordshire  
Imthiaz Kader, Hotel 41, Rubens at The Palace, London

*Above, Back Row:*  
Brian Turner  
Roger Narbett  
Adam Handling  
Peter Griffiths  
Ashley Palmer-Watts  
Sat Bains  
Anthony Keravec  
Andreas Antona  
Benoit Blin

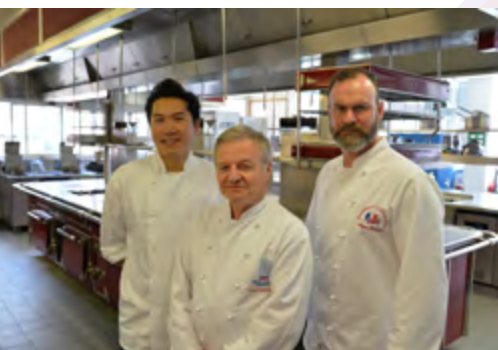
*Above, Front Row:*  
Jamie Park  
Martin Carabott  
Andy Wright



**standards have been a credit to all concerned"**

Photos  
courtesy of  
Kevin Byrne





## Chefs – sharpen your skills in Sheffield...



### House of Commons Chef wins Wing Yip Oriental Cookery Young Chef of the Year

"We were highly impressed by the diversity of the menus and the chefs' choice of Oriental ingredients"

**A** talented young chef from South East London has won the coveted title of Wing Yip Oriental Cookery Young Chef of the Year 2016.

Ray Steplin, 22, who works at the House of Commons, battled it out in a Masterchef-style cook-off at University College Birmingham (UCB) on Wednesday 13 April. The winners were announced at an official awards dinner at UCB on Wednesday evening.

As well as the honour of being the 2016 Young Chef of the Year, Ray Steplin has also won a once in a lifetime trip to Hong Kong where he will gain an insight into the hospitality industry at Michelin starred restaurants and explore the region's cultural highlights.

When asked what inspired him to enter Wing Yip Oriental Cookery Young Chef of the Year, Ray said: "Definitely the Chefs at the House of Commons, and the prestige associated with the British Culinary Federation. I'm also aware of previous winners having achieved great experience and opportunities from entering.

"Hearing my name read out as the winner for this year's Wing Yip Oriental Young Chef of the Year was extraordinary. "I know I wouldn't be in this position if it weren't for the support I've been given along the way, which is why I would like to say thank you to Wing Yip for giving this once-in-a-lifetime opportunity, but also the British Culinary Federation and my chef and management at the House of Commons for all of their help."

Putting Ray and the other finalists through their paces was a renowned panel of judges – President of the British Culinary Federation Peter Griffiths, Michelin starred Chef Glynn Purnell and 2013 MasterChef finalist, Larkin Cen.

To receive a place in the cook-off, finalists were required to submit a two-course Oriental menu idea, featuring a street food starter and a quality restaurant standard main.

Ray wowed the judges with a starter of an oxtail and wasabi steamed bun, glazed with ponzu prune sauce, Oriental slaw and pickled radish, followed by a main of seared miso black cod with courgette, black radish and carrot tender noodles, dashi chicken broth and squid ink tapioca crisp.

Chairman of the judges and President of the British Culinary Federation, Peter Griffiths said: "Now in its fourth year, the nationwide competition has firmly established itself on the culinary calendar.

"We were highly impressed by the diversity of the menus and the chefs' choice of Oriental ingredients. "Ray's dishes demonstrated a clever use of modern cooking techniques combined with traditional Asian flair. Ray demonstrated an excellent work ethic and his final dishes were right on the mark!"

Director Brian Yip, who oversaw the competition, added: "Ray's food was superior, and his attention to detail was simply remarkable.

"Since 2013, the competition has been championing some amazing young chefs from all over the country, with and without backgrounds in Oriental cuisine, and the latest cook-off was no exception.

"We hope Ray enjoys an unforgettable experience in Hong Kong."

