

# Culinary News

WINTER | 2014 | £3.75



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# Welcome

## to the Winter issue of Culinary News

As usual the time between magazines is always busy with lots of things going on. As I write this, both the Senior and Junior English National Culinary teams have just competed in Luxembourg at the Culinary World Cup. There is a full report in the magazine. My congratulations go to BCF members Vipula Athukorale on winning a Gold medal for his fat carving and Stephen Mather for winning Bronze in Pastry Art with his chocolate piece.

I would like to inform members that at the last Committee of Management meeting, Matt Davies who is Group Executive Chef of The Lewis Partnership in Stafford was elected as Vice Chairman. I wish Matt every success in his new role.

For our latest three Chef Club Lunches, we have been to three new venues. In September we held our first family Sunday lunch at Walton Hall Hotel where members learned of some wartime history. In October, members travelled into London to Brasserie Zedel for a French themed lunch and in November we went to Vice President Andreas Antona's new venture, The Cross in Kenilworth which was awarded a Michelin Star in September. I would like to thank all members who have hosted Chef Club Lunches during 2014 and we look forward to visiting some excellent venues in 2015.

Plans are underway for the 2015 Awards Night, details will be available on the website soon so please log onto the events page.

On Monday 10th November we held the annual Young Chef of the Year competition at the excellent facilities of University College Birmingham. This year's event was possibly the strongest ever and I would like to congratulate all of the competitors for their achievements.

For the second year running, a chef from The House of Commons triumphed as the winner. Well done to Ray Steplin, another good chef from the Mark Hill stable. My thanks go to the sponsors of this competition Villeroy & Boch, Beacon Design, Major International, Interfruit and Gourmet Classic for their generous support.

I hope that chef members are all on course for the new Allergy legislation which began on December 13th and that December is a good banqueting season for us all.

In January, Hospitality takes place at the NEC where chefs from across the UK will be competing in various culinary competitions. The BCF will be having a stand so please come and say hello.

It is with much sadness that I have to inform members of the passing of a great Midlands chef, Paul Gould OBE, formerly Group Executive Chef of the NEC Group. Paul was a very competitive chef, winning many awards during his career. He mentored others and achieved many accolades within our industry including the honour of an Order of the British Empire for services to the hospitality industry. Paul will be sadly missed.

The BCF are pleased to be involved with several initiatives including the Conference Centres of Excellence, TUCO and the Springboard FutureChef competition where members have been judges and mentors.

The UCB Young Chef Academy is going from strength to strength with the first group graduating in November and another group planned for March 2015. Another success for the BCF.

I would like to congratulate the Federation of Chefs Scotland on reaching their 20th anniversary, a great achievement for any chef association. I was fortunate to attend their anniversary dinner at Gleneagles and listen to guest speaker Anton Mosimann talk about his amazing career.

Finally, I would like to wish all Members, Culinary Partners, National Team Sponsors, Supporters and Friends a very Merry Christmas and a Prosperous New Year.



JIM EAVES, CHAIRMAN

■ Front cover  
team photo by  
BCF member  
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## The Roux family has revealed the details of the 2015 Roux Scholarship competition

The winner receives a career changing opportunity: an all expenses paid, three-month stage at a 3 Michelin starred restaurant of their choosing anywhere in the world, as well as many unique prizes all related to food and hospitality.

**Important note:** Entrants are not allowed to use or bring any pre-prepared stock or sauce whatsoever for the meat or vegetable dish, and none will be provided. Full details can be found in the rules on the website which competitors must read before entering.

# Do you know the next Roux Scholar?

Entrants must be in full-time employment as a chef in the UK and be aged 22 or above, but no older than 30 on 1st February 2015. They have until midnight on Friday 30th January 2015 to submit a recipe to serve four people, using:

Two whole guinea fowl, with or without giblets, weighing anywhere between 1.2kg – 1.6 kg plus 200g chicken livers, trimmed; served together, plated and accompanied by two garnishes. One garnish must include spinach leaves and the other to be a garnish of your choice. A sauce must accompany the dish.

Full details of the competition, rules and the entry process are available on the website.  
[www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)

Michel Roux Jr:

*"Guinea fowl is one of the most delicious treats when cooked with care and imagination, likewise the chicken livers can be an extravagance or disaster! I can't wait to see what the chefs are going to come up with. We are looking for an imaginative recipe, respecting the ingredients, delivering flavour and flair."*

## Brasserie Zedel



Executive Chef Andrew Parkinson was thanked for his hospitality and excellent lunch and received the traditional Santé de Chef from the Chairman. Guests were invited to look around the kitchen and facilities of this very busy venue, which can serve over 800 covers on a Saturday evening. This busy Brasserie is really worth a visit next time you are in London.

In October, members met in the theatre land of London's Piccadilly Circus, in Sherwood Street. Here, there is a little piece of France in the shape of Brasserie Zedel. Part of the Corbin and King Group, the restaurant looks like a small cafe from outside but, when you step through the door and down the stairs, you enter a different world. There is a Cocktail Bar, Brasserie, Jazz and Cabaret venue with a pianist playing for diners, all under the streets of London.

Chairman, Jim Eaves welcomed members to this new venue and everyone enjoyed a traditional French menu of:

Cuisses de Grenouille Panées

Celeri Remoulade

Beef Bourguignon

Ile Flottante

Verre de Vin Maison

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# Chef's Club Lunch



On Tuesday 4th November, 50 members of the British Culinary Federation and the Bocuse d'Or National Committee met at The Cross, Kenilworth for November's Chef Club Lunch. Guests arrived at the newly appointed Michelin starred restaurant whose Head Chef, Adam Bennett, has been chosen to represent the UK at the Bocuse d'Or in Lyon this January.

Members were greeted by Chef Patron Andreas Antona with a glass of chilled Champagne in the newly refurbished bar. Guests were then guided through to the restaurant and were served a truly magnificent 3-course meal with carefully chosen wines to enhance the balanced flavours of the excellent courses.

Service was seamless and what you would expect from a Michelin starred restaurant. Members were left in no doubt that they were experiencing extremely high standards and the talk around the tables was of return visits with friends and family.

After dessert, President Peter Griffiths gave the customary Santé de Chef and passed on the best wishes of the British Culinary Federation to Adam Bennett and Josh Allan for the Bocuse d'Or final in Lyon in January.

The event was concluded with an innovative demonstration from Ponthiers by Paul Brotherton.

The British Culinary Federation would like to thank Andreas Antona for hosting the Chef's Club Lunch and Aubrey Allen, the chef's butcher, for their generous sponsorship.

Once again, a very successful and excellent value for money Chefs' Lunch.

Please check out the diary dates for forthcoming Chefs' Lunches and remember to book early to avoid disappointment.



# Christmas Lunch



On Sunday 14th December over 90 members and guests attended the BCF Christmas Lunch which was held this year at the Woodside Conference Centre in Kenilworth. The children enjoyed a visit from Father Christmas who gave them all a present as they took a break from the activities of their very own entertainer. There was an excellent raffle with some fabulous prizes, run by Committee of Management member Geoff Tookey.

Woodside Executive Chef and Operations Director Jerry Toth hosted the event with an excellent lunch and the Woodside team looked after everybody extremely well with lots of Christmas hospitality.

Chairman Jim Eaves thanked everyone for supporting the Christmas Lunch and wished them all a Merry Christmas.

