

Culinary News

SUMMER | 2018 | £3.75



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FEDERATION

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**INSIDE: ENGLAND'S NATIONAL TEAMS /
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welcome

TO THE SUMMER 2018 ISSUE OF CULINARY NEWS

Welcome to the summer edition of Culinary News and what a fantastic summer it's been so far not only for the BCF but for us all with the glorious weather we've been enjoying. As always, a lot has happened within the last few months and I am proud to say that the BCF has once again been at the forefront of the competition circuit and the industry as a whole.

I was recently part of the judging team, along with Peter and Andreas, for the UK heat of The Copper Skillet, held this year at the De Vere Oxford Thames Hotel. As always this was an extremely well organised event and my thanks go out to the organisers for all their hard work. Hopefully, our chosen winners, both senior and junior, will succeed in the European final in Lisbon in October and then make it through to the Grand Final in Canada next year.

I am exceptionally proud of the UK competitor, Tom Phillips from Restaurant Storey and his Commis, BCF member Nathan Lane, for their success in getting through the Bocuse D'or European Continental Selection in Turin, Italy gaining a place in the grand final in Lyon in January 2019. The hard work begins again now for a successful outcome next year.

Closer to home, we have enjoyed some amazing hospitality through the BCF club lunches. In May we had the chance to visit BCF member Wayne Thompson at his wonderful restaurant No. 9 Church Street in Stratford-upon-Avon and as always, he pulled out all the stops to provide a memorable experience. The food was truly excellent.

This was followed by an outstanding lunch with Adam Bennett at The Cross in Kenilworth who I can honestly say lived up to his Michelin Star, giving all the diners an exceptional experience.

These lunches are not possible without the continued support of chefs willing to give up their time and support towards the BCF and our thanks go out to them.

Towards the end of June, the BCF Golf Day had arrived and we could not have asked for better weather at the new venue for this event, Coventry Golf Club.



The venue provided such an excellent experience we have already booked for next year. The final event in our calendar was the 40th Founders' Lunch held at Executive Vice-President Andreas Antona's Michelin starred restaurant, Simpsons in Birmingham. This special occasion enjoyed excellent numbers but I was unable to attend due to my BCF/WACS commitments at The World Chefs Congress in Kuala Lumpur. From what I have heard, it was a fantastic event with nothing but positive feedback from all who were lucky enough to attend.

I am pleased to announce that the BCF committee is growing and we are looking to expand our reach throughout England. We are welcoming applications for various positions and have already been approached by one or two high profile industry leaders as well as young new blood. Please feel free to contact me personally or the Secretary, Mandy Bennett should you wish to discuss joining the BCF committee.

I very much look forward to seeing you all at our Dinner and Awards Evening on 30th September at this exciting new venue in Birmingham.

Stuart McLeod, Vice-Chairman



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ELIOR INSPIRATIONAL DINNER, LLOYD'S OF LONDON

As guests of Catherine Roe, CEO of Elior and their Food Development Director, Peter Joyner, my wife Mary and I attended their 5th Inspirational Dinner held at the iconic Lloyd's Building in London on Thursday 26th April.

This internationally renowned building was designed by Richard Rodgers and opened on 18th November 1986. It has Grade 1 Listing and was the youngest structure ever to attain this status.

Over 150 people attended the Dinner, with Heads Together chosen as the evening's charity. Launched in 2016 by The Duke and Duchess of Cambridge and Prince Harry, Heads Together is a national initiative of the Royal Foundation aiming to change the national conversation on mental health and ensure that those looking for help are able to access it when they need it most.

The Dinner was prepared by Elior apprentices working alongside industry celebrity chefs, offering invaluable experience towards their career path.

It was a wonderful evening with excellent food, wine and company.

MENU
Overseen by Anton Edelmann, Peter Joyner and Rob Kirby.

Canapés
Ivor Peters (The Urban Rajah)
*
Pressed Ham Hock and Pigs Cheek, Pickled Walnuts,
Blue Nasturtiums and Colman's Dressing
James Golding (The Pig Group)
*
Roasted Scallop with Preserved Fennel, Pollen and Sauce
Bouillabaisse au Beurre
Tom Kerridge (The Hand and Flowers)
*
Loin and Cutlet of Cornish Lamb with Almond Crumb,
Courgette and Basil Purée, Couscous Stuffed Courgette
Flower,
Kalamata Olive and Tomato Jus
John Williams (The Ritz)
*
Calamansi Pebble, Tropical Granola,
Lime Meringues and Coconut Sorbet
Claire Clarke (Pretty Sweet)
*
Champagne and wines chosen by Fred Sirieix
*



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CHEFS CLUB LUNCH AT THE CROSS, KENILWORTH

Michelin starred The Cross in Kenilworth was the host venue for the Chefs' Club Lunch held on Tuesday 19th June.

Executive Vice President Andreas Antona, Head Chef Adam Bennett and the team at The Cross put on a superb event which began with a glass of Champagne on the terrace with nearly fifty members attending this popular monthly gathering.

Stuart McLeod thanked and toasted the assembled front of house team and the chefs with the traditional Sante de Chef.

At the end of the meal, Andreas and Adam introduced Tom Phillips from Restaurant Story to the members. Tom will represent the UK in the Bocuse d'Or competition in Lyon in 2019.

The British Culinary Federation wishes Tom good luck with his preparation for this great chef competition.

MENU
Amuse Bouche

Crispy Duck Egg – Cepe puree, mushroom veloute, asparagus, beer cured ham

Roast and Confit Squab Pigeon – Duck liver, potato, smoked beetroot, blackcurrant, hibiscus vinegar jus

Dark Chocolate Sphere – Raspberries, coconut sorbet, hot raspberry sauce

Selection of Cheese – crackers, sourdough and quince paste

Photography by BCF member, Kevin Byrne

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INTERNATIONAL CHEFS' DAY

Last year's campaign, Foods for Healthy Heroes, ran in partnership with World Chefs and Nestlé Professional reaching £37,800 children in 55 countries. This was, in a great part, thanks to the commitment of 4,728 chefs who generously donated their time and energy, doubling the scope of the 2016 campaign.