Ray faced tough competition from 15 other finalists from trade and colleges, including, below:

Krzysztof Borowiak, Yu Alderly Edge (2nd place)  
Aaron Jay McLaughlin, Lincolns Inn (3rd place)  
Miranda Lucien Johnson, Restaurant Adam Handling  
Ted Adams, The Inn at Shipley  
Callam Farrell, Loughborough College

Daniel Lighten, Angkor Soul  
Iain McCaffery, University College Birmingham  
Lee Warren, Hailbury College  
Anthony Wood, University of Derby  
Jun Au, University of West London

Craig Foulger, Bradford College  
Kieran McGarrigle, Westminster Kingsway College  
Muhamad Aizat Mohd Radzuan, Mario the Takeaway  
Steven Sparks, Saunton Sands Hotel  
Joshua Wilde, The Navigator in Lower Swanwick

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# Springboard Future Chefs



**B**ritish Culinary Federation Vice Chairman Matt Davies and his team at The Moat House, Acton Trussell were honoured to mentor 14 year old Chef Abigail Phipps in the Springboard Future Chef Competition. Springboard Future Chef helps young people aged 12-16 to learn to cook. It inspires them to explore food and cooking as a life skill by developing their culinary talents.

Abi from Kingsmead School, was mentored by the Moat House, Acton Trussell Head Chef and BCF member, James Cracknell.

The design, preparation, cooking and serving of her main course: Roasted chicken supreme, fondant potato, leeks, pancetta with a mushroom and tarragon sauce; and dessert: Vanilla pannacotta, blueberry compote, lemon and poppy seed tuille earned Abi the title of West Midlands Regional Winner in the regional final which took place at University College Birmingham on Saturday 6th February.

Success at regional level led Abi to compete in the National Finals at Westminster Kingsway College on Monday 14th March where she was one of 12 National Finalists who had been whittled down from the 8000 students who started the competition.



Again Abi was tasked with designing, preparing, cooking and serving a main course and a dessert: Steamed salmon with pommes duchesse, tender stem broccoli and puree, dill hollandaise and peas & Dark chocolate panna cotta with chocolate tuille, ginger caramel, salted caramel ice cream and poached pear.

The dedication of Abi saw her attending regular practice sessions with "drill sergeant" James at the Moat House – including an early Sunday morning session on her 14th birthday. Abi even attended when she had a damaged ankle – there was no stopping her!

Abi put on a great display at the Nationals despite not achieving a top 3 place and made everyone at The Moat House, especially mentor James, extremely proud!

**T**he Lewis Partnership who already operate The Moat House, Acton Trussell; The Swan Hotel, Stafford; The Dog & Doublet Inn, Sandon and The Bear Grill, Stafford, have recently taken over ownership of their 5th venue - The Red Lion, Bradley.

Everyone remembers The Red Lion in it's hey day as "the place to go" and The Lewis Partnership are using their 25 years+ experience in hospitality to successfully restore that reputation. Whilst in need of a long awaited refurbishment, the property re-opened under their ownership in November 2015 offering quality food and service as a taster of what is to come. A full refurbishment is scheduled to take place in the Summer of this year.

The Red Lion team includes management couple Fay and Ben, a local couple from Wheaton Aston who transferred from The Moat House.



The kitchen is overseen by Lewis Partnership Group Executive and British Culinary Federation Vice Chairman Chef Matt Davies. BCF member Stuart Bruce holds the position of Head chef who worked at The Moat House, Acton Trussell for over a decade as one of their most senior chefs. Stuart is supported by another ex Moat House team member Sous Chef Luke Cash.

**F**ollowing the success of the colourful POP range of tart shells, Town & Country Fine Foods have now introduced two new ranges to brighten up your afternoon tea menu.

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# WACS NEWS

**T**his year is very significant for the World Association of Chefs with the World Congress taking place in Thessalonika, Greece between 24th and 25th of September 2016. An exciting and engaging programme has been planned both for delegates and their partners. Information on the congress is available from the WACS website.

A key objective of this congress will be the election of a new World President for the organisation as the Interim President, Charles Carroll is stepping down after a successful spell at the helm.

On the 10th and 11th April a delegation from the British Culinary Federation comprising Honorary President Brian Cotterill, Chairman Jim Eaves and Vice Chairman Matt Davies attended the WACS European Congress in Frankfurt where three prospective Presidential nominees put their case for election to lead WACS for the next four years.

Each country was requested to produce a document of the member association's activities over the last year which was circulated to all delegates at the meeting.

The British Culinary Federation would like to thank Brian Cotterill for his work on the Statutes Committee, amending the WACS rules and statutes. Graham Crump continues to sit on the Education Committee for WACS representing the BCF.

