

Culinary News

SUMMER | 2016 | £3.75



BRITISH CULINARY
FEDERATION

National Member of the World Association of Chefs' Societies

GOOD LUCK to the ENGLAND SQUAD

22nd to 25th OCTOBER 2016 | ERFURT/GERMANY



Clark Crawley

Gather & Gather, London

Nathan Aldous

Emmanuel College, Cambridge

Andrew Ditchfield

House of Commons

Simon Webb

HSBC, Canary Wharf, London

Dennis Mwakulua

Eversheds, London

Daniel Abbs

Emmanuel College, Cambridge

Matthew Jones

House of Commons

Rob Kennedy

Royal Military Academy, Sandhurst

Lee Corke

Clare College, Cambridge

Nick Vadis

Compass Group UK & Ireland

Mathew Shropshall

University College Birmingham

Richard Taylor

University College Birmingham

Jack Gameson

University College Birmingham

Nathan Lane

Simpson's Restaurant, Birmingham

Elliot Lawn

University College Birmingham

Thomas Kirkby

Adams Birmingham

Edward Marsh

Lucknam Park Hotel and Spa, Wiltshire



INSIDE: Student Cook & Serve // Chefs Club Lunch // AGM





the chefs base®
pan-asian broths



**FUN, FRESH, QUICK
& very tasty**

Go create with the delicious range of Pan-Asian Broths from Major. Use as a traditional broth over fresh vegetables, brushed onto meat or to add an exotic flavour to recipes.



mixes instantly | also available in **beef** and **chicken**

**now endorsed by
Englands National
Culinary Team**



From stocks and sauces, to gravies and fruit bases, we have it covered!

stock base powders & pastes Basic 5 bouillon powder mix pan-asian liquid seasoning mari base glace JUS THE ULTIMATE Gravies demi-glace fruit base Concentrate

at the heart of every busy kitchen

For more information about our products and for FREE samples call Major on:

01933 352826 visit **NEW** www.majorint.com



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

Welcome to the SUMMER 2016 issue of Culinary News



This is my first welcome as your newly elected Chairman and I am very proud and humble to be bestowed with such an honour. May I firstly congratulate Jim Eaves, the former Chairman, for handing over the Federation in a strong and stable position, both operationally and financially. I would also like to thank the Committee of Management for their continued support and hard work, and to welcome new Committee members, Stuart McLeod, Social Events, and David Colcombe, Culinary Partnership Liaison. I wish them much success in their new roles.

May I also congratulate Vice President Andreas Antona, who is now Executive Vice President, the Executive Council, Mark Houghton, Graham Crump, Chris Hudson and Eric Bruce who are now all Vice Presidents of the BCF.

Along with Jim Eaves and Honorary President Brian Cotterill, I attended the WACS European Conference in Frankfurt where prospective candidates from Saudi Arabia, Macau and Greece pitched their Presidium to the attendees. Also, President Charles Carrol and Vice President John Sloane gave the attendees a good snap shot of how World Chefs has moved forward in the last 12 months.

This year we have the World Chefs Congress and Expo taking place in Thessaloniki, Greece, 24 - 27th September 2016. Any members still wishing to attend, please contact BCF Secretary for more details.

The BCF Student Cook and Serve competition attracted a record number of entries with Westminster Kingsway College the worthy winners.

Our annual Golf Day, was held at the prestigious Marriott Forest of Arden Golf and Country Club with 1st Team prize going to the British Motor Museum.

Our link with sponsoring the UCB Young Chefs' Academy together with the Savoy Trust continues to go from strength to strength, with the new Academy in September already fully booked.

We have held some excellent Chefs' Club Luncheons this year, serving some outstanding food with superb hospitality, at Cheal's of Henley in Arden, Lumière in Cheltenham, Andy Waters of Resort World, NEC and most recently the Bath Priory.

I held the Founders' Luncheon at the Moat House Acton Trussell on the 3rd of July, and it was my pleasure and privilege to award Honorary Membership BCF Ambassador John Peart who has contributed so much to the BCF and our industry over many years.

Our Annual Awards Dinner is to be held on Sunday 18th September at the Botanical Gardens, Edgbaston, Birmingham. Dinner is to be cooked by four of Birmingham's Michelin starred chefs, details are in the Magazine. It promises to be a truly a magnificent dinner with stunning entertainment. Please book early to avoid disappointment.

BCF Young Chef of the Year will be taking place once again at University College Birmingham on 7th November, always an exciting and well attended event in our calendar.

Please make sure you diarise the BCF Chefs' Club Luncheons and this year's BCF Christmas Lunch, once again to be held at Woodside Conference Centre, Kenilworth on Sunday, 11th December.

May I also take this opportunity to thank all of our membership, Culinary Partners and all the BCF sponsors who are helping the BCF forge our very much respected national organisation together for the many years that lie ahead.

Matt Davies,
Chairman

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

NATIONAL TEAM SPONSORS



Culinary News
Summer Issue 2016

BCF AGM

On Sunday 24th April the BCF held its Annual General Meeting at Nuthurst Grange Country House Hotel, Hockley Heath, Warwickshire.



Andreas outlined what a strong position the BCF was in, outlining the achievements of the national team, the success of the Chefs' Club lunches, the exceeding high standard of entries in both the BCF Young Chef of the Year and Chef of the Year competitions, the very successful Youth Academy and the continuous support the BCF receives from the industry.

He went on to say that the BCF was in a strong position, both financially and as a member's society, but emphasised the importance of ensuring the BCF remains relevant to young members through social media websites and apps.

The meeting drew to a close and members were able to socialise while enjoying Champagne and canapés before sitting down to an excellent six course lunch.

Following light refreshments, the AGM started at 11am.

Outgoing Chairman Jim Eaves welcomed and thanked the members for attending and asked each committee member to give a brief outline of the work they had undertaken on behalf of the BCF in the past year and outline their goals for the coming year.

At the end of his report, Jim Eaves stepped down as Chairman and invited Matt Davies into the Chair.

Matt had been unanimously elected Chairman at a committee meeting prior to the AGM and Matt's appointment was then ratified by the members.

David Colcombe, BCF's new Committee member, was introduced to the floor and officially welcomed.

Executive Vice President Andreas Antona thanked Jim for the commitment and drive he had shown throughout his time as Chairman and formally welcomed Matt into his new role.



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
BUTCHERS
AUBREY ALLEN LIMITED
COVENTRY

Est. 1933

Aubrey's

Dry-Aged Beef

Aubrey Allen

Quality service & consistency since 1933



Part of the Aubrey Allen education programme has recently included a talk by Dr Temple Grandin on best practice in animal handling and processing. Dr Grandin praised Aubrey Allen's continued commitment to the industry.

www.grandin.com

t: 024 7642 2222

email: sales@aubreyallen.co.uk
www.aubreyallenwholesale.co.uk

Follow us @AubreyAllen





Steps to starting your own pub business

Enterprise Inns is searching for chefs and professional cooks who dream of running their own business.

From TV chef Tom Kerridge and the acclaimed Dominic Chapman, to the on-trend Oxford Blue Smoke House which does a roaring trade serving American-style barbecue food, Enterprise works with some of the top food operators in the UK.

Matt Ralphs, Recruitment Marketing Manager at Enterprise, said:

"We've got some fantastic buildings in great locations with the right demographics. We're looking for entrepreneurs who can cook – we can offer a lot of support for all other areas of running a pub."

Jack Baker, who has been a chef for 18 years in various outlets from fine dining restaurants to traditional pubs, had always wanted to run his own restaurant, and it was his partnership with Enterprise that enabled him to realise his dream.

He now runs the Castle Inn at Bradway in Sheffield. He said:

"My business partner and I are both chefs so we'd run kitchens before, but we didn't have the knowledge or experience of running a pub."

Enterprise has been very supportive and helped us set up from scratch. They helped with everything from the website to the complete re-design of the pub. They gave us training on cellar management, advertising, profit and loss and accountancy, as well as general management, so we knew what we were doing.

For Jack, the biggest challenge was finding the right venue, but this was also something Enterprise was able to help with. **"If you know the style of food you want to serve and the type of venue you want, Enterprise will put a shortlist together for you,"** he said.

"This was the first pub we saw and we fell in love with it straight away. We worked with our Regional Manager who gave us loads of ideas and helped through the whole process, and we've ended up with a cracking business."

Jack took over in February and said it's the best thing he's ever done. The pub is now drawing in the crowds who are enjoying his vision – which includes a snug room and a lounge area in addition to an open kitchen which makes flat bread pizzas to order, a chicken rotisserie and barbecue outside, alongside a Pimms area on the decking.

Matt added:

"Many outlets being run by chefs are hugely successful and are outperforming the competition. There is a real opportunity here when you consider that quality food is a key reason why consumers go back to a venue."

"We'd love to recruit more chefs who share Jack's passion and want to run their own pub business. If you have the skills in the kitchen, we can help with the front of house."