Each year on October 20th, World Chefs and its members celebrate International Chefs' Day. This important date goes hand in hand with an annual theme aimed at giving pride and honour to the profession while using the opportunity to make a positive change for chefs, their local communities and to make a difference in a young person's life. Since 2015, in cooperation with Nestlé Professional, campaigns have been created which foster healthy eating habits among children.

This year, the theme of International Chefs' Day 2018 will be Healthy Foods for Growing Up. This theme for 2018 will encourage young people to think about what they would like to be when they grow up and how eating healthy foods today can help them achieve their goals.

Members can read what BCF has been up to for International Chefs' Day in the next edition of Culinary News.

Please contact the Secretary should you wish to get involved.

NEWS FROM WORLD CHEFS CONGRESS AND EXPO, KUALA LUMPUR, MALAYSIA 2018

Chefs from over 80 nations gathered for the 4-day event, including Congress and Expo and Global Chefs Challenge. Welcomed by the official Lion Dance at the opening ceremony, the Congress covered many amazing presentations and interesting guest speakers discussing such topics as Food Waste and Sustainability, Feed the Planet Day, Food Waste Challenge and UN World Food Programme. These were among many initiatives for everyone to engage in.

After four intense days of Congress, everyone gathered together for a superb Gala Dinner in celebration of the Congress's success.

In attendance on behalf of the British Culinary Federation were Honorary President Brian Cotterill and Vice-Chairman Stuart McLeod.

Next meeting will be held in St Petersburg, Russia in 2020 and the next Congress and Expo, in Abu Dhabi, 2022.

GLOBAL CHEFS CHALLENGE 2018 WINNERS

Jimmi Eriksson, Sweden	Global Chefs Challenge
Niall Larjala, Finland	Global Young Chefs Challenge
Lim Wei Hrn, Singapore	Global Pastry Chefs Challenge



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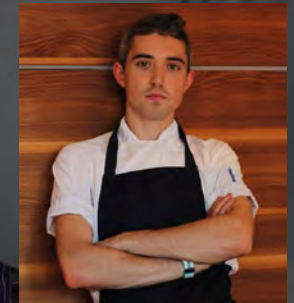
Our Values

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

Our Credibility

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

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



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Team UK

secure place in the Bocuse d'Or World final

Bocuse d'Or Team UK has secured a place in the world final, which will take place from January 29-30, 2019 in Lyon.

The team, led by candidate Tom Phillips from Restaurant Story in London, secured tenth position in the European heat of the competition, which was won by Christian André Pettersen from Norway.

Sweden's Sebastian Gibrand took the silver trophy with Kenneth Toft-Hansen winning bronze for Denmark.

The 11 countries going through to the final in order of points awarded are Norway, Sweden, Denmark, Finland, France, Belgium, Switzerland, Hungary, Iceland and the United Kingdom. Martino Ruggieri from the host Team Italy took the wild card.

Tom and commis chef Nathan Lane, 20, had 5 hours 35 to produce 15 plates using a specified list of fruit and vegetables to accompany hen's egg and Blue Mountain Pasture Castelmagno DOP cheese plus a platter of 15 portions using beef fillet from Fassona Piemontese pedigree, calf sweetbread and Baraggia Biellese and Vercellese rice.

The contest was made even more tense for the team, following technical issues in the kitchen which cost them essential preparation time.

Tom said after the results were announced, "I felt happy with our performance yesterday but now I feel elated. We have learnt so much during the competition, from our own experience and through talking to the other teams and I can't wait to get back in our kitchen to get started."

Team President Brian Turner CBE said, "British spirit does it again! The team worked so hard and fully deserved to qualify for Lyon. Onwards and upwards!"

Coach Adam Bennett, who has twice represented the UK himself in the competition, securing the best result ever for the UK in 2013, (fourth place, special meat prize and best commis) said, "I'm thrilled to be going back to Lyon. The team have put down a good foundation on which to build in 2019."

It is the first time the UK has competed since the founder of the competition Paul Bocuse passed away. A tribute film to the legendary chef played at the prize ceremony silenced the usually exuberant crowd.

It was also the first time the UK had competed since it founded its own Bocuse d'Or Academy - which is supported by a wide range of leading hospitality businesses including gold sponsors ACT Clean, Mauviel 1830, University College Birmingham and Valrhona.

Bocuse d'Or UK Academy chair Andreas Antona commented, "We are absolutely delighted but having come tenth we understand the enormous amount of work that needs to be done before Lyon. The team did really well to qualify after immense pressure."

"We'd like to take this opportunity to thank all our sponsors for their generous support - we couldn't have done it without them."

(Above: President Brian Turner CBE, commis chef Nathan Lane, candidate Tom Phillips and coach Adam Bennett MCA. Photo credit Jodi Hinds)

Bocuse d'Or UK Board Members:
Andreas Antona, Brian Turner CBE, Adam Bennett MCA, Professor Ray Linforth, John Williams MBE, Peter Griffiths MBE, Michelle Diederichs.

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Annual Dinner and Awards Evening 2018



We are pleased to announce that the British Culinary Federation will be holding its Annual Dinner and Awards Evening this year on Sunday 30th September at the newly opened Edgbaston Park Hotel & Conference Centre, Edgbaston Park Road, Edgbaston, Birmingham B15 2RS, which is part of the University of Birmingham.

We are once again celebrating a night of National Pride with the Dinner being prepared and cooked by England's Junior National Culinary Team.

This year the ticket price is only £75.00 per head to include:

- Drinks Reception and Canapés
- Gala Dinner with wine
- Evening entertainment

Timings for this Black Tie event: 6.30 for 7.15 pm.
Further information can be found at www.edgbastonparkhotel.com

Accommodation has been reserved for the BCF at the hotel at a special rate of:

Park Rooms, £90 per single room, £100 per double room
Park Executive Rooms, £120 per single, £130 per double
Deluxe Rooms, £170 per single £180 per double.

All are inclusive of breakfast and VAT. The rooms are to be booked directly with the hotel using booking code BCF18.
Tel: 0121 414 3590 or email
Lucy Woods: l.woods@edgbastonparkhotel.com

Please Note: as this is a newly built hotel.
To guarantee rates, please book as soon as possible.