The British Culinary Federation would like to thank the following suppliers for their support:

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Photography by  
BCF member,  
Kevin Byrne



# Team England at Expogast Luxembourg

Thanks to  
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**B**CF National Team organiser Lee Corke said the Culinary World Cup is an international contest for WACS member associations, held every four years by the Vatel Club and the Association of Professional Chefs, Luxembourg. It is the second largest culinary event in the world, with 30 national teams competing and 15 junior national teams, as well as other chefs competing regionally and individually. It is an extremely tough competition with very high standards and both teams performed very well and worked exceptionally hard.

Senior Team, squad members and mentors included Simon Hulstone, The Elephant, Torquay; Adam Smith, Devonshire Arms Country House Hotel, Yorkshire; Simon Webb, HSBC Bank, London; Andrew Ditchfield, House of Commons, London; Clark Crawley, Gather & Gather, Sky, London; Ben Champkin, L'Enclume, Cartmel; Nick Vadis, Compass Group UK & Ireland; Rob Kennedy, Royal Military Academy, Sandhurst; Matt Jones, House of Commons; Neil Rankin, Restaurant Associates; Ben Ford, Compass Group; Nathan Aldous, Emmanuel College, Cambridge; Javier Mercado, Le Cordon Bleu Cookery School, London. Senior Team won Silver medal in the International Buffet and Bronze medal in the Restaurant of Nations.

*"Devon's Autumnal Sea Harvest"*  
Scallops, Oysters and Crab with a Salmon "Truffle",  
Horseradish and Buttermilk, Dill Oil

\*\*\*

Roast Loin of Exmoor Roe Deer, Onion Ash, Braised Neck  
and Haunch with Smoked Sweetbreads and Lardo,  
Savoy Cabbage Purée, Mock "Cepe" with Foie Gras and  
Jerusalem Artichoke, Autumn Vegetables, Red Wine Jus

\*\*\*

British Autumn Apple, Buttery Topsy Cake, Hedgerow Brambles,  
Light Apple Mousse wrapped in Apple Brandy Jelly, Sticky  
Topsy Cake with Ice Cider Glaze, Bramble Meringue and Jam,  
Bramley Apple Sorbet,  
Apple and Fennel

\*\*\*

Junior Team included Edward Marsh, Jack Gameson,  
Luke Dcaccia all from University College Birmingham;  
Thomas Downes, Hibiscus Restaurant, London and UCB;  
Craig Bateman, Royal Military Academy, Sandhurst,  
mentored by Gary Goldsmith and Mat Shropshall of  
UCB. Junior Team won Silver medal in the Restaurant of  
Nations and Bronze medal in the Cold Buffet.







Far Left: Senior Team.  
Left: Junior Team.  
Bottom Left: Senior  
starter, main and sweet.  
Bottom Right: Junior  
starter, main and sweet.  
Below: works in fat and  
chocolate piece.

# Culinary World Cup

Farmed Halibut Fillet and Cannelloni, Sweet Miso Prawn,  
Shellfish Reduction, Pickled and Charred Cucumber,  
Watercress Purée, Carrot Ribbons, Seaweed Crumb

\*\*\*

Seared Black Pepper Venison Loin, Fennel and Ginger  
Purée, Wild Mushrooms, Sweetbread Fritter, Spiced  
Poached Pumpkin and Roasted Purée, Port and Wild  
Rosemary Jus Lie

\*\*\*

Valrhona Chocolate Mousse and Grand Marnier Gel  
Sphere, Szechuan Praline, Blood Orange Sorbet,  
Warm Star Anise Doughnut

\*\*\*

Congratulations also to BCF members Vipula  
Athukorale for winning Gold medal in the Culinary  
Arts class for Works in Fat and to Stephen Mather for  
winning Bronze medal for his Works in Chocolate. In all,  
the squad brought home 24 medals for the BCF and  
England. Much credit should go to them all for their hard  
work, commitment and skills shown at this prestigious  
world event.



## YUMMY BRUMMIE, Michelin-starred chef, Glynn Purnell, awarded honorary fellowship by UCB

**M**ichelin-starred chef Glynn Purnell swapped his chef whites and toque for a gown and mortar board when he was conferred with an honorary fellowship by University College Birmingham.

Purnell was honoured for his long-standing commitment to the University's professional chef courses and culinary arts programmes.

Purnell said it was an emotional experience to accept the honorary fellowship watched by his parents and two of his sous chefs at UCB's annual awards congregation at Symphony Hall.

"I had a massive lump in my throat. It was a really humbling experience which I will always look back on and it has motivated me to do more with young people in the industry," he said.

"I have a fantastic relationship with the University. It is always open to new ideas and that is what makes UCB the best place in the country for young chefs.

"It is a financially strong university and constantly invests in its facilities and students."

The honour is conferred on individuals who have "rendered important services to University College Birmingham over a sustained period and have been members of, or closely associated with, the University".

Purnell opened his eponymous in Cornwall Street – just five minutes' walk from UCB – in July 2007 and won a Michelin star just 18 months later.

Prof Ray Linforth, UCB's vice-chancellor and principal, praised Purnell's contribution to Birmingham's culinary scene and said the chef was a great ambassador for the city.

Professor Linforth said: "When he appears on TV, he is always talking about the culinary scene in Birmingham and promoting the quality and diversity of our restaurants. Having been helped, supported and tutored by some great chefs himself, Glynn also devotes a lot of time to nurturing young chefs."

Purnell becomes the third Birmingham chef conferred with an honorary fellowship by UCB, following David Colcombe, chef director of Opus restaurant, and Luke Tipping, executive chef at Simpsons.



## Catey Award

**N**ick Vadis, Culinary Director and Executive Chef for Compass Group UK & Ireland and mentor of the English National Culinary Team for the International Cold Buffet, has won the Food Service Chef Catey Award.

The presentation was made at a glittering ceremony at the Crowne Plaza Westminster, London. Special mention went for his time spent inspiring and helping others to achieve their goals.

Nick joined compass Group in 2001 and was appointed Executive Chef in 2007. He influences what millions of people in the UK eat every day, at work, school, in hospitals or while enjoying their leisure time.

Nick is well known for his sterling work in the competition arena and supporting the BCF's National Team and we offer our congratulations for this well deserved award.





# Staffordshire Chefs Annual Dinner Dance



**S**taffordshire Chefs' Forum held its first Annual Dinner Dance on Sunday 9th November in The Orangery Restaurant at The Moat House Hotel, Acton Trussell.

The evening brought together 70 chefs, suppliers and their guests from the Chefs' Forum and also BCF members who went along to support the event.

Matt Davies - Chairman of Staffordshire Chefs' Forum and Group Executive Chef of The Lewis Partnership - started the evening by welcoming all of the diners.

He also introduced the Matt Richford Trio, who provided the music for the night.

After all of the sponsors were thanked, an excellent dinner was served.

After a very enjoyable dinner, everyone danced the night away until the early (or not so early!) hours.



## To Begin

Veloute of Jerusalem Artichoke,  
smoked chicken ravioli

## Main Course

Slow braised Staffordshire Beef, shallot,  
cèpe purée, cavero nero,  
whipped potato and parsnip,  
stout sauce

## Dessert

Chocolate and Grand Marnier Torte,  
chocolate sorbet

## Cheeses

Crozier Blue, Coulommiers and Yorkshire Fettle

## Coffee

Coffee and Moat House petit fours

## Winner of STAFFORDSHIRE YOUNG CHEF OF THE YEAR, Scott Lewis talks about his work experience at Simpson's restaurant

**M**y work experience at Simpson's restaurant, Edgbaston, Birmingham was outstanding and better than I could have wished for. I was working alongside such great chefs as Luke Tipping and Matt Cheal who both instilled in me the importance of "perfection" in a Michelin starred restaurant. Each chef employed there is motivated to produce extremely high quality food during every shift and I was amazed at how hard everyone worked in the kitchen, racing from section to section whilst constantly producing the highest quality food, with each component of a dish exactly the same as the next. Service time in the kitchen was rather fast which quickly improved my own speed but I could not get over how quickly the chefs worked while still managing to keep the dishes looking so immaculate.