Any chefs interested in running their own pub business should contact the recruitment team on 0800 953 0072 or visit enterpriseinns.com/run-a-pub



photography
by Kevin Byrne

Chefs' Club Lunches

Lumiere Restaurant, Clarence Parade, Cheltenham, Gloucestershire

On Thursday 19th May the British Culinary Federation held its monthly Chefs' Club Lunch at Lumiere Restaurant, Cheltenham. The event was hosted by Chef/Patron Jon Howe and his wife, Helen.

Members enjoyed a perfectly chilled glass of champagne on arrival followed by a magnificent six course lunch with superb wines that had been specially chosen to enhance the dining experience.

After what was an outstanding lunch, BCF Chairman Matt Davies gave his first Santé de Chef as Chairman and thanked Jon and Helen and their team for the excellent meal and service.



MENU

Kombu and Sumac Breadsticks, Taramasalata Pork
Scratching, Burnt Apple, Fennel Pollen
Lobster Thermidor Croquettes
Duck Liver Parfait Cornet, Savoury Granola

Stokes Marsh Farm Ox Tongue
Cauliflower, Wye Valley Asparagus, Water Cress, Truffle

Tequila Slammer
Salt, Tequila, Lime

Rabbit Saddle
Leek, Carrot, Apple, Mustard, Raisins

Coconut Water
Mango, Passionfruit, Szechuan Pepper

Valrhona White Chocolate
Rhubarb, Thyme, Hibiscus, Honeycomb

Andy Waters at Resorts World, NEC, Birmingham

On Monday 13th June members of the British Culinary Federation met at Waters Restaurant at the newly opened Resorts World, NEC, Birmingham. This is the latest venture from BCF members, Andy and Beverley Waters.

Champagne flowed freely on arrival and members had the opportunity to network in the bar area, discussing the up-and-coming referendum and how the home nations were progressing in the European Championships.

At 1pm members were called through to the dining area where they experienced a superb six-course menu with a selection of excellent wines. Every course was cooked to perfection. Standards have certainly been set high at recent Club Lunches.

As the meal drew to a close Stuart Mcleod, Social and Events committee member gave the customary Santé de Chef and thanked Andy and Beverley and their teams for the excellent food and service.

Andy responded by thanking Aubrey Allen and Major International for their generous support of the Chefs Club lunch.

For information and bookings for Resorts World Birmingham, visit www.resortsworldbirmingham.co.uk

MENU

Amuse Bouche

Veloute of Worcestershire Watercress
Nutmeg Focaccia

Sea Trout with Vale of Evesham Asparagus,
Pickled Cucumber, Purple Truffle Potatoes

Suckling Pig, Crispy Scallop Bonbon,
Salad of Royal Gala Apples

Barbury Duck Breast, Pastille of Duck Leg, Braised
Chicory

Strawberry and Hibiscus Soufflé, Clotted Cream Ice
Cream

Great people, Great business, Great hospitality

23-25 Jan 2017. NEC Birmingham



The Great Hospitality Show, celebrating everything new in British hospitality. Delivering a comprehensive platform for the UK to do business in food & drink, equipment, interiors and technology.

Register today:
www.hospitalityshow.co.uk

   #GreatHosp17



UCB leads England team at Junior Culinary Olympics 2016

University College Birmingham is delighted to be backing England's bid for glory at the prestigious Culinary Olympics 2016.



“The team is 100% focused on Erfurt. We have assembled a terrific group of young chefs and we hope to do England proud.”

UCB is a keen supporter of the nation's finest chef talent and there is no bigger team challenge than the IKA/Culinary Olympics, held in Erfurt, Germany.

More than 50 nations are set to compete in the competition, from October 22-25. The gigantic cook-off is held every four years and UCB will be playing a central role in the pursuit of gold.

The team's young chefs include UCB students Jack Gameson (Culinary Arts Management); Nathan Lane (VRQ Level 3, Simpsons restaurant, Birmingham); Elliot Lawn (VRQ Level 3); and Thomas Kirkby (VRQ Level 3, Adam's restaurant, Birmingham). The team also features former UCB student Edward Marsh (Lucknam Park) and Craig Bateman (Royal Military Academy, Sandhurst).

Team manager and UCB chef lecturer Mathew Shropshall is being assisted by UCB colleague Richard Taylor (chef mentor - desserts) and

Rob Kennedy (chef mentor - cold kitchen), who is executive chef at Sandhurst.

The Culinary Olympics' motto is "Cooking unlimited" and the teams must prepare a special cold buffet showcasing salmon, turbot and king prawns and run a hot kitchen, preparing 90 portions of a two-course meal.

Chef Shropshall said: "The team is 100% focused on Erfurt. We have assembled a terrific group of young chefs and we hope to do England proud. The Culinary Olympics is the ultimate test and provides a great platform for young professionals to pit their skills against the best in the world."



ACCREDITED BY THE UNIVERSITY OF BIRMINGHAM

Consolidation with Bidvest Foodservice

At Bidvest Foodservice we are in the unique position to be able to provide you with consolidated deliveries, with frozen, ambient and chilled items being delivered with any non-food and ViVAS lines.

All products are delivered on one of our multi-temperature vehicles and this set up means you can benefit from just one order, one invoice and one delivery. Through a fully consolidated package you'll reap the following benefits:



The best team

People

One consolidated delivery, rather than several smaller deliveries, will reduce the amount of processing by your employees



Service excellence

Financial

A reduction in the number of vehicles to your sites, or using existing routes for deliveries, will reduce distribution costs in terms of fuel, vehicle and driver



Forward thinking

Invoices

Orders for all consolidated categories can be placed together, meaning that you could save time and money in the processing of just one invoice rather than numerous

Environmental

Fewer deliveries mean fewer road miles and a measurable reduction in your Carbon Footprint



Having cooked for his younger brother since he was seven years old, David Colcombe 'fell into catering' when, as a member of the Aston Villa Football Academy, his aspiration to become a professional footballer (luckily) failed.

A graduate of Solihull College, David trained under Anton Mosimann at The Dorchester Hotel in London, and moved on to the Lygon Arms in Broadway. After helping the Swallow Hotel in Birmingham to secure the city's first and only first 5 star hotel status, he moved on to create a talented team in Birmingham's first, ground breaking large scale quality brasserie and bar, embracing responsibility for the group's two London restaurants as well. He became the operations manager and oversaw an annual turnover of £16.5 million.

David opened Opus restaurant in 2005 as Chef Director and shareholder and grew it to include 3 operations - a 2 AA rosette restaurant, a café bistro and a bar. He left in April 2015 to explore new opportunities and to undertake consultancy work.

David is best known for his modern British menus showcasing the best that the British Isles has to offer. He is an Honorary Fellow and a Visiting Professor of the University College Birmingham. He's a member of the Royal Academy of Culinary Arts.

David has cooked for the G8 leaders (the Birmingham G8 summit in 1998) and has represented the city of Birmingham in Barcelona and Chicago at special dinners on behalf of the city.

In May 2015 David was awarded the Louis Cippolla Award by the British Culinary Federation for, 'the greatest contribution to the profession'.

DAVID COLCOMBE joins the British Culinary Federation committee of management



BCF supports the 19th Skills for Chefs conference



Winner of Masterchef: The Professionals in 2015, Mark Stinchcombe's Eckington Manor Cookery School has also been featured on the BBC's The Apprentice. Since touring the world drumming for 80's band The Dumb Blondes, Graham Garrett has gained 3 AA Rosettes and held a Michelin star at the West House since 2004.

Appearing at Skills for Chefs for the first time was Executive Chef and member of England's National Culinary Team, Rob Kennedy from Sandhurst Military Academy. Also appearing for the first time was Michelin starred chef Geoffrey Smeddle from the Peat Inn, Scotland. Sheffield College tutor, Mick Burke, also showcased his skills with a Chocolate Master Class.

Day one ended with the International Food Evening which this year was a Spanish theme and was hosted by chef Jordi Gallego from Madrid.

The second day celebrated Northern Ireland's Year of Food and Drink with Danni Barry from Michael Deane's Epic and Stevie Toman from OX. Both chefs have been recently awarded Michelin stars for their restaurants in Belfast. Richard Bainbridge, from the BBC's Great British Menu and from Benedict's in Norwich hosted a Master Class showcasing his signature dishes.

The conference closed with a Great British themed Gala Dinner held in the Firth Hall, using produce from England, Scotland, Ireland and Wales, cooked by both University and Sheffield college chefs with Bodegas Riojanas supplying all the wines for both the Spanish evening and the Gala Dinner.

Another very successful Skills for Chefs thanks to David McKown and his team.

Chairman Matt Davies attended and hosted the BCF stand over the two days. Opening the conference on day one was two-star Michelin chef Nathan Outlaw, fresh from judging the Young Restaurant Team on the previous evening.