To reserve tickets, please contact:
BCF Secretary Mandy Bennett
01789 491218
or secretary@britishculinaryfederation.co.uk

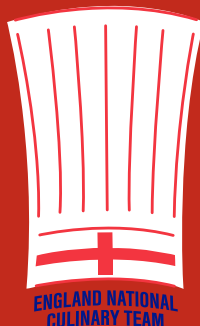


Ticket price includes canapés, champagne, dinner, wine and entertainment



Book early to avoid disappointment:

30th September 2018
Edgbaston Park Hotel



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NESTLE PROFESSIONAL TOQUE D'OR AWARDS 2018

Hosted by Mark Durden-Smith and Angelica Bell, this year's awards and luncheon were held once again at The Dorchester Hotel, London celebrating the 30th Anniversary of the Nestle Toque d'Or.

Students and apprentices came from across the country to showcase their talents and having been put through their paces, the finalists were gathered to find out who would be crowned the winners of Toque d'Or 2018.

The Apprentice finalists:

Theo Lloyd-Jones, Bread Street Kitchen; Aaron Wessely, The Hand and Flowers; Katarzyna Domienik, Levy Restaurants; Hollie Parry-Carter, The Kentish Hare; Mateusz Hnatowski, Restaurant Associates; John Howarth, CH & Co
Chairman of Judges: Simon Hulstone

The College finalists:

University of Derby; Southern Regional College; Coleg Llandrillo; University College Birmingham; Westminster Kingsway College; City of Glasgow College
Chairman of Judges: James Tanner

The winning Apprentice was Mateusz Hnatowski from Restaurant Associates and the winning College, City of Glasgow College.

MENU BY HENRY BROSI

Cold smoked salmon tartare, British wasabi curd, fried quail's egg

*

Spring lamb, New Forest wild mushrooms, pea purée, broad beans,

Anna potato, minted celery jus

*

Kent strawberry tart, strawberry confit, vanilla bean ice cream

*

In all, a wonderful occasion and an excellent lunch on a great table of industry friends including Martin Webster, the host; Brian Turner CBE; Paul Gayler; John Lindley; Geoff Ward; Bert Goode, to name but a few.

Peter Griffiths

Oblix West introduces the Elevator Lunch menu

Oblix West has launched the Elevator Lunch Menu, a new dining concept that allows busy diners to go up, dine and down within the hour. Whether seeking a workday lunch treat with colleagues, or looking for a sophisticated setting to have that power hour meeting whilst overlooking the city below, the Elevator Lunch Menu is specially designed for the London lifestyle.

Responding to the fast-pace of the city below, the Oblix West team sought to create a more succinct lunchtime dining experience that still delivers on taste and flavour. The result is a well-constructed menu of starter, mains and side that showcases the creativity of the Executive Chef Marcus Eaves and his team without compromising on culinary expertise. Each dish will be served to the table as and when ready, offering a dynamic dining experience.

The Elevator Lunch Menu is comprised of some of Oblix West's signature dishes with starters including steak tartare, beetroot, goat's curd & rye crumble, or the truffle flatbread with pancetta and ricotta. For mains, the Oblix West chef team cook dishes across the josper oven, charcoal grill and rotisserie. An array of dishes celebrate these techniques, such as grilled stone bass, fennel & brown shrimps or sides such as creamed sweetcorn, white onion & périgord truffle.

Those looking to take a more leisurely lunch can additionally opt for a third course of dessert in addition to the Elevator Lunch Menu. Guests are able to choose from an array of sweet treats, such as the pecan nut & chocolate bar, crunchy bourbon ice cream.



Boule de Noël au cassis
Blackcurrant Christmas ball

PIDY HISTORY

Pidy (Pâtisserie Industrielle Dehaeck Ypres) was born in 1967, and over the years has continued to expand its range of ready-to-fill products. Pidy specialises in various pastry dough such as puffy pastry, Neutral & sweet short dough, choux pastry and has recently added a Gluten Free & sponge Sheets range.

Pidy today remains a family business, being part of the internationally renowned Biscuits Bouvard Group since 2016, accelerating the dynamic expansion of the group, to its current, eminent position within this very competitive market. As the popularity of pastry products has grown, Pidy has grown to be a world leader in pastry innovation and production.

The Pidy Group now consists of three production sites in three different countries: Belgium, France and the United States. In the UK, Pidy has its own sales office.



Through our export office, Pidy products are represented in over 50 countries worldwide.

Pidy has built a reputation for being at the forefront of innovation, delivering the latest trends and listening to chefs to ensure we provide the best possible product, every time. Whether you create quick and easy fillings or complex combinations, Pidy ready-to-fill pastry cases provide the perfect canvas for your creativity.



"Pidy has built a reputation for being at the forefront of innovation"

A wide range of sweet and natural cases and sponge sheets are complemented by an award-winning gluten-free pastry range, acclaimed for its exceptional taste and texture.

It is thanks to our extensive range, innovative designs and passion for the finest quality that has helped Pidy become the market leading brand it is today.



Future Stock set to rise!

Givaudan, the global leader in fragrances and flavours, has now completed the acquisition of Vika and Major International.

"I believe that the future for Major International working within the Givaudan organisation will be one of tremendous opportunities, for our customers and employees alike, exciting times ahead for Major International! We have always considered ourselves to be at the heart of innovation within this industry, this will, we believe only grow under Givaudan's ownership." David Bryant, Managing Director, Major International Limited.

Givaudan announced its intent to acquire Vika and Major International back in July 2017.

Mauricio Graber, President of Givaudan's Flavour Division said: "This acquisition is aligned with our ambition to support all food and beverage companies in developing great tasting products that

align with consumer demands for clean label, organic and natural ingredients. Givaudan is committed to providing customers with a broader range of flavour and taste solutions ranging from traditional synthetic flavours to natural flavours and flavours from foodstuffs."