All of the chefs, without exception, were more than happy to teach me new skills and I was so motivated by their enthusiasm, openness and passion. The chefs work under enormous pressure and the pace is very fast and tiring but I didn't at any time hear anyone complain! Just to watch the chefs in action was astonishing.

I am so grateful to have had this opportunity. It has given me a clear goal and direction for my career and I would like to thank everyone involved in organising the Staffordshire Young Chef of the Year competition, without whom I would not have had this life changing experience.



The work experience which is part of the prize for winning Staffordshire Chefs' Forum 2014 Young Chef of the Year is organised and supervised by the British Culinary Federation and during recent years, stages have been arranged at Simpson's. My thanks go to Andreas Antona and his brigade of very talented chefs for giving me this very valuable insight into life in a busy Michelin starred establishment. My prize also included accommodation.

Since my work placement, I have been offered a full-time post at Simpson's, which I was delighted to accept and I am now thoroughly enjoying the challenge of working in such a renowned restaurant.



Photo: Scott with  
Luke Tipping and  
Vice Chairman  
Matt Davies





## TASTE OF DONEGAL FOOD FESTIVAL

# A Passion to Inspire



**N**ow in its 6th year, this competition continues to attract strong interest and it is a pleasure to support my friends in Ireland at this very special event. I joined BCF member and Competition Organiser Anthony Armstrong, BCF member Bob McDonald and Gerrard Molloy, American Academy of Chefs, who flew in from New York. Gerrard used to work in the restaurant at Twin Towers and fortunately for him, 13 years ago, due to a family situation, changed his rota at work which, unknown to him at the time, saved his life on that terrible day.

Judging took place over three days, visiting various hotels and restaurants in the area. Chefs were given 45 minutes to prepare, cook and present two different dishes for two covers to include a starter and a main course, one of which must include fish and both dishes to highlight the best of Irish produce.

The Festival, which enjoys thousands of visitors, is a weekend-long event, showcasing Irish produce, both locally and nationally. Over 150 exhibitors displayed their wares, with demos in the Live Theatre from such celebrity chefs as "The Incredible Spice Man" Tony Singh and Nevin Maguire, all hosted by TV presenter Noel Cunningham. The 2014 winner with gold medal and trophy was Philip Henkes, Executive Chef, Solis Lough Eske Castle, Donegal. His winning menu included Starter of Lobster, Mackerel, Vanilla and Peas; Main Course, Rump of Irish Lamb, Guinness Bread, Carrots and Mustard.

Much credit should go to all the competitors. Standards set were extremely high, in particular some outstanding dishes from Joe Clinton, Henry's Bar and Restaurant; Rana Miam, Chadpur Restaurant; Colin McKee, Bayview Hotel, Killybegs and Daniel Cavan of Harveys Point, Donegal.



# Education Committee

**BCF Executive Council member Graham Crump retains his role as communications officer on the education committee.**



**I** am pleased to announce that I have been asked to remain on the WACS Education Committee in the role of Communications Officer, the education committee has expanded to encompass more members to support progress current projects, members of the committee now represent all continents. Over the next few months meetings will take place via Skype to establish roles and responsibilities for each member. All those offering their commitment and time was greatly appreciated by WACS.

If any member of the BCF wishes to know more of what the Education Committee have operating check out the WACS website, there are great opportunities for members of the BCF to get involved and to develop themselves or their brigades.







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# The Heritage Motor Centre

## Develops allergens webportal



Paul Kelly HMC and  
Dee Conlon, Stratford  
DC Eho officer

**R**ecent legislation from the Food Standards Agency requires all food manufacturers and catering establishments to provide detailed allergen information on all of its products by December 13 2014. There are 14 key allergens ranging from the well-known, such as gluten and nuts to the lesser known such as celery and lupin.

The new webportal developed in conjunction with Heritage Motor Centre's suppliers will allow all visitors and conference delegates who have allergen issues to check on the centres website as to what allergens are in the menus, before visiting the Heritage Motor Centre. In addition to this, hard copies with a detailed list of all the ingredients in all the food and any allergens will be available on request when at the centre.

Paul Kelly Head Chef and BCF member from the Heritage Motor Centre said "It is important that customers with food allergies or intolerances are able to make informed choices when choosing products.

We are in the process of training all staff who serve customers on the potential risks for allergen sufferers. We are also pioneering 'Allergen Champions' who will have a more detailed knowledge about the allergens and which ones are in our menus and will be able to communicate this to our customers."

The project has been run under the guidance of the Environmental Health Department at Stratford District Council and Geoff Turton, from the department said: "this project highlights the commitment that all catering establishments in the region should apply to ensure that all food is safe and of the highest quality."

## New Vice-Chairman



**T**he British Culinary Federation is delighted to announce the election of Group Executive Head Chef of the Lewis Partnership, Matt Davies, to the role of Vice Chairman. A former winner of the Louis Cipolla Award, Matt said that he is humbled and elated to be bestowed with such an honour and is very much looking forward to his new role and the challenges that lie ahead.

Matt has worked with The Lewis Partnership for 16 years, managing the operation of the group's four kitchens, including the multi award winning Orangery Restaurant at The Moat House, Acton Trussell. Matt's career started at The Savoy in London and was followed by 7 years working for Vice-President and Michelin starred chef, Andreas Antona.

One of the Federation's primary aims is to promote culinary skills throughout the industry, a tradition that Matt is keen to help continue. The UK has a rich supply of exceptionally talented chefs and through the hard work of the Federation it is hoped that these skills will continue to improve and flourish.





# TRIPLE A ENDORSED BTEC APPRENTICESHIP



## Pioneering Welsh chefs excel in high pressure cooking challenge

**F**ourteen talented senior chefs from across Wales excelled at a high pressure cooking challenge as part of a pioneering qualification. They are on course to become the first in the UK to complete the Higher Apprenticeship for Chefs, a pioneering higher-level qualification that demonstrates their craft skills and knowledge.

For their assessment, they had to plan, prepare and cook a dinner for 112 people at the International Festival of Business (IFB) 2014 in Liverpool on two consecutive nights under the watchful eye of expert judges. The British Chefs Festival Dinners, held at St George's Hall, were officially hosted and judged by the AAA National Committee, which organises trade tests for the profession and comprises representatives from the Culinary Association of Wales, The Royal Academy of Culinary Arts, The Craft Guild of Chefs, The British Culinary Federation, The Masterchefs of Great Britain and The Federation of Chefs Scotland.

Developed by People 1st Cymru, supported by The European Social Fund and the Welsh Government, the Higher Apprenticeship has been piloted and tested by Cambrian Training Company with chefs across Wales. It has been developed in full partnership with chefs and their employers and will play a key role in raising the standard of food tourism in Wales. The learning programme is specifically designed for senior chefs who want to develop their career whilst continuing to focus on food and cooking rather than venturing into management qualifications.

The programme includes craft skills development, profitable and imaginative menu development, coaching and mentoring for individual and team needs, understanding butchery, fish and shellfish and seasonal ingredients, sourcing fresh produce sustainably, financial management, food safety supervision and developing personal performance excellence.