Masterchef Mark Stinchcombe and Graham Garrett, writer of "Sex, Drugs and Sausage Rolls", headline day one.

Celebrating 21 years
essential
cuisine
the stock people

Proud to be one of the Team



The new one



Congratulations to the team at
Hilton Manchester Deansgate on being
crowned Britain's Best Brigade 2016



www.essentialcuisine.com

@essentialcuisin Essential Cuisine



Bord Bia showcases Ireland's finest food to leading chefs

As President of the BCF, I had the pleasure of being invited by new committee member, David Colcombe to attend this special event. Over 30 of the country's top chefs enjoyed a lunch featuring Ireland's finest produce at Bord Bia's Irish Summer Garden Party, hosted at BCF Executive Vice President, Andreas Antona's restaurant, Simpson's in Edgbaston, Birmingham on Monday 11th July. It was a wonderful occasion with many leading chefs from around the country attending and I particularly enjoyed the opportunity to catch up with friends I had not seen for a while.

Fergus Henderson (St John), James 'Jocky' Petrie (Gordon Ramsay Group), Henry Brosi (The Dorchester), Chris Galvin (Galvin Restaurants) and Simon Hulstone (The Elephant) were among the chefs in attendance at the exclusive event.

While the rib of grass-fed Irish beef was undoubtedly the star of the event, guests also tasted Irish seafood and farmhouse cheeses - representing some of the very best the country has to offer.

The pre-lunch drinks reception highlighted the growing Irish craft beer and spirits industry including Clever Man craft beers from County Wexford and cocktails using Bertha's Revenge Irish Milk Gin from County Cork. In all, an excellent industry lunch enjoyed by all those who were fortunate enough to attend.

Henry Horkan from Bord Bia, said: "Raising awareness of the excellent quality and availability of Irish food amongst influential UK chefs was the key reason for the event and we were delighted that so many were able to join us on the day; I'd like to also thank the fantastic team at Simpson's for delivering such superb food and service."

Bord Bia - Irish Food Board is the Irish food, drink and horticulture industry's trade development and promotion organisation. Our mission is to drive through market insight and, in partnership with industry, the commercial success of a world class Irish food, drink and horticulture industry.

Our priorities are focused on building Ireland's reputation as a world leader in safe sustainable agriculture and food production with a premium positioning in the marketplace; enhancing competitiveness by supporting innovation and building capabilities; building exports in selected high potential export markets; and supporting a vibrant home market.

Bord Bia operates a network of international offices, providing a full range of customer support services in Amsterdam, Dublin, Dusseldorf, London, Madrid, Milan, Moscow, New York, Paris, Stockholm and Shanghai.

"Raising awareness of the excellent quality and availability of Irish food amongst influential UK chefs"

The six course menu featured:

- Scallop, kohlrabi, horseradish, borage
- Lobster, heritage tomatoes, tomato and coriander tea
- Irish ox cheek croquette, anchovy, caper, onion ash
- Irish Hereford ribeye, chicory, Cashel Blue, pickled walnuts
- Strawberry, elderflower, meringue
- Irish farmhouse cheeses - Crozier Blue; St Tola; Durrus; Coolea; Clever Man Stout Marmalade.



Vice President Eric Bruce interviews BCF Chef of the Year 2016 winner, Martin Carabott from the RAC Club, London.

Question time

Congratulations on winning BCF Chef of the Year. How do you find the overall experience of the competition?

Thank you, the experience as a whole was amazing, from the way it was organised to the location, I enjoyed every bit of it. The kitchens and staff at UCB are fantastic.

As well as a cash prize of £2.500 and the opportunity to join the squad of the English National Culinary Team, you have recently returned from a trip to the NRA Show in Chicago with Grant Sous Vide as part of your prize. Tell us more.

This was an amazing experience, Grant sous vide had a stand at the show which was the biggest I have ever seen, we were there for three days and still I didn't manage to see all of it, they had Jason Wilson, a great chef and winner of a James Beard award from Seattle and we were cooking using their equipment to a lot of visitors. This in itself was fantastic but they also had us dining around the city, most notably in the 3 Michelin starred Grace.

How important do you feel competitions are to our industry?

Competitions are very important for a number of reasons. For instance they get bring together a lot of chefs from different establishments and give them the chance to network but also receive feedback on their cooking style in a way where they get opinions from other chefs which is very helpful and can only improve them as individuals but also their teams when they get back to work.

How do you feel winning the BCF competition has helped your career so far and what benefits might it have in the future?

So far well, I have been contacted by a magazine back in Malta and had a few offers online as well so I can see how it has given me great exposure, but even meeting different people like the other chefs, the guys from Grant and the Chicago experience, which has given me great insight into what others are doing in different places.

Why did you choose becoming a chef as your chosen profession?

I really loved the creative side of it to begin with, when I started off in a professional kitchen I started seeing the bigger picture which gave me even more work satisfaction and so I have never thought of any other career but this one.

Where did you train and which chefs do you feel most influenced your development?

I studied at the Institute of Tourism studies in Malta and have worked in a number of different places such as Hilton Malta, the Gleneagles Hotel, Apsleys at the Lanesborough and now The Royal Automobile Club. There have been a lot of different chefs which influenced my development, directly or otherwise and anywhere you work you will get something from the best chefs to even the most surprising. I guess my biggest leap in my career so far was at the Royal Automobile Club with chef Philip Corrick as he encouraged me to go for competitions and be involved in a number of things which only helped me get better and better not to mention I was given a lot of creative freedom which gave me confidence and find my own cooking style.

What aims and aspirations do you have for the future and how do you see your career progressing?

This year I will be doing the National Chef of the Year final in October and I will also be taking a senior position in a new restaurant but what I really want to do is eventually have my own place.

Do you have a lifetime best dining experience to date?

There's a number which stand out and most of them are not in a Michelin starred restaurant although I guess my favourite restaurant experience would have to be split right down the middle between Alain Ducasse at the Dorchester and Adam Handling. My favourite dining experience from what I can remember still is raw bonito in Malta which I caught with my family. Being responsible for every stage catching, preparing and eating the fish, whilst also being with my family is something nothing can beat.

Tell us your best and worst career experience?

Worst would be cuts and burns, best from memory is every time I was promoted, it's a great feeling of self accomplishment

Have you an amusing story to share with us?

There's lots, but feeding Xanthan Gum or green food colouring to somebody under the guise of sauce or basil consommé is always fun to watch.

What is your favourite piece of kitchen equipment?

My knives, by far.

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

In general I guess I speak for a lot of chefs but the hours are the hardest thing for chefs to cope with as social and family life is important to everyone.

The BCF is pleased to announce and invites entries for

BCF Young Chef of the Year 2016

The BCF Young Chef of the Year competition will be taking place at University College Birmingham on Monday 7th November 2016, followed by Dinner and Awards presentation.

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

Closing date for entries, 10th October 2016

The BCF is grateful to the following sponsors



With more than 200 NEW cuisine and pastry products. Contact us to get your copy.

Our philosophy is simple – to bring you the very best from around the world, with the finest cuisine and pastry ingredients. We work hard at sourcing great value, innovative and artisan products to help you make your creations even more unique.

sales@classicfinefoods.co.uk

LONDON: +44 (0) 20 7627 9666

WEST MIDLANDS: +44 (0) 12 1311 1211

BCF Golf Day

On Monday 27th June the British Culinary Federation golf day took place at the prestigious Marriott Forest of Arden Golf and Country Club, Maxstoke, West Midlands. A field of 68 members and guests took on the challenge of the Arden Championship course. The course was in excellent condition, and the weather for the time of year remained cloudy with light winds but with sunny intervals! However, the day remained dry and warmer by mid afternoon with temperatures reaching 20 degrees.

The format of the day was registration from 8.30am with coffee/tea and bacon rolls on arrival and then a "shotgun" start at 10.00am 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. The event was organised by Alan Healy and Chris Hudson and the British Culinary President Mr Peter Griffiths MBE, presented the prizes.

There was also the annual competition between the British Culinary Federation and the Craft Guild of Chefs for the Mike Sullivan Trophy.



The Craft Guild becoming overall winners on the day and retaining the Trophy for the third time!

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: Bidvest Foodservice, Aubrey Allen, Simpsons Restaurant, The Cross, Kenilworth, Cheal's of Henley, Henley in Arden, No9 Church Street, Stratford upon Avon, Oscar's Restaurant, Leamington Spa and The Marriott Forest of Arden who hosted the event.



Tasteful, Trendy & Tough: Introducing Chaud Devant Leather70

In addition to supplying Chaud Devant professional chef wear for the English National Culinary Teams, Continental Chef Supplies are delighted to introduce Leather70 by Chaud Devant.

Authentic, lightweight and timeless - the innovative combination of 70% cowhide leather and 30% polyester makes the Leather70 range less vulnerable to staining and the 'raw edge, single stitch' finish gives the collection its sturdy, recognisable appearance. It can also be industrially washed - this is seriously tough chef wear!