About Givaudan

Givaudan is the global leader in the creation of flavours and fragrances. In close collaboration with food, beverage, consumer product and fragrance partners, Givaudan develops tastes and scents that delight consumers the world over. With a passion to understand consumers' preferences and

a relentless drive to innovate, Givaudan is at the forefront of creating flavours and fragrances that 'engage your senses'. The Company achieved sales of CHF 4.7 billion in 2016. Headquartered in Switzerland with local presence in over 95 locations, the Company has more than 10,000 employees worldwide. Givaudan invites you to discover more at www.givaudan.com.

About Major - the chefs base®

Major International is a manufacturer of the finest stock bases, marinades, bouillons, broths, gravies, jus, fruit bases and sauces. Founded in 1989 Major International has risen to prominence as a leader at the forefront of the industry, as a brand synonymous with quality, innovation and amazing flavours.



Aubrey Allen burgers in the pink!

Aubrey Allen are delighted that the FSA have given a resounding approval for their state of the art new burger room and the go ahead to sell a burger made from pure Angus bred cattle that can be Less Than Thoroughly Cooked. Aubrey Allen invested in a new burger room with a special fridge to temper the mince to the optimum temperature.

This together with their process, fat analyser on site and rigorous laboratory testing means that chefs can enjoy a great tasting beef burger with full traceability and the ability to cook it pink.

The burger is already being sold in one of the most stringent boroughs of London, Westminster and Aubrey Allen are grateful to SureFoot Solutions (a specialist in food safety who consult to help restaurant groups achieve better results) and would recommend them to restaurant groups looking to take their burgers in this direction.

Talk to the team at Aubrey Allen for more details and your EHO for guidance.



North Warwickshire & Hinckley College are the Winners of UK Young Restaurant Team 2018 and they will now embark on study tour of Colombia later this year.

The winning team from North Warwickshire & Hinckley College are Caitlan Holland, Dean Burnham and Callum Wood. The team was mentored by lecturers Jason Thacker and Jon Starns.

The award and prize is sponsored by MSK Ingredients and the trophy was presented at the Gala Dinner by Vicky Enderson. During the tour the team will visit Granja Luker one of the few cocoa research centres in the world owned by Casa Luker. In addition the team will explore Coffee Plantations and Latin American Cuisine.



Colombian Trip for Winners of Young Restaurant Team of the Year

The team competed in a live restaurant situation creating a full dining experience for four guests and a team of judges. The theme of the competition was Latin American Cuisine and the guest judge was Robert Ortiz from the Michelin Starred Lima in London.

David McKown, Director of the competition commented "this was the seventh year of the competition and all the teams must be congratulated on superb cooking and service".

Andrew Bennett MBE, Chair of Judges added "I have been judging this competition every year and this year the teams have really raised the bar, the standard was exceptional and all competitors and their mentors should be really proud of their achievements".

The North Warwickshire and Hinckley College team also picked up the Ignite for Innovation Awards sponsored by Welbilt and Best Service sponsored by HK Projects.

Other awards presented on the evening included; "Best Use of Koppert Cress" won by Kendal College, "Best Menu" sponsored by Genius Foods won by Colette's at the Grove Hotel, "Best Use of Chocolate" sponsored by Casa Luker won by Fischer's at Baslow Hall and The Barista of the Year sponsored by Cafeology won by James Charlesworth from Loughborough College.

For further details on the competition visit www.restaurantcompetition.co.uk

TOWN & COUNTRY

FINE FOODS

New Range of Intricate Leaf Décor La Rose Noire

Premier patissiere La Rose Noire have launched a collection of artistic, decorative chocolate leaves into the UK market. The leaves are created from single origin couverture from the South Philippines which is made predominately from Trinitario beans. After fermentation and drying, the cocoa beans are roasted and conched for 48 hours to ensure a smooth flavour. Using only natural vanilla, the tasting profile is nutty and floral with a strong chocolate flavour.

La Rose Noire are committed to Cacao-Trace which works towards a more sustainable and transparent supply chain with initiatives that are designed to improve the lives and practices of cocoa



farmers. Cacao-Trace work with the cocoa farmers to ensure superior quality of beans and provide education, technical support and coaching with helps cocoa farmers increase their yield and quality of beans. The leaf designs come as a mixed

case of six varieties: Birch, Oak, Maple, Liquidambar, Holly and Mint. They give a highly professional finish to any dessert.

The chocolate leaves can be sprayed or coloured to personalise and add your own creative touch.

They are supplied in robust packaging to ensure the product arrives in the best possible condition and are supplied as a mixed case of 12 trays of 36 leaves, 432 pieces.

Town & Country Fine Foods Ltd are proud to be the exclusive distributor of La Rose Noire in the UK.

For more information please contact Customer Services on 0845 672 8000.



2 trays of 35% Milk Chocolate



9 trays of 69% Dark Chocolate



1 tray of 29% White Chocolate





England's National

Teams are prepared



After a spectacular effort by England's Football Team at the World Cup in Russia, England's National Culinary Teams will be representing the country and competing on the global stage at the Culinary World Cup in Luxembourg in November.

Whilst the Culinary World Cup does not receive the same hype as its footballing counterpart, it too is held every 4 years and is organised by the Vatel Club. It is the second largest culinary competition globally after the Culinary Olympics in Germany.

The competition attracts the top teams from around the globe and although you do not qualify in preliminary

heats, there is always a chance that your entry could not be accepted. As the Senior Team took Gold in the hot kitchen at the Culinary Olympics in Erfurt in 2016, it would have been very surprising if they did not get a place.

The team has had a full practice of both the hot and cold elements required for Luxembourg at Hotelympia earlier in the year. This was crucial and essential for the team to correct and improve on areas of their work. More practices are planned on the run up to the team competing at this prestigious event.

The team and supporters who will be representing their country are as follows:

- Team Manager/Coach: Nick Vadis, Culinary Director Compass Group UK
- Captain: Simon Webb, Stevens restaurant, Southend, Essex
- Clark Crawley, Gather & Gather
- Rob Kennedy, Culinary Director, Compass Group UK
- Dennis Mwakulua, Executive Chef, Lexington Catering
- Andrew Ditchfield, House of Commons
- Ian Mark, Royal Air Force
- Matt Jones, House of Commons
- Jamie Gibbs, Executive Chef, Compass Group UK
- David Davey Smith, Royal Air Force

Expectations are high after the team's outing in Germany so on behalf of all at the BCF and the sponsors we wish them the very best of luck. I hope to report good news of their efforts in the next magazine.