The 14 chefs who cooked for the international guests were: Nathan Brown from SA Brains, Cardiff, Pascal Merrill from St Joseph's Hospital, Newport, Christopher Price from Sosban Restaurant, Llanelli, Jack Davison from Coast, Saundersfoot, James Newing, Brennan Hall and Lee Davies from Celtic Manor Resort, Newport, Leigh Marshall from Castle Hotel, Conwy, Shaun Bailey and Tony Burgoyne from NPTC Group, Newtown, Sion Wellings and Daniel Griffiths from Portmeirion, Penrhyndeudraeth, Emma Hobbs from Nanteos Mansion, Aberystwyth and Philip Ashe from The Lilly Restaurant, Llandudno.

The chefs all achieved a pass for their work on the Festival Dinners – 'planning, preparing and producing complex dishes for an event' – with an average score of 80% overall and a distinction awarded to Philip Ashe.

For more information on these Apprenticeships please call **0844 576 0045** or visit [www.btecapprenticeships.com/hospitality](http://www.btecapprenticeships.com/hospitality)

For more information on the AAA please visit [www.aaawards.org.uk](http://www.aaawards.org.uk)







# Young Chef of the Year

## HONG KONG is a culinary delight for Young Chef Winner



"it's vibrant,  
energetic  
and you  
can sample  
so many  
different  
flavours."

**A**fter taking the top spot at Wing Yip's Oriental Cookery Young Chef of the Year 2014 competition, talented Essex chef Robert Hall has cooked up a storm in some of Hong Kong's finest eateries.

Robert fought off competition in February with his two Thai/Japanese inspired dishes of skirt steak "sui" with pistachio puree, pickled mushrooms, cauliflower and radish and tom yam turbot with ramen broth and crab bon bon. To celebrate his culinary prowess, Robert won a once-in-a-lifetime trip to Hong Kong where he experienced kitchen life at some of the city's most acclaimed restaurants as well as explored the popular street food scene and gained invaluable CV-boosting skills and experience.

"Hong Kong reminded me why I do what I do", said Robert. "It's an amazing place to cook and I was welcomed with open arms at every place I visited for work experience. The street food scene is like no other; it's vibrant, energetic and you can sample so many different flavours."

Robert cooked in a variety of places including The Hong Kong Jockey Club, Hong Kong Disneyland, Bo Innovation and the Nordic restaurant and bar, FINDS. "It was so interesting to experience how different teams function and work together. One thing they all had in common was incredible passion and overwhelming pace," explained Robert. Robert's favourite place to work was The Hong Kong Jockey Club. He said: "It was such a disciplined and organised operation with a team made up of very talented chefs, I was in awe of them."

"Disneyland was great because it taught me the importance of mass production and profitability whereas life in a Michelin standard kitchen is very different and is all about precise detail and incredible quality. The team at FINDS are like a family and made me feel so welcome. Their set-up is really cool and stylish."

"One thing I love about the local people in Hong Kong is that they really appreciate and place huge importance on seasonal and fresh produce."

On my last day I visited a fishing village which was a very humbling experience as people were so content and happy. The food was the best I had eaten during the entire trip!

"If I was to sum up my visit, I don't think I've said wow, amazing, unbelievable and incredible so many times in such a short space of time! I would urge any young chefs who are thinking about entering the 2015 competition to absolutely do it, it's an experience you don't want to miss." Wing Yip and the British Culinary Federation would like to acknowledge the support that Andreas Muller, Manager and Principle Instructor at the Pokfulam Hospitality Training and Development Centre in Hong Kong gives the winner of this prestigious competition in arranging the various Stages.

Young chefs can now enter the 2015 Wing Yip Oriental Cookery Young Chef of the Year competition for the chance to win a career-changing trip to Hong Kong. The competition is open to young people aged between 18 to 25 who are studying or employed in the catering and hospitality industry.

The best menu ideas will be shortlisted and successful applicants will be invited to a MasterChef-style cook-off at University College Birmingham on Monday 16th February 2015. The winners will be announced at an official awards dinner on the evening of the competition day.

BCF President Peter Griffiths, who was out in Hong Kong at the same time as Robert, said,

"This really is a lifetime opportunity. I encourage all young cooks to consider entering this prestigious competition. The trip and stages experienced will enhance your CV immensely."

For further information and to download an entry form, go to [www.wingyip.com](http://www.wingyip.com).





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# Raymond achieves BCF Young Chef



# Glory!

**RAYMOND STEPLIN was crowned the winner of the British Culinary Federation's Young Chef of the Year held at University College Birmingham on Monday 10th November.**



Top right: winner Ray Steplin with Anthea Bache and BCF Chairman Jim Eaves

Ray, who works at the House of Commons, described himself as “over excited” and said, “I am more than pleased with myself for what I’ve done and my achievement in this competition. I had some struggles throughout, but I managed to overcome them and always believed in myself and I was confident I could win this competition.” He went on to say, “I believe I work a lot better under pressure and more efficiently, rather than in a more relaxed atmosphere.”

The 21 year old Londoner cooked in the second heat of the competition. Both heats were full of fierce competition, highlighting excellent skills. Andrew McKee of Lough Erne Resort, Enniskillen, Northern Ireland finished second, whilst Leonidas Kattou of Simpson’s Restaurant, Birmingham, who finished second in 2012, took home third place.

Awards were also presented for Best Starter, Main Course and Dessert. Miranda Johnson of Restaurant Adam Handling at Caxton, St Ermin’s Hotel, London picked up the award for her stunning starter. Leonidas looked confident before the top three were announced to the anticipating guests after he picked up the award for the best main course, with Joe Parsons of the International Convention Centre, Birmingham winning the award for the best dessert.

Competition organiser and BCF President Peter Griffiths who presented the awards, announced to the room that this year was the best standard we have seen in the 17 years of running this competition. He added, “The standards set today across all the competitors are a real credit to the young people who entered and their mentors.”



The 2014 winner started cooking 5 years ago where his first job was at The Institute of Directors. He first picked up an interest for cooking whilst at school, aged 14, and his passion has blossomed since. This is his third competition and his finest result to date.

Competitors had two hours to produce a three-course meal for two covers, one course had to include fish. They also had to use at least one product from Major International and Gourmet Classic. Fourteen competitors took part over two heats in the cook-off and other finalists were:

**Keiron Stevens**, Michael Wignall at the Latymer, Penny Hill Park Hotel, Bagshot

**Evan Burrows**, House of Commons

**Luke Miller**, Elephant Restaurant, Torquay

**Michael West**, University College Birmingham

**Miranda Johnson**, Restaurant Adam Handling at Caxton, St Ermin’s Hotel, London

**Harvey Perttola**, Opus Restaurant, Birmingham



**Isaac Joyce**, The Cross, Kenilworth

**Michael Jones**, The Lowry Hotel, Manchester

**Connor Godfrey**, Wilton's Restaurant, London

**Joe Parsons**, International Convention Centre, Birmingham

**Lawson McElligot**, Elephant Restaurant, Torquay

As well as receiving the David Bache Trophy, Ray was presented with a cheque for £250, commemorative plate, framed certificate, personalised chef's jacket sponsored by CCS and a study tour to Luxembourg, courtesy of Villeroy & Boch.

The Awards Dinner, attended by 100 guests, was cooked by the Junior English National Team. This was the final run through of their chosen menu before heading off to compete in the Culinary World Cup in Luxembourg. Our thanks to Chef's Butcher, Aubrey Allen for sponsoring the main course and to University College Birmingham for their hospitality and the use of their excellent facilities.