Leather70 is available in three authentic colours: Bourbon Gold, Barrel Brown and Moonshine Black.

To place an order, please call 0808 1001 777 or email sales@chefs.net



Chaud Devant is proud to be the professional clothing of choice for the English National Teams



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

British Culinary Federation Dinner & Awards

Ticket price includes canapés, champagne, wine and entertainment

To avoid disappointment please book your places, early, with Mandy Bennett, Secretary BCF, Tel: 01789 491218, secretary@britishculinaryfederation.co.uk. Early booking payment must be made no later than the 31st of August.

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

MENU: Champagne and Canapes on arrival
Tomato, Curds, Green Tomato Seeds, Basil, Olive Oil
Flames Mackerel, Gherkins, English Mustard
Venison, Truffle Puree, Mushrooms
Chocolate, Peanut Butter, Banana, Sea Salt Caramel Cheese
Coffee and Petit Fours

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



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



Westminster Kingsway College lifts the trophy at the 15th BCF

Student Cook & Serve

A record breaking fifteen college teams battled it out in this year's final of the 15th Student Cook and Serve Team Challenge held once again at Bournville College, Longbridge, Birmingham.

Thanks to Bournville College for hosting the event, in particular Kelly Rogers, Ben West, Christopher Smith and the team who made everyone welcome and worked effortlessly behind the scene to ensure we had all the support we needed.

Our sincere thanks must also go to our sponsors Bidvest Foodservice, Robot Coupe and Contacto for their support and Safefood Solutions Ltd, sponsors of the Hygiene Award. The teams consisted of two chefs and one waiter, who had to produce and serve a 3 course meal of their choice, for 4 covers. (2 covers to be served to diners, 1 cover for judging and one to be photographed for a CD).

Waiters were marked on table presentation, greeting and communication with the diners and service of the meal, water, and wine.

WESTMINSTER KINGSWAY COLLEGE with team members chefs Ben Gibson, Michael Seedin, and Front of House Charlotte Brown finally lifted the trophy at the end of a fiercely fought battle despite being hampered with a temperamental gas supply in their kitchen causing some technical difficulties to all of the competitors.

Second place went to last year's winners **North Warwickshire and Hinckley College** with team members Chefs Danny Lane and Faye Norris, front of House Beth Ellis. Third place went to **South City College Birmingham** with team members, Chefs, Lucy Cartwright and Rolando Johnson, Front of House Babar Jamil. The Award for the Best Kitchen Team was also won by Chefs Danny Lane and Faye Norris of North Warwickshire and Hinckley College.

The Best Front of House was awarded to Charlotte Brown of Westminster Kingsway College. The Best kitchen hygiene award was won by Guildford College, team members Karl Smith, Billie-Sue Anderson and Emma Couling.

Judges

Lee Corke, Clare College, Cambridge.
(Chairman of Judges)

Eric Bruce, Chef Patron, Restaurant Severn, Ironbridge
Nathan Eades, Head Chef, Simpson's Restaurant, Birmingham

Stuart McLeod, Chef Director, Zuidam Lt
David Colcombe, Chef Consultant
Jim Eaves, Chef Consultant

Kitchen Invigilators

Chris Hudson, Chef Consultant
Peter Fry, Head Chef, University of Warwick



Front of House judges:

Bernard France, Heritage Silverware
Maelys Jacquot, Michelin-starred Simpson's, Edgbaston
Guisseppi Lombordi, Michelin-starred The Cross, Kenilworth
Alfonso Ruiz, Restaurateur

The Presentation of the Awards

BCF Chairman, Matt Davies thanked Kelly Rogers and her team from Bournville College for their support in hosting the competition, our sponsors Gayle Hunt of Bidvest Foodservice, Paul Easterbrook of Robot Coupe and Steve Goodliff of Contacto for their sponsorship and support of this competition. He went on to say how impressed he was with the students' high standards and hard work shown, and finally thanked the mentors for their support of the competitors.

Team Challenge

The Awards

1st Place Each member of the team received a stick blender from Robot Coupe and a set of chef knives from Contacto alongside the competition trophy and a framed Winners certificate.

2nd Place Each member of the team received a set of chef knives from Contacto alongside a framed certificate.

3rd Place Each member of the team received a carving knife and steel from Contacto alongside a framed certificate.

All competitors in the final were given one year's membership of the British Culinary Federation as well as a BCF apron. All runners up were given a goody bag from Contacto.

Each team's mentor received a copy of Bill Gallagher's book, Lettuce and a Lady's Breast. Bill Gallagher was the Honorary Life President of WACS.

BCF Student Cook and Serve Lecturer/Mentor Names

South & City College Birmingham	Keith Davies
University College Birmingham	Lewis Walker
Heart of Worcestershire College, Redditch Campus	Matthew Perry
Banbury and Bicester College	Peter Harvey
Stafford College	R Allan
North Warwickshire and Hinckley College	Jason Thacker
Henley College.	James Brooke
Stratford upon Avon College	David Saul
City of Liverpool College	Ian Jaundoo
Brooksbys Melton College	Peter Anderson
Blackburn College.	Anthony Prince
Guildford College	Andrew Farmer
Westminster Kingsway College	Barry Jones/Lindsey Lamont
Loughborough College	Darren Creed
Northampton College	Phil Martin





STAFFORDSHIRE CHEFS' FORUM

Young Chef of the Year



sponsored by

- The Lewis Partnership
- British Culinary Federation
- Stafford College
- Chumley-Roberts Partnership
- Essential Cuisine
- Churchill China
- Simpsons Restaurant
- Andrew Woolley Meats Ltd
- Interfruit
- Fishco
- Zuidam Ltd
- Bidvest Foodservice
- Harvey & Brockless
- Taste of Staffordshire
- Sauce Fine Foods

Held on Monday 4th July at Stafford College, this is the 3rd year that the Staffordshire Chefs' Forum has organised and run the Young Chef of the Year Competition.

The young chefs taking part were aged between 16 - 23 years and were required to produce a 3-course menu for 2 covers. Starter to include Cod Fillet supplied by Fishco. Main Course using a 6-boned Best End of Lamb supplied by Andrew Woolley Meats. Competitors were also asked to use one of the Lamb stock bases provided by Essential Cuisine in the finished dish. Dessert to competitor's choice.

New for this year were three new awards sponsored by Bidvest Foodservice: Best Starter, Best Main Course and Best Dessert with each winner receiving a trophy, a certificate and a set of knives.

The competition was structured in 2 parts: Part 1, the written entry and Part 2, the live cook-off, lasting 2 hours. Judging Panel, all BCF members, were: Eric Bruce, Chef Patron of Restaurant Severn, Ironbridge (Chairman of Judges); Stuart McLeod, Chef Director, Zuidam Ltd; Nathan Eades, Head Chef, Simpson's Restaurant, Edgbaston, Birmingham and Jonathan Harvey- Barnes, Development Chef, Essential Cuisine.

All finalists were presented with a chef's jacket and apron sponsored by Essential Cuisine.

The competition was followed by a Dinner and Awards Evening at The Moat House, Acton Trussell and Master of Ceremonies for the evening was Lamont Howie from BBC Radio Stoke. Guests were welcomed by Matt Davies, Group Executive Chef, Lewis Partnership, Chairman of Staffordshire Chefs' Forum and the new Chairman of the British Culinary Federation. He introduced all of the finalists, judges and all of the sponsors and thanked them for their help and sponsorship.

After a superb dinner, each finalist received a commemorative plate and a "goodie bag" presented by Katie Haycock, Business Development Manager, Churchill China and a finalist's certificate, presented by Chairman of Judges, Eric Bruce.

THE AWARDS

The Bidvest Awards presented by Eric Bruce and Anthony Hall, Regional Account Manager for Bidvest Foodservice.

Best Starter - Lewis O'Carroll, Moat House Acton Trussell
Best Main Course - Ben Manifold, The Red Lion, Bradley
Best Dessert - Lewis O'Carroll, Moat House Acton Trussell

Food Hygiene Award sponsored by the Chumley-Roberts Partnership and introduced by Bob Chumley-Roberts. The Award was presented to Lewis O'Carroll from The Moat House, Acton Trussell by Eleanor Chumley-Roberts.



The winner of the Staffordshire Chefs' Forum Young Chef of the Year 2016 was Lewis O'Carroll from The Moat House, Acton Trussell.

He received the winner's trophy, a winner's plate, a cash prize and he will enjoy a week's work placement at the Michelin starred Simpson's Restaurant in Edgbaston with accommodation sponsored by Interfruit. Lewis also received one year's membership of the British Culinary Federation and a set of knives from Bidvest Foodservice.

The winner's workplace also receives a voucher for crockery to the value of £500, courtesy of Churchill China.

In 2nd place, Ben Manifold from The Red Lion at Bradley who received a cash prize, a week's work placement at Andy Waters' Restaurant at Resort World, Birmingham and a set of knives from Bidvest Foodservice.