BCF Chairman Jim Eaves is a WACS Chef2Chef Ambassador and he is working with Electrolux to hold two practical sessions at their test kitchen in Luton. The programme is being developed in conjunction with Electrolux's Development Chef Stuart Flint. Details of the dates will be put onto the BCF website shortly.



# ELIOR awards for excellence

**I**n January I had the pleasure of judging the National Final of a Culinary Competition for Elixir at the UK headquarters of Unilever along with friends Andrew Bennett; Culinary Director of the Sheraton Park Lane; Peter Joyner, Food Development Director, Elixir; Rob Kirby, Chef Director, Lexington; Paul Hawkins, Business Development Chef, Unilever and Catherine Roe, Chief Executive, Elixir. Three grand finalists were chosen with a course from each to feature in the menu for the Elixir Awards Lunch which was held on 14th April at 8 Northumberland Avenue, London, a historic and magnificent building. Chef finalists were Dardan Dojli, Bank of England, Threadneedle Street, London; Emily Clark, GLG Partners, Lexington and Andy Jeff, UPM Caledonian B&I, Scotland.

I enjoyed what was a fabulous day and glamorous occasion. The host was David Walliams and I was delighted to have the opportunity to meet and chat with him as we were both on the same table. Peter Joyner and his team did an excellent job reproducing the dishes, resulting in an outstanding lunch for over 200 people and helping to raise a lot of money for Starlight which grants wishes of a lifetime to seriously and terminally ill children. Winner of the Elixir Culinary Challenge was Andy Jeff whose main course was chosen to represent him at the lunch. His mentor, Jav Aziz, Executive Chef at Rangers Football Club, was delighted.



Simon Cowell announces two new judges to join David Walliams on Britain's Got Talent

## MENU

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with Stornoway Black Pudding Parsnip Purée and Spring  
Vegetables

\*

Dark and White Chocolate Fondant,  
Blood Orange Ice Cream

\*

After a very enjoyable day and a few glasses of a delightful Margaux afterwards with former Executive Chef of The Savoy, Anton Edelmann, Rob Kirby and Charles Boyd, the owner of the venue, I left London feeling once again very privileged to have spent the day with many industry friends attending a lovely occasion in such a beautiful venue.

What a lovely industry we are all in!

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Lamb, goats' curd, Jersey Royals, broccoli, mint  
Sponsored by Andrew Woolley Meats & Jo Toovey, Sauce Fine Foods

oOo

Chocolate  
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Tunworth cheese, sour dough, pickled onions, truffle  
Sponsored by Bob Atkins, B&S Dairy Foods & Jon Toovey, Sauce Fine Foods

oOo

Pick 'n' mix and coffee



**T**op chefs from the Michelin starred restaurant, Simpson's in Edgbaston, Birmingham joined The Moat House, Acton Trussell kitchen team as guest chefs for one night only on Wednesday 13th April and between them cooked up an unforgettable dining experience in the Orangery Restaurant for 86 lucky diners.

The 7 course menu was jointly devised by Simpson's Head Chef Nathan Eades and Group Executive Chef of the Lewis Partnership, Matt Davies. This unique night was one of pure indulgence as the chefs from each venue worked their magic side by side for the first time.

## Moat House diners enjoy a Michelin starred experience

Nathan was accompanied by his Senior Sous Chef Leo Kattou, and they were joined on the pass by Simpson's Chef Patron and BCF Vice-President Andreas Antona. Matt was elated to rekindle the old times and work alongside his mentor again after 25 years, resulting in a memorable experience for diners and chefs.