Over the years, this competition, sponsored by Major International, Beacon Design, Interfruit, Gourmet Classic and Villeroy & Boch, has discovered some incredible talent and continues to attract a host of young chefs from a diverse range of establishments around the UK.

Judges this year were Eric Bruce, Chef Patron, Restaurant Seven, Ironbridge; Idris Caldora MCA, Royal Academy of Culinary Arts, Chef Adopt A School; Stuart McCloud, Chef Director, Zuidam Ltd and Jerry Toth, Chef Director, Sundial Group. Kitchen Invigilator was Graham Crump, Executive Chef, University of Warwick.

#### WINNING MENU

Line caught Mackerel Fillet, Pear Chutney, Cucumber and Pomegranate  
cured mackerel fillet, pear chutney, compressed cucumber, pomegranate reduction  
\*

Fallow Deer, Parsnip, Vitelotte, Spring Onion  
seared loin of fallow deer, parsnip puree, violet potato press, spring onion, parsnip crumb, blackberry jus  
\*

Banana Cheesecake  
ginger and lime cheesecake, honey ice cream, rosehip gel  
\*

REPORT BY SIMON EAVES

With special thanks to



**AubreyAllen**







# Paul Gould OBE

1953 – 2014

The BCF is very saddened to report that Honorary member Paul Gould passed away on 11 November following his brave battle with pancreatic cancer.

Paul retired from the National Exhibition Centre as Group Executive Chef in November 2011, having been employed in the 70's by our late President Emeritus, Robert Smith, as Head Chef. To this day he remained the youngest ever Head Chef taken on by the NEC. As Group Executive Chef he enjoyed a brigade of some 80 chefs, plus 50 casuals. He was responsible for 42 restaurants and around 130 outlets across the group, encompassing 900 events each year. A huge role with immense responsibility.

Paul was justifiably awarded the OBE in May 2012 for all his commitment to the hospitality industry and the many years of running the NEC so successfully.

He had a huge passion for competition work, resulting in many successes for himself and his brigade, both on the international stage and at home. On a personal note, he supported me and Salon Culinaire for a number of years at Hospitality and Hotelympia, not only as a competitor but also as a judge.

Along with his Maitre D' Peter Cooper, he hosted many Salon Dinners for my team, which I know have left very happy and fond memories of excellent company, food and wine. Paul's very generous hospitality was legendary!

He was a superb craftsman, a perfectionist in fact, and extremely considerate towards others and was very well respected. The BCF has received numerous emails and telephone calls offering their sympathy on the sad news of his death. Our sincere condolences to his wife Shereen and his family. He will be missed by many and will leave a huge gap in our industry but I am sure he will always remain in our memories. Over the last few months, he always signed off to me "your old mate Paul". He was a mate, a true chef's chef and a dear friend of many.

PETER GRIFFITHS



## Important News

### Calling all Colleges!

#### BCF Student Cook and Serve Competition 2015

We are delighted to announce that we have a brand new venue for next year's competition.

The event will take place at the recently opened Bournville College, Longbridge Lane, Birmingham, who have kindly offered to act as host on April 22nd 2015. Our sponsors are offering some excellent prizes for the competitors and lecturers.

The purpose built site has only been open for three years with modern spacious kitchen and dining facilities offering secure vehicle parking. It is easily accessible from the M5, M42 and the M6 motorways.

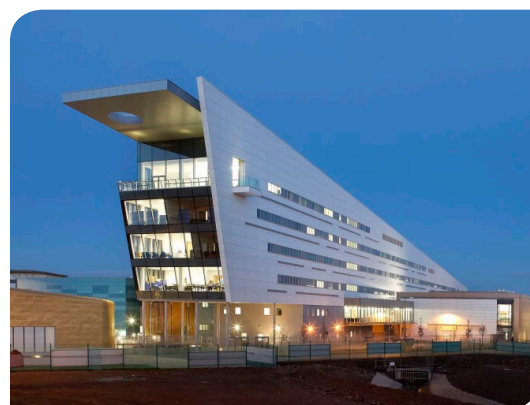
There is a Premier Inn Hotel for those planning to arrive the night before and a good selection of coffee houses and eateries along with a large Sainsbury's within a two minute walk.

Competition application packs will be available early in January 2015.

For further information and to register your interest

Email: [secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)

Or visit the Website: [www.britishculinaryfederation.co.uk](http://www.britishculinaryfederation.co.uk)



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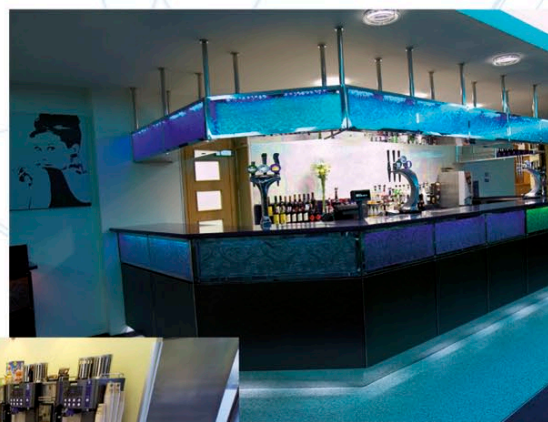
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# Two Years On!

## UCB's Young Chefs' Academy, supported by the BCF and the Savoy Educational Trust

For the 2nd year running, School children from around Birmingham have undertaken an eight-week cookery course at University College Birmingham from September to November & January to March, developing their skills in basic food production and healthy eating.

The young chefs follow the guidance of chef lecturers Mathew Shropshall and Richard Dutton in producing soups, pasta, fish and meat main courses and dessert dishes. The hope is that these young chefs go on to successful careers within the hospitality industry after studies or have kitchen skills to use in their future lives.

"The BCF is proud to be involved with the young Chefs Academy. It is a fabulous initiative and we are delighted to build upon relationships with the University of Birmingham."

**Peter Griffiths MBE & BCF President**

One of the sponsors of the Academy is the British Culinary Federation who also provided all the chef uniforms for the graduation presentation. The British Culinary Federation is the national member of the World Association of Chefs' Societies (WACS) aims to promote culinary skills throughout the industry, supporting and gaining recognition for its members as highly skilled professionals within the hospitality industry and can provide information at all levels of the profession. This Young Chefs' Academy is one of several initiatives the BCF is committed to.

"The British Culinary Federation is pleased to continue their support of the UCB Young Chefs Academy. As Chairman it is a great honour to see so many youngsters wanting a taste of our industry."

**Jim Eaves BCF Chairman**

The other sponsor is the Savoy Education Trust. The Trustees consider that in fulfilling the main aim of the Savoy Educational Trust, namely the advancement and development of education, training and qualifications within the hospitality industry, they are investing in both the present and future skills needs of the industry. This is also in keeping with the government's plans to help develop a modern further education system that contributes fully to the nation's vocational skills. In working with interested bodies and partners, the Trustees are striving to make a tangible difference and impact on the continuing development of an industry that is both labour intensive and which plays such a significant role in the UK economy.

**Mathew Shropshall** said, the academy graduates represented the future of the hospitality industry. He also said:

"Having supported different Saturday schools at UCB over the past nine years, we have seen some great young chefs come through our programmes and go on to be great chefs in the industry. Our thanks to the British Culinary Federation for supplying the uniforms and supporting the graduation".

## University College Birmingham has entered an exciting era of development

**B**olstering its provision of food and hospitality training and launching innovative new courses aimed at producing the next generation of industry professionals.