In 3rd place, Jack McGinley from The Three Horseshoes Country Inn and Spa, Leek. He received a cash prize, a week's work placement from the Lewis Partnership and a set of knives from Bidvest Foodservice.



The 1st professional Cooking Cutter-Blender !

Cooking precision
up to 140°C
to the nearest degree

HOT or **AMBIENT**

I MIX,
I CHOP,
I BLEND,
I CRUSH,
I KNEAD,
I EMULSIFY,
**I HEAT AND
I COOK...**



**Free,
No Obligation Demonstrations**



2 Fleming Way, Isleworth TW7 6EU
T: +44(0) 20 8232 1800 E: sales@robotcoupe.co.uk W: www.robotcoupe.co.uk

BCF Chef of the Year, Martin Carabott in Chicago

As part of Grant sponsorship of the BCF's Chef of the year competition Martin, as the winner was invited to cook on our stand at the National Restaurant Association Show in Chicago.

Martin prepared a host of delicious food, including pig's cheeks and salmon. All were cooked sous vide and available for sampling by the host of very hungry and grateful show visitors.

So successful was our stand at the show that nearby stands were checking where we had re-booked for next year's event so that they could be near us!!

In addition to an array of fabulous food we also used our sous vide equipment to prepare some delicious infused alcohol cocktails which we served to help people from the afternoon to the end of the show.

We served both strawberry infused tequila and a blueberry gin - all accomplished within a couple of hours from start to finish.

"We thoroughly enjoyed a very successful show and our chefs have already agreed to do the next event! I'd like to thank the BCF for their support, especially for putting on such a great competition that started what we hope will be a long collaboration with Martin, a talented young chef with a great ability to enthuse the public whilst conveying both the cooking techniques employed and demonstrating the delicious results."

Martin was accompanied on the stand by one of Seattle's finest, James Beard award winning chef Jason Wilson.



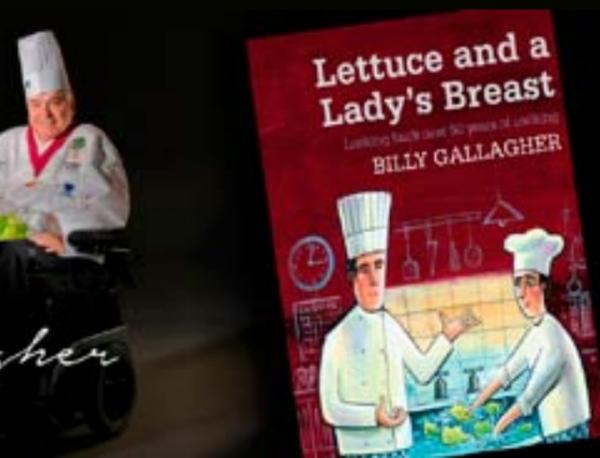
The chefs were a fantastic team but still found time for fun as they assessed a neighbouring stand's products too, blow torches at dawn?

For more information please visit our website: www.grantcreativecuisine.com

Lettuce and a Lady's Breast, Looking back over 50 years of cooking

by

Billy Gallagher



This is a remarkable story for both youngsters and adults who believe there's no light at the end of the tunnel. Billy takes us on a journey of growing up in the deprived post-war town of Jarrow in the UK where the future held, at best, the option of going down a mine or delivering mail to put food on the table. For this tenacious, engaging and spirited little guy, this was not sufficient. He was hungry for more.

To purchase this great book, please forward a cheque for £18 (including p&p), made payable to the British Culinary Federation.

To Mandy Bennett,
BCF Secretary,
PO Box 10532, Alcester, Warwickshire B50 4ZY
or telephone 01789 491218 to pay by card.

Chefs' Club Lunch

The British Culinary Federation held its final Chefs' Club Lunch of the summer at The Bath Priory Hotel on Tuesday 12th July.

Members gathered at the Priory on a lovely summer's day and were able to network and catch up with old friends while enjoying some excellent canapés on the patio surrounded by a beautiful, secluded walled garden in what was a fabulous setting. A peaceful haven in the heart of a bustling city.

Members and guests were called through to the private dining room where they were able to indulge in an excellent 4 course lunch at this Michelin starred venue. Executive Head Chef Sam Moody and his team delivered a truly memorable culinary experience. Service was extremely professional and friendly under the watchful eye of restaurant manager Georgina Parrish and Head Sommelier Francesca Martusciello.

The British Culinary Federation would like to thank Sam Moody and General Manager Nick Hanson for their hospitality and the truly memorable lunch, another highlight in the Chefs' Club calendar and very much enjoyed by all those who attended.

The Bath Priory

MENU

Leek and potato soup
smoked eel, quail egg

Pressed Berkshire pigs head
Borrow Hill cider, hazelnuts

Day boat Cornish cod
crab and girolle butter sauce

Bitter chocolate ginger snap
Earl Grey

Coffee and petits fours

www.thebathpriory.co.uk



Founder's Day Lunch

New Chairman hosts 38th Founders' day lunch

BCF Chairman Matt Davies, held this year's Founders' Lunch at the Moat House Acton Trussell on Sunday 3rd July in the 14th Century private dining room, the Colin Lewis Suite.

As always, a wonderful gathering of Founders from as far back as 1978, many who only meet up once a year, along with Committee and Honorary members. Invited guests were greeted on the beautiful lawns of the Moat House with a chilled glass of Champagne (or two) and a selection of canapés and snacks. This annual luncheon is a wonderful occasion to reminisce and discuss times gone by.

After an outstanding 5 course meal cooked by BCF member, Head Chef, James Cracknell and his brigade, coupled with endless well-chosen wines and impeccable service, BCF Ambassador John Peart, was made an Honorary Member for his continued support and commitment to the BCF.

Guests who decided to stay overnight were treated to a complimentary Cheese and Charcuterie buffet, together with further Moat House hospitality!

In all, another very enjoyable occasion in the BCF's calendar.



MENU

Squab pigeon, foie gras, cherries,
chocolate, granola
H De L'hospitalet Pinot Noir - South of France

Crab, smoked eel, apple,
sorrel, fennel
Conde Villar Alvarinho - Portugal

Mojito sorbet, mint, lime sphere

Beef fillet, sweetbreads, girolles,
artichoke, watercress, truffle, ash
Chateau La Croix Ferrandet St-Émilion -
Bordeaux, France

Strawberries, puff pastry,
elderflower
Valdivieso Eclat Botrytis Semillon - Chile

Cheese
Taylors Port LBV

Coffee & petit fours

From concept to completion



Café Remedy, University of Nottingham

Design, Supply and Contracting

Beacon Design is one of the UK's leading independent catering design and build contractors, offering a fully integrated 'one stop shop' to caterers and retailers.

Experience and Expertise

The Beacon team is responsible for creating some of the most inspirational design and build projects within the hospitality sector today, delivering exceptional standards of innovation and creativity to all sectors of the industry - from corporate and business, education and public sector, through to commercial and retail.

Services

Whether new build or refurbishment, a complete turn-key solution or supply of equipment only, Beacon's flexible approach will deliver real benefits for businesses.

Beacon's services include

- catering equipment supply, installation and maintenance
- conceptual design and visualisation
- turnkey design and build
- project management.



Bar, Calderfield Golf Academy



Hallward Library
University of Nottingham



New Kitchens at Wilton Park



Call us NOW **01922 744554**

BEACON ■ DESIGN, SUPPLY, CONTRACTING

www.beacondesign.co.uk



WORLD CHEFS EUROPEAN CONGRESS

10-11 APRIL - FRANKFURT, GERMANY

British Culinary Federation Chairman, Matt Davies attended his first World Chefs European Congress, accompanied by former BCF Chairman Jim Eaves and BCF Honorary President Brian Cotterill. The Congress, attended by 31 countries, was held over two days in Frankfurt.

Dragan Unic, European Continental Director, welcomed everyone to the meeting and thanked the German Chefs Association for hosting the event. He then introduced other board members, Continental Director Dominco Maggi from South Europe and Miroslav Kubec, Central Europe. A very special welcome was also made to President Charles Carroll, and Vice President John Sloane.

Minutes of the previous meeting held in Sarajevo, Bosnia Herzegovina on 17th April 2015 were approved.

An overview from each Continental Director was conducted, discussing many topics relative to their parts of Europe.

President Charles Carroll said that it had been a challenging time over the last few months but confirmed that World Chefs had increased in size and finances were in order. He went on to say that there will be more details on the Member Revenue Sharing Programme to follow at the 2016 World Congress in Greece this September. Visit www.worldchefs.org for an overview of the Board of Management on World Chefs.

Vice President, John Sloane presented to the congress all current audits and financial reports and stated that a full financial report will be presented at the World Congress in September. He and BCF Honorary President, Brian Cotterill reported on the revamped draft Statutes and Standing Rules, explaining the differences between them and highlighting the changes that were clearly marked, requesting that if any countries had any comments, to forward them as soon as possible.