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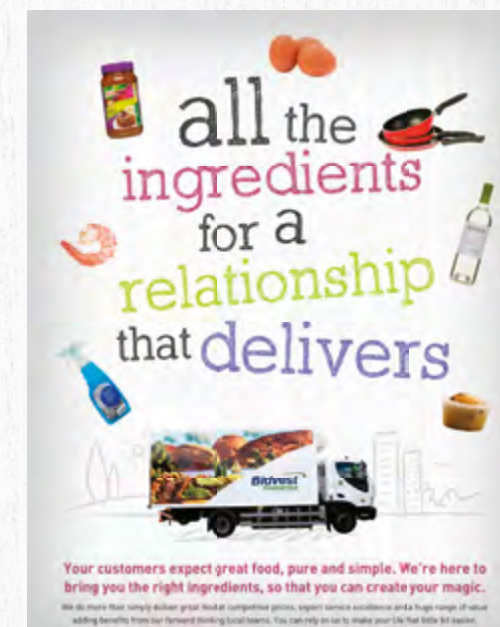
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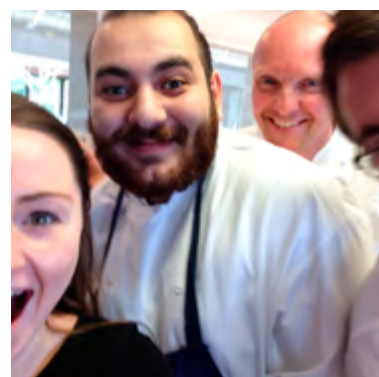
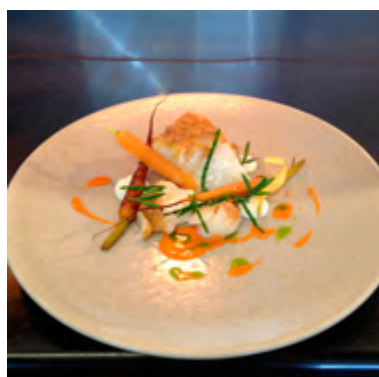
ITAKUJA CHOCOLATE  
Valrhona chocolate fermented with passionfruit, passionfruit Brûlée, mango sorbet

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Coffee, Tea and Infusions, Pick and Mix

Thanks to Aubrey Allen, Harvey and Brockless, Classic Fine Foods and WestlandsWow in their continued support in sponsoring some of today's produce.

## BCF Chefs' Club lunch 18th April



**T**he April Chefs' Club Lunch, attended by over 40 members, was held at Simpson's Restaurant, Edgbaston, Birmingham. The lunch was hosted by Chef Owner Andreas Antona and Chef Director Luke Tipping. Members enjoyed a glass of Champagne in the lounge before being called through into the newly refurbished restaurant where they were treated to a truly memorable Michelin starred experience.

The 6 course menu tantalised the taste buds, all enhanced by the specially selected wines. As the meal drew to a close, British Culinary Federation Chairman Jim Eaves gave an emotional Sante de Chef, as it will be his last before stepping down as Chairman. Jim thanked Andreas, Luke, Natasha and their teams, for the excellent hospitality, service and impeccable food. For further information and bookings for Simpson's restaurant, visit: [www.simpsonsrestaurant.co.uk](http://www.simpsonsrestaurant.co.uk)

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## 1966-2016, The Journey

**H**ow quickly 50 years can pass you by and back in the day opportunities were very sparse, very little pay for long hours of work. Way back in 1966, and having chosen my career path, it is still very vivid in my memory that, as a 15 year old boy leaving school and working 60 hours per week for £3.50 (in those days 3 pounds and ten shillings) I reached the fourth year of my apprenticeship earning 10 pounds per week.

I, like most youngsters of that era, could not afford holidays and we gave Mum housekeeping money and had very little to spend on ourselves. Hard times were had by all - Dad worked, Mum worked and looked after the home and kids. Mum would have bread and dripping just to be able to put a meal on the table for my brother and myself. I could go on but I want to bring you up-to-date with my retirement.

So far 2016 has been a very special year, having travelled thousands of miles, representing the three Societies that I belong to - WMCS - World Master Chefs Society, WACS - World Association of Chefs Society and BCF - British Culinary Federation - and I am honoured to fly the flag for each of them.

In January I made my first visit to Italy for the World Pizza Competition with NIP Foods.

In February I travelled to Turkey once more and spent two great weeks with TAFED Federation - firstly a Trade Show with Competitions and secondly with my very good friend Emrah Koksall judging a University Competition.

In March there was a twelve day extravaganza to Vietnam representing WACS. I will go into this in more detail later.

April brought two International Competitions - one in Croatia and one in Romania.

May will involve a trip to Bulgaria for the Second International Balkan Competition.

I'm not sure what could possibly happen after this so I will wait and see, hoping for even more excursions once the summer months have passed. I guess September will soon come around when the World Congress for WACS in Thessaloniki, Greece, will vote for a new President, and in October the Culinary World Olympics will be held in Erfurt, Germany, where so many countries from around the world will compete for the glory of winning Gold, Silver or Bronze for Individuals and their countries. So, two special events which we will all look forward to in the latter part of the year, both being headed by WACS.