LEE CORKE
National Senior Team Organiser



JUNIOR TEAM

Since the Junior Team was successful in the draw to compete in the Culinary World Cup in Luxembourg, they have all worked exceptionally hard. Preparation and training has gone well and all objectives to date have been met.

Team members:

Edward Marsh (Coach), The Manor House, Castle Coombe, Wiltshire
Jack Gameson (Captain), Merlin Entertainment, Dorset
Angelina Adamo, Simpson's Restaurant
Gregory Evans, Lainston House, Hampshire
Elliott Lawn, University College Birmingham
Ben Webster, The Belfry, Sutton Coldfield
Darnell Barrett, University College Birmingham and Purnell's Restaurant
Junior Team Manager: Mathew Shropshall
Assistant Team Manager: Richard Taylor

I am pleased to report that preparations for the Culinary World Cup 2018 have steadily been gaining pace. Support from Luke Tipping of Simpsons restaurant on the Hot Menu and support from Mark Hill of the House of Commons for the Edible buffet plus coaching from Ed Marsh have helped the team to be more confident. BCF management have supported the team with new equipment, uniforms and advice on the dishes. The team members are from all parts of England and currently work in Michelin starred hotels and restaurants, along with studying at college, being involved with the Royal Academy MCA, BCF Chef of the Year, plus many more high-profile events.

During the last 5 years as the Junior Team Manager, the plan has always been to focus on flavour, technique and teamwork which paid off in Wales with a Gold medal.

After a full run-through in August covering the Hot dishes, overseen by Lee Corke and Michelin starred chef, Luke Tipping and Ed Marsh, and the edible buffet by Mark Hill, the last practice run will be cooking the Dinner for the BCF Dinner and Awards Evening in September.

The team has developed and changed over the years with older members becoming coaches and supporting new team members. The selection process still remains open to anyone interested in competitions with the time to commit and the skills to be part of a team. Representing England has a lot of responsibility and has sometimes built a lot of pressure on team members. Part of the journey and support from fellow Assistant Manager Richard Taylor is to remove the anxiety and issues with cooking on the World stage, all the team meetings, enrichment days out, practice sessions and run throughs support the learning journey and hopefully make representing England on the World stage memorable!

The Culinary World Cup 2018 is a great opportunity for England to showcase the amazing skills and development in culinary techniques. As a nation, England continues to evolve and become the centre of modern cuisine while still maintaining classic foundations and styles.

MATHEW SHROPSHALL
Junior Team Manager





The 21st Skills for Chefs Conference in Sheffield was another resounding success this summer with over 200 delegates in

Chefs in Sheffield

attendance. The opening event was "An Evening with Raymond Blanc OBE" and this took place at Innox at The University of Sheffield.

David McKown, Director of Skills for Chefs commented, "The interview with Raymond was full of passion, he focused not only on excellence within his own kitchen, but also on need to improve working conditions across the whole industry". The interview was superbly facilitated by Joe Hurd, a talented chef and presenter who is engaging, humorous and highly skilled in this role.

The evening also featured a special dinner created by Joe Berry, Head Chef at Innox, Tom Lawson Chef Patron of Rafter's and Luke French, Chef and Director of Jōro Restaurant.

This trio of celebrated Sheffield Chefs served a fantastic range of eclectic dishes that were well received by their peers. The menu featured Moss Valley Pork, Scottish Salmon, Herdwick Lamb, Little Mester Cheese and the local condiment Henderson's Relish.

The conference continued the following day at The Sheffield College with delegates attending five different masterclasses and a key note address from John Williams MBE, Executive Chef at Ritz, London.

The presentation from Michelin Starred Robert Ortiz from Lima, focused

on Peruvian Cuisine. Robert demonstrated the process of making classic Ceviche with Cod and Scallops. The flavour profiles of these dishes matched the beautiful presentation and Robert was a very engaging presenter. Robert shared his in depth knowledge of Peruvian cuisine and his recipe for Tigers Milk with fellow chefs.

Lisa Goodwin - Allen from Northcote was another highlight for the delegates and her talent for delivering a very informative masterclass was applauded by all delegates. Her three dishes included Free Range Duck with Barley & Beer, Wild Seabass, Young Garden Leeks, Charred Lettuce and Iron Coss and a dessert of Casa Luker Chocolate, Smoked Hazelnut Praline and Salted Sheep's Milk Ice

gas fired wok burner was installed for their sessions in order that "Wok Hei" could be demonstrated. Wok hei translated into English means metaphorically the "breath of the wok". Creating "wok hei" is used as a measure of the Chinese chef's skills and these chefs have spent years perfecting the art. The session also made great use of living ingredients supplied by Koppert Cress and the dishes created included Osnanthus Wagyu and the Signature Hakkasan Duck Salad.

In the pastry kitchen Gary Maclean, Senior Lecturer from Glasgow City College and Winner of MasterChef The Professionals in 2016 presented a series of enlightening classes on Casa Luker Chocolate. All delegates had the

opportunity to taste his amazing and colourful "Casa Luker Nevado Bar with Blood Orange Jelly and Dorado Pamela Ganache".

The final key note session was the interview with John Williams MBE, Executive Chef at the Ritz London facilitated once again by Joe Hurd. John took the delegates on an amazing journey through his career and weaved in some great examples on the role of the Executive Chef. It was fascinating to learn about essential leadership skills in addition to his knowledge on Haute Cuisine. Haute cuisine being that offered by "high level" establishments, dishes like Canard à la Presse and Poulet en Vessie were described by John in great detail. The session was motivating and inspiring for all delegates.

The conference closed with a spectacular gala dinner in Firth Hall created by a team of chefs from The University of Sheffield and Sheffield College. The gala dinner also hosted the presentation of awards for UK Young Restaurant Team of the Year 2018.

The overall winners were North Warwickshire and Hinckley College and their prize is study trip to Colombia sponsored by MSK.