During the Congress, chefs from various countries pitched their proposals for Presidential Candidacy. Candidates were Miltos Karoubas, Greece; Thomas Gugler, United Arab Emirates and John Sloane, Macau.

Presentations were also given by Alexander Prokopovich from Russia, bidding for World Congress 2020 and Arwyn Watkins from Wales who bid to hold the next European Presidents' meeting in 2017.

After an excellent Dinner, the meeting was concluded at 11 am the next day and all delegates were reminded of the next World Chefs Congress being held in Thessalonki, Greece, 24 - 27 September 2016.

Pordamsa was founded in 1976 in the heart of Costa Brava Spain. The company specialises in high quality hand finished porcelain which is heavily inspired by nature. When you mix natural beauty with passion and craftsmanship the results are sublime!

Available at www.infusions4chefs.co.uk

i4c Equipment, ingredients, books & so much more... By Chefs 4 Chefs

Proudly sponsoring the
BCF Student Cook & Serve Team Challenge 2016

all the ingredients for a relationship that delivers

Your customers expect great food, pure and simple. We're here to bring you the right ingredients, so that you can create your magic.

Bidvest Foodservice
Inspired by you.

Find your local depot at www.bidvest.co.uk



Amper&sand prepares for an inspirational evening of culinary excellence

On Sunday 18 September, the Birmingham Botanical Gardens will provide the stunning venue and backdrop for the prestigious British Culinary Federation Awards 2016.

Amper&sand, the creative and inspirational culinary force behind the excellent food, service and bespoke events within the gardens, is proud to support the magnificent gala dinner and looks forward to welcoming the British Culinary Federation's esteemed members, guests and finalists for an unforgettable evening of recognition and celebration.

The Birmingham Botanical Gardens has been one of Birmingham's high-profile event venues for many years. The beautiful and unique location in the heart of the city boasts three exquisite event spaces – the Garden Suite, the Terrace Suite and the Loudon Suite. Situated within 60 acres of amazing gardens they are perfect for all types of events, from the celebration of every life occasion through to conferences, charity balls and corporate dinners. The venue has also been known to host high-profile royal and political events. Within the gardens, guests are immersed in the tranquillity of the wonderful horticultural setting and it is hard to believe that you are merely a stone's throw from the bustling Birmingham city centre.

The culinary partner for the Birmingham Botanical Gardens, Amper&sand is a respected caterer with a fine reputation for bringing creative and innovative visitor and event catering to a diverse range of esteemed British establishments, delivered with impeccable style and service. Amper&sand prides itself on strong client relationships and its ability to understand, reflect and surpass the vision and requirements of each individual client, creating first-class, bespoke culinary experiences with an added serving of flair and ingenuity.

Amper&sand is passionate about nurturing and inspiring culinary talent and through ongoing training and mentoring it ensures that its chefs have the opportunity to develop and shine at every stage of their career.

It's therefore most fitting that Amper&sand is supporting the British Culinary Federation as it honours and celebrates culinary excellence on this prestigious occasion on the culinary calendar.

Overseeing the gala dinner preparations is Amper&sand's head chef at the Birmingham Botanical Gardens, Phil Bradley. An experienced and skilled chef, Phil and his brigade are honoured to welcome into their kitchen the four local Michelin-starred chefs who will showcase their exceptional skills through each course of the dinner. The guest chefs include Luke Tipping of Simpsons, Edgbaston; Adam Bennett of The Cross, Kenilworth; Brad Carter of Carters of Moseley; and Richard Turner of Turners, Birmingham.

Phil Bradley comments: "It's a real honour to be hosting the British Culinary Federation Awards. The spectacular Birmingham Botanical Gardens is the perfect location for such a prestigious event. It's also a privilege to be working with the four incredibly talented guest chefs who successfully fly the flag for culinary excellence in the Birmingham area.

It's a great opportunity for my team to work with these chefs too and I'm sure they will be inspired by it. We're excited to see the dishes they have created for this very special occasion and we look forward to congratulating the worthy award winners."

For more information on Amper&sand visit www.amper&sandcatering.co.uk

"Amper&sand is passionate about nurturing and inspiring culinary talent"

TOWN & COUNTRY

FINE FOODS

By Appointment to Her Majesty The Queen
Suppliers of Fine Foods
Town & Country Fine Foods
Berkshire

— SERVING THE PROFESSIONAL SINCE 1984 —

TOWN & COUNTRY FINE FOODS ARE A **SPECIALIST SUPPLIER OF CHOCOLATE, PASTRY AND INGREDIENTS TO RESTAURANTS, BANQUETING AND HOSPITALITY PROFESSIONALS**

Combining quality products with exceptional service, we offer:

- Over 1200 quality products
- In-house development chef
- Specialist expertise
- Dependable next day delivery
- Bespoke and personalised service
- Heritage products
- Knowledgeable Customer Services

+44 (0)845 672 8000 | sales@tcfinefoods.co.uk | orders@tcfinefoods.co.uk | www.tcfinefoods.co.uk
TOWN & COUNTRY FINE FOODS, No. 4, PERTH TRADING ESTATE, MONTROSE AVENUE, SLOUGH, BERKSHIRE, SL1 4XX, UK

**Proud to support the British
Culinary Federation Student
Cook and Serve Team
Challenge 2016**

Barware
Cleaning
Clothing
Food Preparation
Food Service
Food Warmers
Food/Drink Handling
Gastronorm
Hotel Accessories
Knives
Pastry Items
Pots and Pans
Tableware

www.contacto.co.uk

Available from all good distributors

Contacto Limited
Telephone 0121 605 5522
Fax 0121 605 5523
sales@contacto.co.uk



It is with great sadness that we learned of the death of Dr Billy Gallagher. He passed away at home, peacefully in his sleep, on 19 May this year at the age of 67. Hundreds of his friends and colleagues, from all areas of the hospitality industry and beyond, gathered to pay their respects to one of our industry's most respected chefs. Billy was well known around the world and many had travelled from far afield to pay tribute to a much loved colleague. His funeral and wake were also transmitted live across the world, to enable his friends in the World Association of Chefs Societies to be included in the tribute, even though they couldn't all be there in person.

I have been fortunate to call Billy my friend for nearly forty years and it was a huge shock to hear of his passing, as we had been in regular contact on Skype and he was, as ever, full of plans and delighted that his book, 'Lettuce and a Lady's Breast', was selling so well in the UK.

Billy was a British born chef, born in Jarrow in 1948, who had made a new life in South Africa, rose to the top of the Hospitality industry, but was then paralyzed by a random carjacking when he was shot at traffic lights on his way home one evening. He then had to come to terms with quadriplegia.

When Billy was transferred to Stoke Mandeville Spinal Unit from Johannesburg, I tried to visit him every week and take him tasty meals. It was a dark time for everyone, but Billy showed determination and fighting spirit, even though he was coming to terms with his injuries - a bullet lodged in his spine. As a surprise, Colin Capon and I had permission from the hospital to cook a special birthday meal for him and his family, as long as we cooked for the other patients in the ward as well! We took everything with us, including our wives to do the serving and clearing! All four of us worked our socks off, but it was a great success and the other patients loved the surprise too.

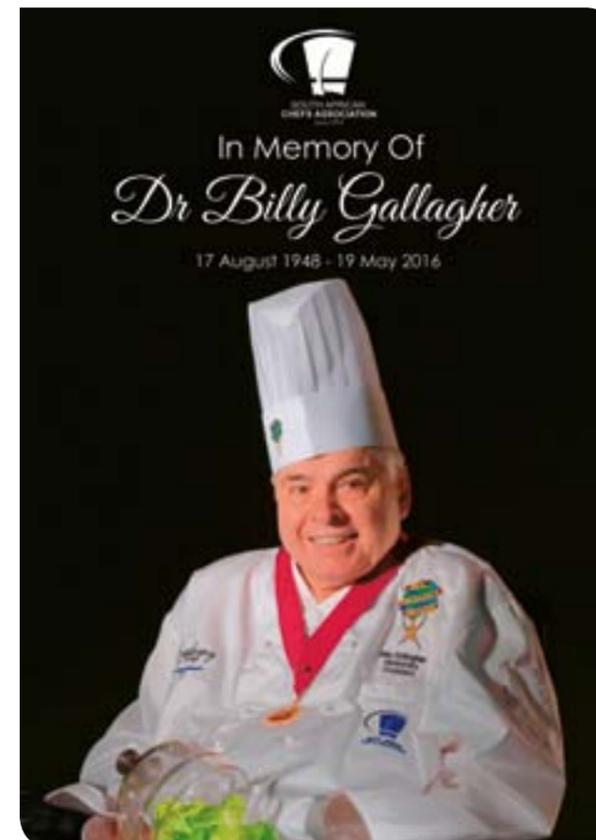
Despite this tragedy, Billy went on to even greater career achievements, always cheerful, a great motivator and a brilliant speaker. He never gave up, and was an inspiration, despite the daily struggle with quadriplegia.