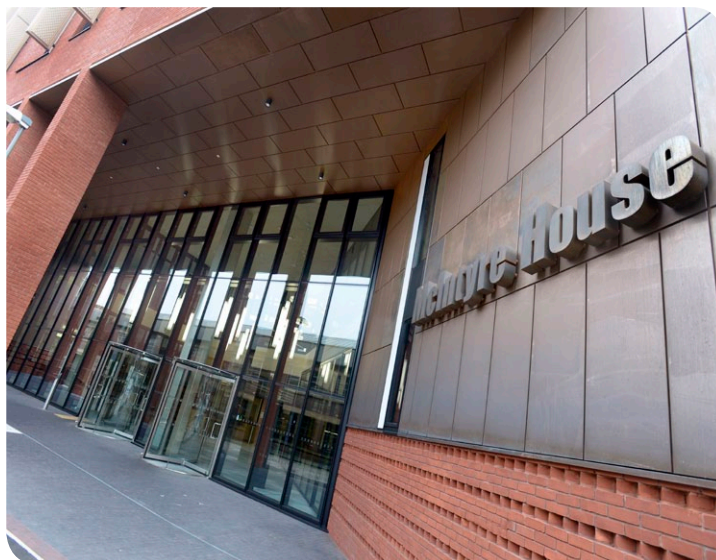
At the same time, the university has opened a new state-of-the-art undergraduate and postgraduate centre.

McIntyre House becomes UCB's third major site in the city centre, complementing teaching facilities at Summer Row and Richmond House.

In a further demonstration of its continuing investment in student facilities and industry-relevant courses, Summer Row has also seen the unveiling of a spectacular new Food Innovation Suite.

Among the suite's high-specification teaching facilities are two cutting-edge, open plan kitchens, called Innovate It and Create It; a sensory suite for food testing; and a food science laboratory, Analyse It.

There is also a dedicated videography and photography suite for the growing area of food styling.





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# £48,000 Raised

Some of the UK's finest chefs joined forces in October to cook up a sumptuous menu for Keech Hospice's '1 in 3' dinner, raising over £48,000 for the children's charity. Mary and I had been kindly invited to attend by Peter Joyner, Food Development Director at Elixir at what turned out to be a very enjoyable evening.

Held at Luton Hoo, the luxury hotel & spa that donated the venue for the event, the fine dining menu was prepared for 280 guests by chefs: Vince O'Toole, Kevin Clark, Robert Chambers, Henry Brosi and Sarah Harnett.

The sell-out evening was compered by Brian Turner, who has supported the event for a number of years. Heading up the brigade of chefs was Andrew Bennett MBE, Executive Chef from The Sheraton Park Lane Hotel, London.

Andrew and his wife Liz, who organised the event with the help of a team of volunteers, said: "This year's dinner was called '1 in 3' to highlight the desperate need for more palliative care for children. With limited resources, Keech Hospice can currently only support 150 children or just '1 in 3', which means there are at least 250 families left to cope with a very sick child on their own.

"Thanks to the generosity of our guests and sponsors, as well as the team of chefs who donated their time so freely, the event has raised a phenomenal £48,000 – this is enough to provide a specialist nurse for Keech for an entire year to help care for sick children and their families.

"I would like to personally thank everyone involved for coming together to make this a truly memorable occasion. The Keech Hospice fundraising dinner takes place bi-annually and generated £25,000 in 2012 – so, this year's result is a fantastic leap and one that will make a huge difference to the children and families that rely on Keech Hospice's services in their time of need."

Guests at the '1 in 3' dinner enjoyed a five-course menu served by catering students from the nearby Barnfield College, Luton:

## Menu

Reception Canapés

Vince O'Toole, Spencer House London

Goats Cheese Tart with Textures of Beetroot

Kevin Clark, Luton Hoo

Roast Orkney Scallops, Spiced Cauliflower Purée and

Onion Bhajee

Robert Chambers, RAC Club (on behalf of Phillip Corrick)

Fillet of Casterbridge Beef with Ravioli from Oxtail, Wild

Mushrooms and

Black Olive Jus

Henry Brosi, The Dorchester Hotel

Pistachio Almond Cake, White Chocolate Cream and

Raspberry Feuillette

Sarah Harnett, The Park Lane Hotel

Keech Hospice Care cares for adults living in Luton and South Bedfordshire and children from across Bedfordshire, Hertfordshire and Milton Keynes.

Their aim is to help patients enjoy the highest quality of life, while providing vital support for their family and friends throughout their loved one's illness and in their bereavement.

All of the charity's services are offered free of charge, every single day of the year. This is made possible because of the generous support of the local community.

The hospice launched its '1 in 3 Children' campaign earlier this year, with the objective to raise over £2m over the next three years so that their service can be extended to every child that needs them. To make a £3 donation to Keech Hospice, text KHC11£3 to 70070. For further information, visit [www.keech.org.uk](http://www.keech.org.uk).

PETER GRIFFITHS



## World of Chocolate

Top Pastry chefs from Europe, USA, the Middle and Far East attended a chocolate workshop at Swiss Chocolatier Felchlin's Condorama workshop in the Canton of Schwyz.

Three delegates from the UK were invited - Jerome Dreux, Development Chef at Town & Country

Fine Foods, Cherish Finden, Executive Pastry Chef at The Langham Hotel and Alex Fulluck, Sous Chef at the Reform Club and winner of the League of Club Chefs.

The three day workshop focused on pralines, chocolate decoration and enrobing pralines using Felchlin's premier products. Delegates were shown how to create intricate decorations and showpieces, including chocolate curls, spaghetti nests, bands and spirals, using Felchlin's range of couverture.

Jerome Dreux said:

"This was an excellent opportunity to learn more about Felchlin's range of products and techniques to easily create impressive centerpieces and decorations. The team at Felchlin have a passion for their craft which is evident in all their products"







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# CCE Chefs Challenge

**Members of the BCF were invited to judge at the CCE Chefs' Challenge.**

conference centres  
of excellence

A competition run by Conference Centres of Excellence to find the best of the chefs and service staff in the UK conferencing industry.

This year marked the 16th annual CCE Chefs' Challenge and brought together 10 outstanding chefs and 6 outstanding service staff to battle it out in the race to become 2014's culinary champion.

The competition is endorsed by the British Culinary Federation, and each chef receives a certificate and one year's free membership to the BCF.

The competition took place on Saturday 25th October at Milton Keynes College with the awards dinner presentation taking place at Cranfield Management Development Centre.

10 Chefs and Service staff competed from around the UK as far afield as the Beardsmore in Scotland to Wyboston in Bedfordshire.

All had to produce a 3 course meal starter and dessert of the competitors choice and game as the main course sponsored by British Premium Meats. With those participating in the food service element who had to serve 2 invited guests.

All were under pressure at the start due to a slight technical problem in the kitchens, stations had to be rescheduled, however all rose to the occasion as caterers do and got round this slight hiccup.

At the Awards dinner Cranfield Management Centre did a very professional job with good food and service the awards were announced and the chef winner was BCF member Keith Tayler from Warwick Conferences.