The conference next year will take place on 10 & 11 July 2019 and further details will be posted at the Skills for Chefs website.

www.skillsforcheffs.org.uk

0114 222 8907

David McKown

d.mckown@sheffield.ac.uk



Cream. The session was full of creative and excellent flavour profiles from the Michelin Starred Chef.

The conference also took the opportunity to look at current trends and the growth of veganism. Chantel Nicholson, Chef Patron of Tredwells delivered an outstanding series of masterclasses on plant based cuisine. Chantel is also the Group Operations Director of Marcus Wareing Restaurants and she has just released a great book called Planted. The classes featured Kohlrabi Ravioli with Pea and Avocado Guacamole in addition to Dark Chocolate Mousse with Passion Fruit and Chamomile.

The conference also welcomed Andy Toh Chye Siong and Lai Min Wei who had flown in from Hakkasan in Dubai to present a series of masterclasses in Modern Cantonese Cuisine. An authentic

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NO9, CHEF CLUB LUNCH

Robert J Smith Award winner Wayne Thomson, Chef Patron at No 9 Church Street in Stratford-upon-Avon was the host of the May Chef Club Lunch.

Wayne, who has been in Stratford for a number of years both as a student of Stratford-upon-Avon College and restaurateur, has hosted several lunches, kept up his high standard and produced another stunning BCF chef event.

He has been a regular competitor on the circuit and has held positions as Head Chef in many hotels across the Midlands.

Members enjoyed the excellent food and service delivered very professionally as always by the team at No 9.

They were all thanked by Stuart Mcleod who toasted both the chefs and front of house teams with the toast Sante de Chef.

The British Culinary Federation would like to thank Wayne and his team for another great lunch.



Photography by BCF member, Kevin Byrne



- SNACKS:**
Ink crackers, Smoked Turbot Roe, Berkswell & Wild Garlic
Tart, Salt Beef Croquette, Nduja Sauce
Prosecco di Treviso Galie-Astoria Vini
- APPETISER:**
Spiced Lamb Pastilla, Dukkah Sweetbread, Carrots, Golden Raisins
- FISH COURSE:**
Sea Trout, Jersey Royals, Sea Herbs, Potato Dashi
*Columbard/Sauvignon-Domaine Horgelus-Cotesde
Gascoyne - France*
- MAIN COURSE:**
Cotswold Chicken Breast & Bon Bon, Asparagus, Morels, Black Garlic, Madeira
Tempranillo-Protocolo-Bordegas Eguren - Spain
- DESSERT**
Strawberry Mille-Feuille, Romanoff Diplomat, White Chocolate Ice Cream, Lemon Verbena
Moscato d'Asti- Saracco-Italy

Follow Wayne on Twitter @WayneThomson9



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BCF LIFTS THE TROPHY AT THE CRAFT GUILD OF CHEFS GOLF DAY



BCF members Darren Edwards, Executive Chef, University of Reading and Sean Donkin, Head of Marketing, Bunzl Speciality Businesses, won the Mike Sullivan Trophy at the Craft Guild of Chefs Golf Day which was held on the 10th May at the Stoke by Nayland Golf and Spa Hotel in Colchester. The Craft Guild and the BCF hold a Golf Day every year and within that, a mini-competition between both chefs' organisations is held to win the Mike Sullivan Trophy.

Playing against Darren and Sean, representing the Craft Guild were Andrew Green, Director of Operations and Richard Tucker, who lost the match 4 and 3. Darren also won the longest drive and closest to the pin.

The overall Team Match on the day was won by Major International led by David Bryant, with Nigel Crane from Essential Cuisine coming second.

Darren said: "It was a fabulous day's golf with superb company and an excellent dinner. My compliments to Executive Chef Alan Paton."

MENU

Duchy Bresola, Asparagus, Golden Beet, Chickweed, Truffle Brioche

Matt Wilby, Chartwells

*

Sea Bream, Ceps, Snails and Parsley

Chris Lee, Bildeston Crown

*

Lamb Saddle, Harissa Glazed Shoulder, Carrot, Dukkah, Spring Onion, Wild Garlic

James Carn, The Angel

*

Spiced Cheesecake, Butternut Squash, Salted Macadamia

Lee Cooper, Infusions 4 Chefs

*

Tea, Coffee and Petits Fours

Supported by the Lecturers and students of Colchester Institute and West Suffolk College

BCF GOLF DAY

On Monday 25th June the British Culinary Federation Golf Day took place at Coventry Golf Club, Finham, West Midlands. Founded in 1887, the course has become one of the finest examples of mature parkland golf. As an Open Qualifier course it has been host to many prestigious Professional and Amateur Tournaments.

A field of 64 members and guests took on the challenge of the course which was in superb condition, and the weather for the time of year was one of the hottest so far with temperatures reaching 29 degrees!

The format of the day was registration from 9.00am with coffee/tea and bacon rolls on arrival and then a "shotgun" start at 11.00am from each of the 18 holes around the course.

This was followed by the much needed refreshments at the 19th hole and time for players to reflect on the highs and lows of their game and ending the day with an enjoyable two course buffet lunch. Following lunch was the awards presentation, conducted by this years event organisers and Vice Presidents Chris Hudson and Graham Crump who were supported on the day by Vice-Chairman Stuart McLeod and club member Alan Healy of Aubrey Allen.

The BCF would like to convey a sincere "thank you" to the following companies and establishments for their generous contributions in supporting and making the day such a success: Aubrey Allen, B & S Dairy Foods, British Premier Meats, Major International and Zuidam UK Ltd. Also, thanks to Coventry Golf Club who hosted the event.

TEAM PRIZES:

1st: Zuidam B
2nd: Simpsons Resaurant
3rd: Team Andreas Antona

INDIVIDUAL PRIZES:

Nearest the Pin; 7th (sponsored by Zuidam UK): Eddie McIntyre
Nearest the Pin in 2; 9th (sponsored by BCF): Mike Wiseman
Nearest the Pin; 17th (sponsored by Aubrey Allen): Harry Kattou
Longest Drive; 18th (sponsored by Major International): Rob Bates



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Founders Day Lunch

The BCF Founders' Lunch was held on Sunday 8th July at the Michelin starred Simpsons Restaurant in Edgbaston, Birmingham.