I first met Billy at the 1980 Culinary Olympics in Frankfurt. He was one of the four chefs in the South African Team who, by pure chance, were staying in the same hotel as the British Team. I was British Team captain and it was this chance meeting that prompted Billy to contact me when he was chosen to be the South African Team Manager, tasked with bringing a team to compete in Hotolympia in 1982. I had a frantic phone call for help when they arrived in a snowbound Dover and discovered that their food and equipment, due to arrive by air, had been diverted all over England when the snow closed the airports! Thank goodness we were able to help!

Billy made many friends at Hotolympia and in the Chefs and Cooks Circle. He was made an honorary member of the CCC for his leadership and inspiration, one of the first of many honours bestowed on him in his career. On receiving his certificate he commented, "Because we are so far away it is easy to become insular. That is why it is so important for us to participate in international events. We learn and absorb so much and we can then pass it on to our young chefs in South Africa who are so anxious to learn."

Billy's passion for cooking took him from Westminster College to the Dorchester, where he then received an offer to work for the Southern Sun Group in South Africa. He persuaded his wife, Linda, that the good life lay ahead and it says much for Billy's powers of persuasion that she agreed to go, as she was expecting their first child! It is their son's proud boast that he was manufactured in England and produced in South Africa!

Billy participated in amazing changes in his adopted country. He coped with apartheid, always ensuring that his black chefs were given opportunities to learn and represent their country.



He became president of the S.A. chefs association (SACA), opened Sun City with Sol Kerzner and had a meteoric rise through the Southern Sun Hotel Group, training and developing young chefs. He was awarded an honorary doctorate from the Johnson and Wales University in the USA. He became President and then Honorary Life President of the World Association of Chefs (WACS) and was always looking for ways for chefs to 'give back' to the industry. To this end he organised the first World Chefs Tour for Hunger in South Africa in August 1993. The world's finest chefs, including Anton Mosimann, cooked meals for hungry and underprivileged children and also raised funds by putting on fine dining events all over South Africa. I took a team from the UK and cooking for over 1000 children at a street party is an experience I will never forget! The children had the time of their lives and the event is now an established fundraiser, supported by WACS members. I have participated in all of them and took a team from the BCF in 2011, who also found it a memorable experience.

Billy could make things happen. Everyone who knows him has had a phone call saying, "Let's make a plan". We knew immediately that he had just had another great idea and that there would be lots of work involved, but it was a rare person who could say no to Billy!! Billy was proud of his 'Geordie' roots and like most good Geordie lads, football had always been his passion and he was a lifelong supporter of Newcastle United! Whenever we talked we always ended our conversation with our views on the state of play in the UK! I will miss my friend for his wit, his courage, his charisma and his passion for making things happen.

Billy Gallagher will be sadly missed, but his memory will remain in the hearts of those who knew him. His culinary achievements will not be forgotten, but most of all he will be remembered as a true humanitarian who always had time to encourage young chefs. We send our sincere condolences to his wife Linda and his sons, Ian and Mark and their families.

by Brian Cotterill

MAJOR International catches up with England's National Team Manager, Lee Corke

As longstanding partners of the BCF and one of the proud sponsors of England's National Culinary Team, now endorsing our Pan-Asian range, we made some time to go down to Clare College, Cambridge to meet the team's International Competitions Officer, Head of Catering Lee Corke. In the run up to the Culinary Olympics 2016, which are due to take place this October, we thought it was important to discover the ins and outs of the team's activities, why it is important to get behind them and wave the flag, from the individual who knows it best.

Competing every two years consecutively in major worldwide culinary competitions, namely the Culinary World Cup in Luxembourg and The Culinary Olympics in Erfurt, Germany (both held every four years), England's National Culinary Team have competed under the flag of Saint George since 2008. Since 2010 Lee Corke has led the team in the role of Manager. Prior to this, he was representing the country as part of the Combined Services Culinary Arts Team. Prior to reforms, Corke was an integral part of the British team which he also captained.

In his role as Manager Lee explained that his tasks are multiple. From registering the team, ensuring fees are paid, arranging accommodation and kitchens, to the all-important organising of training sessions and the drafting of menus, which need to be sent over in advance. As part of their training last year, the team came together for a workshop for a day in October and prepped a meal for 250 guests as practice," explained Corke. "They then went on to compete in the Battle of the Dragon in North Wales, which England won with a high Silver and then received a Gold for their Buffet table at Hotelympia. We are very lucky to have sponsors who facilitate us getting to these events, we also enjoy using and endorsing their products. The Major Pan-Asian range is great to work with. Aromatic, clean flavours and simple to use at the same time."

How does a chef go about being drafted in to represent England, was one of Major's questions for Corke. He explained that the selection process isn't too strict. "Candidates usually come from those who have done well in industry and have a background in the competition arena. The BCF is actively involved in talent-spotting chefs at various competitions around the UK and we have core of chefs who have competed together for a few years now. As stand-alone chefs, each member of the team is exceptional in their particular field but for continuity purposes and maintaining standards, renewed participation is important."

With regards to the Junior team, the selection process is a little different. "The majority of the junior team is formed of students or former students from University College Birmingham along with one or two key young people from the industry.



"As stand-alone chefs, each member of the team is exceptional in their particular field"

These students have already experienced the competition world. This works well and makes it easier for us to get a team together for the numerous training sessions, plus having a Senior College Lecturer as Junior Team Manager, together with the strong support of the college, helps with preparation" said Corke.

With the 2016 Culinary Olympics to be held at the latter end of October, Lee Corke explained why it is so important to be at the event and represent the nation. "Whilst the Culinary Olympics is well known among chefs, it is not widely publicised in Britain. The event itself is put on by World Chefs, a worldwide organisation of Chefs' Societies to which the BCF is affiliated and really is a huge and dynamic arena to take part in." To give an idea of numbers and sheer scale, over the four day event there are usually 36 national teams, 20 junior teams and 10 kitchens on the day, all producing food for up to a thousand people, which as Lee quietly rightly pointed out "is a great opportunity to pitch our skills against some of the best in the world". Major could not agree more.

And that all important question...How are the team shaping up this year? Corke is hopeful. "Whilst we have been disappointed at times with the colour of some of our medals in the past, this year there is a distinctively positive feeling within the squad.

The Battle of the Dragon and Hotelympia served as excellent confidence boosters. Now all we need to do is to refine our dishes as we definitely have a good base and we have a good chance of achieving our goals"

Whatever the outcome, it is safe to say that Major are most certainly proud sponsors of the BCF and England's National Culinary team and will be rooting for them all the way. Major's Managing Director David Bryant has said that he will most certainly be making a trip to Erfurt in October to cheer for the team in person.

"Having sponsored the team for many years now we have high hopes for October. On behalf of everyone at Major, we wish the very best of luck to Lee Corke, Nick Vadis and all the chefs in England's National Culinary Team. I look forward to watching you in action" said Bryant. "Be inspired and go create!"

dell'ami
MEDITERRANEAN FOODS

Dell'ami Charcuterie



HARVEY & BROCKLESS
the fine food c^o

harveyandbrockless.co.uk | London 020 7819 6001 | South West 01392 908 108
Central 01905 829 830 | Scotland 0141 428 3319 | North 0161 279 8020

GRAM
go green with Gram

THE FUTURE
HAS ARRIVED



THE NEW
SUPERIORPLUS 72

ONE SMALL STEP FOR GRAM
ONE GIANT LEAP FOR REFRIGERATION
35% MORE ENERGY EFFICIENT THAN PREVIOUS BEST IN CLASS MODELS*

For more information on energy efficient refrigeration visit
www.gogreenwithgram.co.uk or www.gram-commercial.com or call 01322 616900
@gramukgreen #gramsuperior

*Based on energy consumption of 329kWh, compared to Gram Plus 600's (Generation 4) 509kWh per year

Website Job Page

Advertise your establishment's vacant positions on the BCF Jobs Page. For full advertisement details and rates please contact:



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

www.britishculinaryfederation.co.uk



FEEDING YOUR IMAGINATION

award-winning inspirational tabletop for the hospitality and catering industry.



Popular Restaurant in Ironbridge for Sale



ERIC BRUCE, past Chairman of the Midlands Association of Chefs and Vice President of the British Culinary Federation, has decided to retire after fifty two years as a chef.

He wishes to spend more time with his family, but wants to continue with his work with the B.C.F and on the competition circuit. Due to this, Restaurant Severn in Ironbridge is on the market.

Restaurant Severn has 30 covers, two AA rosettes and is Michelin recommended. It is situated next to the famous bridge over the river Severn in the world heritage site of Ironbridge. There are six years left of a renewable lease with low rent.