Above: Winner, Keith Tayler and daughter Kimberly

## Judges

Graham Crump  
James Eaves  
Jerry Toth  
Fergus Martin  
Graham Day  
Stephen Lambert (Front of House)

## AWARD

Hygiene  
Best Starter  
Best Main Course  
Best Dessert  
Best Food Service  
Bronze  
Silver  
Gold  
Best Team

## WINNER

Claire  
Keith Tayler  
Keith Tayler  
Claire  
James  
Matt Wiltshire  
Robert Gossage  
Keith Tayler  
Kieron

## VENUE

Wyboston  
Warwick  
Warwick  
Wyboston  
Burleigh  
Ashorne  
Burleigh  
Warwick  
Wyboston

## Competitors

Ashley Harrison, College Court  
Iain Ramsay, The Beardmore Hotel and Conference Centre  
Jennifer Chaudhuri-Goff, Maple House  
Matt Wiltshire, Ashorne Hill  
Ashley Holt, Wellcome Trust  
– supported by Cydney Nicholson-Ray for Food Service Skills  
Claire Willett, Wyboston Lakes  
– supported by Josh Spence for Food Service Skills  
Jason Turton, College Court  
– supported by Richard Augustus for Food Service Skills  
Keith Tayler, Scarman Warwick Conferences  
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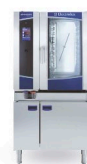
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# Compass Chefs turn up the heat

**The fiercely contested annual Compass Chef of the Year final took place at the Restaurant Show in October at London's Earl's Court Two.**

The Compass Chef of the Year competition is currently in its 14th year and annually demonstrates the skill, passion and expertise that Compass chefs have in abundance. From over 200 entries, 23 chefs from across Compass Group UK & Ireland battled it out for the title of Junior, Senior and Apprentice Chef of the Year.

Eight junior chefs had just 90 minutes to create a three-course meal, whilst eight senior chefs were given two hours to cook up a four-course meal, showcasing British produce and reflecting the latest food trends for a panel of industry judges, including celebrity chef Brian Turner, Peter Griffiths, Andreas Antona and last year's Senior Chef of the Year winner, Chris Pulfer.

In the 2014 Senior competition, chef Adam Thomassen from Restaurant Associates took the gold, closely followed by Craig Nellis from ESS with silver and John Clarke from Eurest who won bronze.

In the Junior competition, it was Thomas Sargent from Chartwells who scooped gold, while Claire Rickard from Eurest came away with the silver and Maria Dare-Ojo from Restaurant Associates won the bronze.

This year's competition saw the return of the Compass Apprentice Chef of the Year category, introduced for the first time in 2013, to showcase some of Compass Group UK & Ireland's fantastic up and coming culinary talent.

These budding chefs were tasked with creating a duck dish in just 40 minutes, with Jonathon Gibbison from ESS securing top prize.

Shanti Gurung from ESS and Ben Smith from Levy Restaurants UK were awarded second and third place respectively.

Nick Vadis, Culinary Director for Compass Group UK & Ireland said: "This competition is our culinary highlight and is fiercely contested by chefs from across our business. It really showcases the amazing culinary talent that we have at Compass. Every year the bar gets raised and the quality of the food produced by both our junior and senior chefs was outstanding; these chefs are a real credit to our business and I'm sure many of the junior and apprentice chefs we saw today will become our senior chefs of tomorrow."

The Know Your Food award also returned to the stage for 2014, following its launch in 2013 and yet again saw chefs demonstrate their ability to create amazing food that reflects Compass' commitments to health, wellbeing and sustainable sourcing. In the senior competition it was Lee Warren from Chartwells who took home the Know Your Food award, and in the junior competition it was Eleanor De Maria from Compass Group UK & Ireland's Food Development Team.

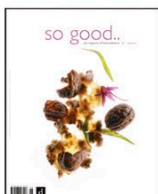
As part of their prize, the Junior and Senior Chef of the Year award winners will now travel to New York on a study trip to visit some of Compass' sites and search for new, innovative ideas and culinary trends. The apprentice winner travelled with the Compass Culinary Team to Luxembourg for the Culinary World Cup which took place in November.



Above: The  
Compass Chef of  
the Year winners

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# Walton Hall Family Lunch

On Sunday 14th September, we headed to the sunny Warwickshire countryside for the first BCF family Sunday lunch at the historic Walton Hall Hotel. This impressive building was once owned by entertainer Danny La Rue who converted it into a hotel. Driving through the tiny village of Walton and into the grounds and along the driveway past the lake and up to the beautiful building on a lovely sunny day was like going back in time.

Members assembled in the bar area, sipping Champagne and eating the specially prepared canapes. It was a different format to the chef club lunches with a relaxed family atmosphere with children running around and families catching up with each other.

We were in the Morduant dining room for lunch which had an ornate ceiling and wooden panels a grand but homely feel to it.

BCF Chairman, Jim Eaves welcomed members to Walton Hall and thanked Group Executive Chef Adam Bateman for hosting the event.

Pea Soup, Braised Ham Hock, Popcorn  
Pressed Terrine of Confit Duck, Foie Gras, Pickled Cherries  
ooOoo

Line Caught Sea Bass, Seafood Tea  
Roast Sirloin of Aged Beef with all The Trimmings  
Roasties, Cauliflower Cheese, Heritage Carrots, Kale  
ooOoo

"Cheese on Toast"  
ooOoo

Peach Melba, Mascarpone Sorbet  
ooOoo  
Coffee and Petits Fours

During lunch there was a lot of activity outside in the grounds with a large inflatable replica American World War 2 tank being inflated, which amused the children.

After lunch the Chairman thanked the Front of House team, hotel staff and the chefs for looking after us so well. He then introduced Ian, the Head Chef for the Santé de Chef., thanking him for an excellent lunch.

Members had coffee outside on the terrace where the tank was now fully inflated. While chatting to some of them, it transpired that they were a group of American historians and family members of American service personnel who were stationed at Walton Hall during the Second World War.

A ninety-plus year old member of the group was based at the now hotel and when asked where his room was he said "I was in a tent in a field somewhere over there!"

The inflatable tank was there to commemorate the Ghost Army that was set up in the Warwickshire area. This consisted of inflatable tanks and armoured vehicles which were set out to look like armoured divisions of heavy artillery when in fact they were rubber inflatables, but from the air looked realistic to the German planes. There was also a group whose job was to play recordings of real vehicles moving around so to make the whole scenario seem believable.

This history lesson really captivated the adults and children alike so this was a great added bonus to the day.

The BCF would like to thank Walton Hall for their great service and members for attending and of course the group of Americans for the fascinating lesson of their past.



Above:  
Inflatable  
ghost army  
tank



## Website Job Page

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Mandy Bennett on 01789 491218 or email  
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[www.britishculinaryfederation.co.uk](http://www.britishculinaryfederation.co.uk)

# Chichester College



## Hospitality Students Get a Taste of France

A group of Chichester College hospitality students recently took part in a two day shared class project that aims to bring countries from across Europe together through shared learning.

A mixture of Foundation Degree, BTEC and Apprenticeship students teamed up with pupils from two French cookery schools to prepare traditional cuisine from their respective countries. Lead by Hospitality Associate Lecturer Geoff Sutton, the 16 Chichester College students were divided into two groups and worked with French students from the cities of Amiens and Dieppe to teach each other how to prepare traditional dishes and refine cookery techniques unique to their regional cuisine.

With Languages Associate Lecturer Patrick Melard on hand to help translate, the English and French student groups and lecturers each took it in turns to lead the cooking session through hands-on demonstrations, aided by the help of an online video connection shown onscreen in the kitchen classroom.

The morning and afternoon sessions across the two days alternated between Geoff Sutton and the English students demonstrating how to cook a traditional dish of pork fillets, Scotch eggs, black pudding and crispy kale. Whilst the French students demonstrated how to cook scallops tartar and a potato and lardon pie unique to the Amiens region. Both groups of students were able to learn and perfect new techniques that will be invaluable to their overall studies.