This year was a milestone year as it was the 40th anniversary of the founding of the Midlands Association of Chefs, a regional chefs association formed in 1978. The MAC, one of the founding organisations of the British Culinary Federation, was always held in high regard throughout the industry as a strong, well organised chefs' association. After merging with the Chefs and Cooks Circle in 2005, these foundations have been the base of the success of the British Culinary Federation which continues to move from strength to strength.

The lunch began with Champagne and canapés in the garden on a beautiful sunny day at the beginning of the summer heatwave.

There were some of the original Founders in attendance along with present and former committee members and honorary members.

MENU

Lobster – Heritage tomatoes, lovage, tomato tea
Duck Liver- Fermented blueberries, almond crumble
Cornish Lamb – Leeks, potato puree, hispi cabbage, capers, mint
Raspberry – Tart, raspberry sorbet

WINES

Ruinart blanc de blanc
Tormaresca, Chardonnay, 2017
Rousset – Peyraguy, Sauternes Selection, 2006
Zeledonia, Rioja, 2017
Granbeau, Grenache Noir, 2017
Peppoli, Chianti Classico, 2016
Peter Lehmann, Botrytis Semillon, 2016

After lunch the assembled members discussed how the industry had changed during the time of the MAC and BCF, with each member recounting a story of their time within the industry.

Lunch was overseen by Head Chef Leo Kattou, along with the superb Front-of-House team who looked after the event in a very professional manner. Both teams were called into the restaurant where Chairman Matt Davies thanked them for the outstanding lunch and attentive service and toasted them all with Sante de Chef.

The British Culinary Federation would like to thank the following organisations for their valued support of this special event.

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The BCF is pleased to announce and invites entries for

BCF YOUNG CHEF OF THE YEAR 2018

The BCF Young Chef of the Year competition will be taking place at University College Birmingham on Monday 5th November 2018, followed by Dinner and Awards presentation.

For further information and a copy of the entry form, please email peter@salonculinaire.co.uk or download the entry form from the BCF website www.britishculinaryfederation.co.uk

Closing date for entries: Monday 8th October 2018.



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BCF member and Senior chef lecturer Anthony Wright is no stranger to winning awards for his culinary prowess, but being recognised as an inspirational mentor to his students is something else.

Anthony, who spent years working in Michelin-starred restaurants across the UK, said: "I am particularly delighted to win this award as mentoring is very close to my heart. I had a good mentor myself and know the difference it can make."

Professional Cookery student Jonathan Hunt said: "Many say lecturers go above and beyond, but chef Wright truly goes out of his way to make sure, even in stressful times, that each student, young or old, feels comfortable and is exceeding in their learning journey."

Inspirational lecturer "delighted" to win university mentor of year



"He inspires excellence within students"

Anthony was "delighted" to win Best University Chef Mentor at the first-ever Hospitality & Catering News Chef Mentor Awards in front of more than 200 high profile peers at a glittering ceremony at Celtic Manor Resort in Newport, South Wales. In the 20 years Anthony has worked for UCB, he has trained, nurtured and inspired hundreds of students, as well as mentoring colleagues, and is known for having a gift for sharing skills, knowledge and expertise as a role model who leads by example.

As the first chef lecturer to represent the UK at the prestigious Bocuse d'Or and receive the title of Master of Culinary Arts (MCA), it is his second accolade of this kind this year, winning Chef Lecturer of the Year at the 25th Craft Guild of Chefs Awards in June.

There is so much talent and ability in our students and it's a privilege to be able to develop this."

Since joining UCB, Anthony has been instrumental in the development of the Royal Academy of Culinary Arts Apprenticeships at UCB, and in preparation for the 2017 Bocuse d'Or, he didn't hesitate to demonstrate the dishes and skills he had developed to his students.

As a result, two students were given the opportunity to act as his commis chefs on an international stage in front of a crowd of thousands in Budapest. He is now preparing former UCB student Nathan Lane for his role as commis chef to Tom Phillips at the Bocuse d'Or ultimate final in Lyon in 2019.

"He inspires excellence within students and a desire to not only achieve but to strive for perfection in every detail. For some students, this challenge is a struggle and can be too much for them, but with chef Wright, it seems possible. His calm manner and passion relaxes you and gives you belief that, even as a student, you can reach brilliance."

Over eight categories, the Chef Mentor awards – a precursor to the H&C EXPO, designed to future-proof the industry – were launched to recognise those willing to share skills, knowledge and expertise, act as a role model, are held in high regard by colleagues, peers and customers and take a personal interest in the mentoring relationship.

They also exhibit enthusiasm for their role and others, value ongoing learning, development and growth and provide constructive measurement and feedback guidance.

High profile winners at the awards included Albert Roux OBE, who collected the special Peter Hazzard Award for his lifelong commitment to the training and development of chefs who have become leading names in the industry.

Image by Majella O'Connell, Pavlova & Cream, London



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Q&A

WITH HOSPITALITY ACTION CEO, MARK LEWIS



**HOSPITALITY
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Helping our people

Give us Hospitality Action's elevator pitch

Simply put, HA is a force for good. We offer lifelines to people who work or have worked in hospitality and find themselves in difficulty or crisis. Whatever the challenges are that beset the human condition, HA can help overcome them. Behind their smiles and their game faces, hospitality professionals are as prone to life's challenges as we all are – that's where HA comes in. We help people set their lives back on track.

HA has been helping hospitality people for 180 years – so how come there's still confusion around what it does?

Ours is a complicated story to tell. We offer grants, counselling, family days out, a retiree befriending scheme, addiction awareness seminars and an Employee Assistance Programme. We support people who are about to start work in the industry, people who currently work in the industry, people who have retired from the industry – and their partners and children. No wonder people are often confused by exactly what Hospitality Action is and what it does.

Someone in the industry recently asked: "HA, that's the charity for the homeless, right?" And another told me: "you're the people who help drunk chefs." Well, yes, yes – and no. Yes, we help industry professionals unable to pay for a roof over their head. And yes, we support people with a range of addiction challenges. But we do much, much more besides.