In writing this report and all that has gone before, it is my pleasure to try and give you a slight insight to my last trip, that being Vietnam. Once invited, I only had two weeks to get organised, having to send recipes for 20 dishes to the Organiser - 6 starters, 2 soups, 6 main courses and 6 desserts - as they required the same from each nation. Twelve different countries with twelve international chefs, one from each, the objective of the trip was to take World Cuisine to Vietnam for their tourism trade and to publicise their country.

Countries taking part were - Italy, Germany, Russian, India, Slovenia, France, Mauritius, Sri Lanka, Turkey, Greece, Sweden and us - the United Kingdom.

The first day began with a meeting at Vy's Market Restaurant and Cooking School, then a sight-seeing trip around the local market of Hô An, a real life explosion of life and culture of Vietnam - the way it really is, a true eye opener, seeing various food items that need to be used and published beyond this beautiful country. So many stalls, all intermingled with each other, directly next to the river, eg leather, cane, clothes, fish, meat, fresh vegetables, herbs, etc and street people selling and cooking their wares. We then went on a boat trip down the river before going back to our classroom in Vy's Market to prepare twelve signature dishes, one from each country. Only one snag came about straightaway was the kitchen equipment - no ovens, no grills, just a two-ring gas bottle range. So back to the drawing board. What on earth am I supposed to cook on that?! Each country had to produce one portion of typical food from their own country, so I was limited from my initial choice of recipes as most of them required an oven. In the end it was Fish and Chips with Mushy Peas - so, with two pots of oil - one for chips and one for fish - the party commenced.

The same dish had to be prepared by us all on Day 2, but for 100 covers, smaller sized portions for the evening's cocktail party . . . and so it went on. We all had a Host Restaurant which we were assigned to. I was lucky enough to be with a fabulous guy called Duc. He owned three restaurants - The Mango Mango, The Mango Rooms and The Mango Fish Restaurant. I was placed in the Mango Rooms but, after discussions and seeing the primitive set-ups, all my previous menu-writing went out of the window..

Back to basics - Smoked Salmon and Prawn Pinwheel with Salad Garnish, Leek and Potato Cream Soup, Irish Stew and Pancakes. This was prepared for the next five days for the lunch and evening menu alongside the full day's menu.

Working and socialising with new and old friends was completely sensational and I am so very pleased and still excited about this trip - one which will live forever in my memory. So many wonderful days spent with wonderful people, cherished times which hopefully will be repeated in the future.

Sincere thanks to Thomas, Happy and Miss Vy, the Organisers of this, the first Hô An International Food Festival, the Teams of the various Kitchens, the Restaurant Owners, the Chefs - thank you and hopefully I will see you all again one day.



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# Chefs' Club Lunch



The British Culinary Federation held this year's 2nd Chefs' Club Lunch on Wednesday 24th February at Cheal's of Henley-in-Arden, Warwickshire, the latest venture of Chef Patron Matt Cheal, former British Culinary Federation Chef of the Year and previously Head Chef at Michelin starred restaurant, Simpson's.

Members were greeted on arrival with a chilled glass of Champagne and moreish canapés.

After a little socialising, we were treated to a superb 5-course menu with specially selected wines.

The fully-booked lunch, which was faultless in every element, was served in a relaxed professional manner. As the meal drew to a close, Matt and his team joined us to receive the customary Santé de Chef.

This was a Chefs' Club Lunch of the highest standard and the BCF would like to wish Matt and his team every success in the future.

## MENU

Taste of Cauliflower Cheese

\*

Cornish Brill, Pomme Violette, Brown Shrimps, Spiced Nuts, Broccoli, Seaweed Beurre Blanc  
Wine: Picpoul de Pinet, Racine, France

Cotswold White Chicken, Stornoway Black Pudding, Salsify, Creamed Leeks, Champagne Vinegar Jus  
Wine: Parlez-Vous Malbec, France

\*

Selection of English Cheeses

\*

Baked Egg Custard Tart, Yorkshire Rhubarb  
Wine: Late Harvest Sauvignon Blanc, Concha Y Toro, Chile

\*

Coffee and Petits Fours

Matt and the BCF would like to thank the following sponsors for their generous support of the February Chefs' lunch: Brixham Seafish Co Ltd ~ S H Jones Wines  
Alan Healy - Aubrey Allen ~ Berkman Wine Cellars  
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## Our Promise

### Major help for chefs in times of hardship

Major has given a helping hand to four UK Professional Chefs Organisations to support chefs across the country. Every year on a Friday in December, known in the industry as Red Friday, Major gives money to The Craft Guild of Chefs, Culinary Association of Wales, Federation of Chefs Scotland and The British Culinary Federation to support chefs in need of help in times of hardship.