The culmination of the project will see all 16 Chichester College students having the opportunity to visit the IREAM Centre de Formation d'Apprentis in Amiens whilst meeting the students they have been working with face-to-face. The students will spend one week in Amiens, where they will have the chance to learn how to prepare authentic French cuisine. They will also spend time visiting local markets and culinary businesses to understand and master important industry techniques, as well as take part in a cookery competition that will see both English and French students working together to prepare a full menu for the judging panel to taste.

This is the second year that this EU funded project has been running after the students visited a French cookery school in the Dieppe region last year. Talks are already underway of how to extend the project, which is currently due to end in March 2015, to include not only hospitality students but also those from another area of the college.



**Chichester College is one of the largest colleges in the country, with approximately 15,000 people studying with us in any one year 4,000 16-18 years olds.**

1,100 students who are 19 and over, studying full-time.

5,400 students who are 19 and over, studying part-time or for pleasure.

1,000 students who are between 14-16 and study 1 day a week at college, whilst doing their GCSEs at school.

2,500 international students.

1,000 apprentices coming into college 1 day a week, whilst being in employment.

Courses in all 15 subject areas are run and in most cases are available from pre GCSE level to the equivalent of A level or higher.

The College is open throughout over the summer to give advice and receive applications for courses starting in September.

If you would like information about apprenticeships at Chichester College information can be found on [www.chichester.ac.uk](http://www.chichester.ac.uk) or call the Workforce Skills team on 01243 786321

**Chichester**  
college





# World Class Culinary Competition Returns

Salon Culinaire, will yet again provide a show-stopping spectacle for highly skilled chefs across number of sectors when it returns to grace The Hospitality Show (NEC Birmingham, 19th-21st January, 2015).

One of the world's premier culinary competitions, Salon Culinaire, has been updated with format changes recommended by a panel of top chefs – new online entry system, better food photography, more constructive feedback and two award ceremonies each day.

Salon Culinaire Chef Director, James Tanner, says: "We have tried to focus not only on ways to make the competition experience more immersive and easy to enter, but also look at staying relevant. Introducing rigid ingredient costs and target gross profit margins for teams competing in La Parade des Chefs was just one of the ways we have tried to remain faithful to the real-world experiences of modern kitchens."

Salon Culinaire comprises three key elements: the exquisite Salon Display competition classes, with 'Starter Plates' and 'Main Plates' sponsored by British Culinary Federation; Live Theatre, which includes 'Sustainable Fish Main Course', also sponsored by British Culinary Federation – competitors have 30 minutes to prepare, cook and present a fully garnished fish dish using any under-utilised sustainable fish. Plus fine dining experience, La Parade des Chefs.

The Staff Canteen Live is set to make its debut at the event adding stimulating kitchen demonstrations and practical advice from big name chefs including Michelin-star chef Adam Stokes, Chef Patron of Midsummer House, Daniel Clifford, Executive Chef Gary Jones and Head Pastry Chef, Benoit Blin, both from Le Manoir aux Quat'Saisons.

Culinary heavyweight Simon Rogan is set to bring The Hospitality Show to a fascinating close, with a not-to-be missed interview covering his burgeoning empire of restaurants and rise to prominence as one of Britain's most unique and respected cooking talents.

At 1pm on the 21st January, day three of the show, the mercurial chef will take to the Business Briefing Stage for a look-back on his 25 years at the pass.

## Food and Drink Top of the Menu

With British food and drink

currently very much in the spotlight, the Laverstoke Park Farm Taste Experience is set to debut at The Hospitality Show. The brainchild of former F1 world champion-turned-farmer Jody Scheckter, the Hampshire-based organic and biodynamic farm is set to relocate to the Hospitality Show floor for three days. Visitors will be able to witness for themselves the unique, delicious produce that is crafted on the farm. Available to sample will be their renowned mozzarella made from fresh Buffalo milk, Buffalo fillet steaks, award-winning lamb, tasty black pudding and their new Buffalo Gouda. Visitors can go to [www.hospitalityshow.co.uk](http://www.hospitalityshow.co.uk) and register now for a free ticket to the show.

For further information please see [www.hospitalityshow.co.uk](http://www.hospitalityshow.co.uk) and follow us on Twitter [www.twitter.com/HospShow](https://twitter.com/HospShow) for everything Hospitality





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Distributing throughout UK, Ireland and Europe, the team offers expert advice, technical support and provides a range of training and online resources. Alex Shannon, Managing Director of Sous Vide Tools, said: "We hear time and time again the multiple of business benefits from the equipment we sell. We understand busy kitchens and what they need to make their working life as effective and productive as possible, producing high quality food that customers want to come back for."

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

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

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

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

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Adam Simmonds



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## New Members

Lawson McElligot, The Elephant Restaurant, Torquay

Ray Steplin, House of Commons

Michael Jones, The Lowry Hotel, Manchester

Andrew McKee, Lough Erne Resort, Enniskillen, Northern Ireland

Luke Miller, The Elephant Restaurant, Torquay

Michael West, University College Birmingham

Harvey Pertola, Opus Restaurant, Birmingham

Evan Burrows, House of Commons, London

Leonidas Kattou, Simpson's Restaurant, Birmingham

Connor Godfrey, Wilton's Restaurant, London

Keiron Stevens, Michael Wignall at The Latymer, Pennyhill Park

Joseph Parsons, International Convention Centre, Birmingham

Isaac Joyce, The Cross, Kenilworth

Stefan-Ciprian Raileanu, The Golden Lion, Pembrokeshire

Jacqui Brown, Ginja Food Magazine, South Africa

Georgi Valchev, Dapple Grey, Uttoxeter

Stephen Kirk, The Three Horseshoes, Staffordshire

Miranda Lucien-Johnson, Adam Handling at the Caxton, St Ermin's Hotel, London

# Diary Dates

## 2014

### December

Friday 19th . . . . . Culinary Partners and National Team  
Sponsors Thank You Lunch, House of  
Commons

## 2015

### January

Thursday 8th . . . . . Copper Skillet, Wyboston Lakes

Saturday 10th . . . . . Closing date for entries, Wing Yip Oriental  
Cookery Young Chef of the Year

Monday 19th - Weds. 21st . . . . . Hospitality Show  
NEC Birmingham

Monday 19th . . . . . Copper Skillet, France

Monday 26th - Wednesday 28th . . . . . Bocuse d'Or  
Lyon, France

Friday 30th . . . . . Roux Scholarship  
Deadline for Entries

### February

Monday 16th . . . . . Final, Wing Yip Oriental Cookery Young Chef of  
the Year, University College Birmingham

Monday 16th - Thursday 19th . . . . . Battle of the Dragon, Wales

Monday 23rd . . . . . Chefs Club Lunch  
Heritage Motor Centre  
Gaydon, CV35 0BJ  
BCF Club Lunch

### March

Wednesday 4th - Thursday 5th . . . . . Scot Hot SECC Glasgow

Thursday 12th . . . . . Roux Scholarship Regional Finals, London  
and Birmingham

Tuesday 17th - Wednesday 18th . . . . . The Hotel and Catering Show  
BIC Bournemouth

Sunday 22nd . . . . . BCF Annual General Meeting, Nuthurst  
Grange, Hockley Heath

Monday 30th . . . . . Roux Scholarship Final, London

# BCF Membership

Joining the British Culinary Federation couldn't be easier. Simply download an application form from [www.britishculinaryfederation.co.uk](http://www.britishculinaryfederation.co.uk) then fill it in and post it together with your payment or Standing Order Mandate to Mandy Bennett. Subscription charges are as follows:

**Corporate Members** £125    **Associate Members** £50

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

**BCF Partnership Packages**, also available, from £750

Any queries or questions please contact Mandy Bennett

on 01789 491 218 or [secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)

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