What might your help look like in practice?

Funding home adaptations for someone dealing with the onset of a life-changing medical condition; helping a victim of domestic abuse to start a new life; arranging phone friends for industry retirees to keep loneliness at bay for industry retirees; offering crisis support to teams dealing with traumatic events like the London Bridge or Manchester Arena attacks ... The list is endless.

What's an Employee Assistance Programme?

An employee assistance programme - EAP for short – is a care programme that provides employers with a means to increase their teams' well-being,



"If you are one of this 80%, resigned to living with stress on a daily basis, please remember you are not alone"

morale and performance. It offers a comprehensive suite of benefits that takes a holistic approach to employee welfare, providing specialist, independent and confidential advice, support and assistance, 24 hours a day, 365 days per year. Personal and health issues can have a major impact on the way people work, resulting in reduced performance, lack of focus and absence.

These, in turn, can lead to lost productivity and significant cost to employers. Our care programme offers a raft of benefits, including personal counselling, legal guidance, addiction support, debt advice and a financial well-being service, parenting helpline, elderly care helpline and a whistle-blowing service – all for an annual cost of just £5 per employee.

In short, it's about keeping hospitality people happy, healthy and work-ready.

Mental Health in the Commercial Kitchen is currently a hot topic. Can you help?

Earlier this year, as part of Mental Health Awareness Week, we co-hosted a breakfast seminar alongside HR in Hospitality at the Royal Lancaster London, to shine a light on the issue of stress in the hospitality workplace. Prior to the seminar our research uncovered that a worrying 80% of respondents found their job stressful sometimes or most of the time.

If you are one of this 80%, resigned to living with stress on a daily basis, please remember you are not alone. Hospitality Action is here to help, 24 hours a day, 365 days a year. If you'd like to talk to some about the difficulties you may be experiencing, call 0808 802 0282 or email mailto:assistance@hospitalityaction.org.uk.

How can our members support Hospitality Action?

In able for us to transform hospitality lives, we need the industry to raise funds for us. Recent months have seen many great initiatives to raise vital funds.



Matt Gillan of Pike & Pine in Brighton returned to The Vineyard at Stockcross to host a fundraising dinner in our honour during their "Back to the Vine" series. Tom Kerridge's Pub in the Park summer festivals took place in Marlow, Bath and Tunbridge Wells raising funds for Hospitality Action in the process whilst Andrew Nutter of Nutters Restaurant; Simon Shaw of El Gato Negro and Sean Sutton, Head Chef at The Alderley Edge Hotel combined forces for our Northern Polo Day where over £20,000 was raised.



Sunday 1st July saw a number of establishments take part in our fabulous Social Sunday initiative, when we asked restaurants, hotels and bars across the nation to hold events in our honour.

"We help industry professionals unable to pay for a roof over their head."



We support people with a range of addiction challenges.

We do much, much more besides"

Jason Atherton's Social Company led the way hosting a series of bespoke lunches including Paul Ainsworth and Paul Hood at Social Eating House and Tom Aikens, Jason Atherton and Tom Sellers cooking together at Pollen Street Social.

If you'd like to raise funds for Hospitality Action please get in touch. The fundraising team is on hand to guide you every step of the way.

Just £500 will pay for a respite holiday for the carer of a sick or disabled relative of those we support. And £50 will fund a precious family day out.

Call: 020 3004 5504 or email mailto:fundraising@hospitalityaction.org.uk to get started.

DANIEL'S STORY

Former chef Daniel was diagnosed with cancer in his early thirties. Father to three young children Daniel underwent surgery but, less than a year later, the cancer returned.

Daniel faced an intensive course of chemotherapy and radiotherapy. As the treatment progressed he was unable to work for weeks at a time. Newly separated from his partner, feeling weak and his sick pay allowance spent, Daniel turned to Hospitality Action for support. We were able to provide Daniel with a grant to help make ends meet during this dark time.

We also gifted Daniel and his family with a much needed trip to the cinema to give them all a short break from their worries.

Daniel says: "Your help has eased so much of the stress whilst I haven't been able to work. Thank you".

If you work in the hospitality industry and require support like Daniel please call: 020 3004 5515 or email mailto:help@hospitalityaction.org.uk.



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Diary Dates

SEPTEMBER

- 1st Speciality Fine Food Fair, London.
- 6th Action Against Hunger, Upper Campfield Market Hall, Manchester.
- 30th BCF Dinner & Awards Evening, Edgbaston Park Hotel & Conference Centre, Birmingham.

OCTOBER

- 1st Hospitality Action, Northern Lights Fundraising Dinner.
- 1st Restaurant Show, Olympia, London.
- 5th-7th Copper Skillet European Final, Lisbon, Portugal.
- 8th Closing date for entries, BCF Young Chef of the Year.
- 22nd Chefs' Club Lunch, Homewood Park, Bath BA2 7TB.
- 27th Venues of Excellence competition, Cambridge Regional College.

NOVEMBER

- 5th BCF Young Chef of the Year final.
- 19th Chefs' Club Lunch, Butchers Social, Henley-in-Arden B95 5AT.
- 23rd-29th Culinary World Cup, Luxembourg.

DECEMBER

- 7th National Team Sponsors and Culinary Partners Lunch, Houses of Parliament.
- 9th Christmas Lunch, Woodside, Kenilworth.

New Members

Caitlan Holland	North Warwickshire & Hinckley College
Sam Reynolds	University College Birmingham
Connor Smith	University College Birmingham
Georgia Wheatley	University College Birmingham
Alessandro Maiorca	Westminster Kingsway College
Anneliese McAlpin	Westminster Kingsway College
Emma Parker	Westminster Kingsway College
Philip Fynn	Sales Manager Ecolab Institutional
Ian Gibbs	Executive Chef, The Eastclose Hotel, Christchurch, Dorset
Mike Bullard	Chef Director, The Butchers Social, Henley-in-Arden

Culinary Partner

Fabien Levet	National Account Manager, Pidy UK
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Any queries or questions please contact Mandy Bennett on 01789 491 218 or secretary@britishculinaryfederation.co.uk.
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