On Friday 18th December 2015 our account managers travelled to Richmond, Cardiff, Glasgow and Bicester to present each organisation with a cheque. From every pot of Major product sold throughout the year, the company makes a donation. The total funds at then end of the year are then divided equally between the four institutions. It is the decision of each organisation how these monies are to be best put to use.



David Bryant, Managing Director of Major International says, "At Major, we are aware how hard the UK Chefs Organisations work and are happy to offer our support. I believe it's time for us to give something back to the industry."



Photos courtesy of Kevin Byrne



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Mandy Bennett on 01789 491218 or email  
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**Competition Date Monday 4<sup>th</sup> July 2016**

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2016 Young Chef of The Year Competition  
please visit

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# Diary Dates

APRIL	
27th	BCF Student Team Cook & Serve Challenge, Bournville College
MAY	
6th	Young Seafood Chef of the Year, Regional Heat UCB
12th	Chef's Club Lunch - Lumiere Restaurant, Cheltenham. GL50 3PA
16th - 22nd	National Vegetarian Week
JUNE	
16th - 19th	BBC Good Food Summer Festival
27th	BCF Golf Day - Marriot Forrest of Arden
13th	Chefs Club Lunch - Andy Waters, Resorts World, NEC, Birmingham
JULY	
3rd	Founders Lunch - Moat House, Acton Trussell
4th	Staffordshire Young Chef of the Year, Staffordshire College
6th - 7th	Skills for Chefs - Sheffield
12th	Chefs Club Lunch - The Bath Priory. BA1 2XT
SEPTEMBER	
18th	BCF Awards Dinner, Botanical Gardens, Birmingham
OCTOBER	
(check BCF website)	Chefs Club Lunch - Oblix, London
NOVEMBER	
16th	Buckland Manor, Broadway. WR12 7LY
DECEMBER	
(check BCF website)	Christmas Lunch

# New Members

## Chef Member

Nathan Lane, UCB  
Darren Buckley, Head Chef, The Swan Hotel, Stafford  
Matthew Forest, Head Chef, Bear Grill, Stafford  
Stuart Bruce, Head Chef, Red Lion, Stafford  
Scott Smith, Head Chef, Dog & Doublet, Stafford  
James Cracknell, Head Chef, Moat House, Acton Trussell  
Darren Curson, Executive Head Chef, Fairlawns Hotel and Spa, Walsall  
Keith Davies, Student Skills Adviser, South and City College, Birmingham  
Andrew Addison, Restaurant Manager, The Lewis Partnership, Acton Trussell  
Robert Stordy, Lecturer in Culinary Arts, University of Derby  
Paul Beard, Head Bakery Chef, Delifrance UK Ltd  
Peter Jackson, Chef Manager, Nightingale House Hospice, Chester  
Paolo Armani, Learning & Development Chef, Compass UK & Ireland, Ireland  
Marek Placzkiwicz, Head Chef, The Greedy Goose, Moreton in Marsh  
Tim Jones, Sous Chef, Resorts World, Birmingham  
Chris Morrall, Executive Head Chef, Ricoh Arena  
Philip Roberts, Executive Head Chef, Formby Hall Golf Resort & Spa, Southport  
Matthew Cox, Group Executive Head Chef, RMS Titanic Hotel, Liverpool  
Rob Bean, Executive Head Chef, University of Leicester  
Jie Huang, Head Chef, Chin Deli, London

## Corporate

Brett Sandland, Owner/Chef, The Kings Head, Aston Cantlow  
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The University Caterers Organisation (TUCO), Manchester

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Any queries or questions please contact Mandy Bennett on [01789 491 218](tel:01789491218) or [secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk).  
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Adam Simmonds

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