It would make a perfect first restaurant for an aspiring chef. Details from Humberstones, Birmingham branch.



www.restaurantsevern.co.uk



our collections are designed with a broad selection to excite your imagination.

BOOK YOUR FREE SOUS VIDE TOOLS DEMONSTRATION

INTERESTED IN SOUS VIDE BUT NOT SURE WHERE TO START? LET US HELP YOU WITH OUR FREE ADVICE AND ONSITE DEMONSTRATIONS.



Headed up by our Chef Director Chris Holland no question is too big or too small and we will be delighted to show you how sous vide can enhance your dishes whether at home or in the professional kitchen.



Book your free demonstration today!
call **01524 770060**
visit: www.sousvidetools.com
email: enquiries@sousvidetools.com

sousvide
tools.com

Now let us inspire you...

Telephone +44(0)1782 821000

Email headoffice@steelite.com

www.steelite.com

[facebook.com/steeliteinternational](https://www.facebook.com/steeliteinternational)

twitter.com/steeliteUK



Need equipment now?



Express Equipment with Express Finance

Instant
finance
approval*

Core
range
of critical
equipment



The **quickest** route to **catering equipment** and **finance**.

Call: 08443 753 444

Email: epr.info@electrolux.co.uk

Visit: www.electrolux.co.uk/professional

Follow us on Twitter
@ElectroluxProUK

Follow us on LinkedIn
Electrolux Professional UK



*Up to £40,000 subject to approval

pujadas[®]

A VOLLRATH[®] COMPANY

PROFESSIONAL COOKWARE



High quality, innovative solutions
designed to deliver the best
performance in professional cooking



PRINCIPAL UK PARTNER FOR **pujadas**[®]

Visit: www.dpstableware.co.uk

Email: sales@dpstableware.co.uk

Call: 01785 826333

Follow us: [@DPSTableware](https://www.facebook.com/dpstableware)

BCF Members host the First Coeliac UK Networking Event



On the 14th June Coeliac UK hosted its first gluten-free networking event at the newly refurbished British Motor Museum for food industry professionals from catering, food service, retail and manufacturing industries who wanted to know more about the growing gluten-free market.

British Culinary Federation member, the British Motor Museum was the first conference venue to gain gluten-free accreditation from Coeliac UK.

Delegates did not only hear from industry specialists during an afternoon of interactive workshops, but also gained valuable insights from those organisations who already provide gluten-free.

Speakers included BCF member Tom O'Reilly from the British Motor Museum and representatives from the Food Standards Agency, Mintel, Horizons, RSSL, Museum, Pizza Express, Hard Rock Café, Marks & Spencer, Unilever, Bells of Lazonby and Nestlé. In addition, experts from Coeliac UK provided updates for the industry and details on the gluten-free consultation services and accreditation schemes provided by the charity, which has a unique insight into the needs of those following a gluten-free diet.

BCF member and Head Chef at The British Motor Museum Paul Kelly along with his team created an imaginative and appetising gluten-free dining experience for the 200 delegates. Paul also made himself available throughout the afternoon to provide tours of the gluten-free preparation room at the BMM and was also able to share his first-hand experience of being the first chef within a UK conferencing centre to gain the accreditation and how this has helped to increase sales.

Quote from Paul Kelly "Three years ago I thought being able to offer gluten-free food across all our catering outlets and gaining accreditation from Coeliac UK would be impossible but with help and guidance from Coeliac UK it has made the journey not only possible but immensely rewarding for the catering team and the business."

For more information on Coeliac UK and their gluten-free accreditation please visit:

www.coeliac.org.uk



A British Culinary Federation member has been granted the Freedom of the City of London in a prestigious ceremony held at the city's Guildhall.

John Retallick, from Pencader, is a member of the livery company, The Worshipful Company of Cooks, and was honoured for his charitable work which includes supporting young hospitality apprentices.

Recently retired, John has spent more than 55 years in the hospitality industry and has worked at the world-famous Dorchester Hotel and other well-known establishments.

The Freedom of the City of London is one of the oldest surviving traditional ceremonies still in existence today, and is believed to date back to the thirteenth century.



As well as being able to drive sheep over London Bridge, John now joins a prestigious array of well-known luminaries including Admiral Nelson, Nelson Mandela, and Sir Winston Churchill.

John said:

'I am very humbled by this award and certainly to be among such famous people who have been presented with the Freedom of the City of London'.

President Peter Griffiths said he was delighted to hear of BCF Honorary member John Retallick's award. "I have known John for many years and he has given so much back to the industry."

Congratulations from all at the BCF.



The freshest Fruit and Vegetables

Interfruit Ltd are a Fresh Fruit and Vegetable wholesaler based in Birmingham West Midlands. We have been in business for over 19 years and serve Fresh produce to a wide variety of business ranging from the Hotel and Hospitality, Schools, Universities and various Sporting Venues.



@interfruitltd

visit us online at: www.interfruitltd.co.uk

T: 0121 322 8807



Scan to visit our website



SWITCH

FROM GAS TO INDUCTION
Double Your Speed & Half Your Energy

For more information on energy efficient commercial induction visit:
www.targetcommercialinduction.co.uk
Call 01452 410 447 or Email enquiries@targetcatering.co.uk

MADE IN BRITAIN /TargetCateringEquipment @TargetCatering /targetcommercialinduction



BCF committee member, Stuart McLeod inspires students at

Oastlers

Oastlers is a secondary school in Bradford, which caters for learners with emotional, social and behavioural difficulties. Food Technology and Catering are some of the most popular subjects at the school and are both very well subscribed at GCSE and Post 16. It was wonderful for the learners to hear from Stuart about his career path and the work he does for the British Culinary Federation, the learners all thoroughly enjoyed tasting all the wonderful desserts that Stuart brought with them and learnt lots of new techniques about presentation and sugar work. This information was really helpful for some of our Year 11 learners who have their GCSE exam coming up in a few weeks.

"I was really grateful that Stuart could make the trip to our school and meet the learners, as it has enabled them to see how learning Food Technology/Catering can progress into a life long career and Stuart is clearly passionate about what he does", said Katie Haskett, Head of Sixth Form.

The learners involved were; Jordan, Jack and Caitlin (Year 12) and Chloe and Samantha (Year 11).



Freshest

wet fish supplier

Find us online: fishcomidlands.co.uk @FishCoMidlands

T: 0121 322 8808 | F: 0121 328 4307 | E: info@fishcomidlands.co.uk
FishCo Midlands Limited, Fresh Food Market, Birch Road, Witton, Birmingham, West Midlands, B6 7DD

Diary Dates

SEPTEMBER	
4th – 6th September	Speciality and Fine Food Fare · Olympia, London
17th September	British Food Fortnight www.lovebritishfood.co.uk
18th September	BCF Dinner and Awards Evening Botanical Gardens, Edgbaston, Birmingham
OCTOBER	
3rd – 5th October	The Restaurant Show · Olympia, London. www.therestaurantshow.co.uk
10th October	Chefs' Club Lunch · Opus, Cornwall Street, Birmingham B3 2DE
22nd – 26th October	Culinary Olympics · Erfurt, Germany
NOVEMBER	
7th November	BCF Young Chef of the Year · University College Birmingham
16th November	Chefs' Club Lunch · Buckland Manor, Broadway, WR12 7LY.
DECEMBER	
11th December	Members' Christmas Lunch · Woodside Conference Centre Kenilworth, Warwickshire, CV8 2AL.
JANUARY 2017	
23rd – 25th January	Great Hospitality Show · NEC, Birmingham

New Members

Chef Member

Robert Hendrix, Executive Head Chef, St James Park, Newcastle upon Tyne
 Faye Norris, North Warwickshire and Hinckley College
 Martin Bird, UK Development Chef (Lainox), Dawson MMP Ltd
 Rolando Johnson, South and City College
 Babar Jamil, South and City College
 Charlotte Brown, Westminster Kingsway College
 Luca Bellomusto, Senior Sous Chef, Moathouse Hotel, Acton Trussell
 Christina Welz, Banbury and Bicester College
 Lilla Csepedi, City of Oxford College
 Jason Thacker, Chef Lecturer, North Warwickshire and Hinckley College
 Hayden Rushby, Banbury and Bicester College
 George Sharpe, Sous Chef, Trump Turnberry
 Ian Shipman, Chef Patron, Specialist Event Catering
 Bethany Ellis, North Warwickshire and Hinckley College
 Jordon Holtom, Stratford upon Avon College
 Faye Bostock, Stratford upon Avon College
 Stuart Leggett, Chef Lecturer, HL College, Hereford Campus
 Danny Lane, North Warwickshire and Hinckley College
 Jon Starns, Restaurant Lecturer, North Warwickshire and Hinckley College
 Philip Snell, Stratford upon Avon College
 Lucy Cartwright, South and City College

Corporate

Clare Downes, Director, Evolve Hospitality
 Jonathan Toovey, Managing Director, Sauce Fine Foods

JOINING THE BCF

It couldn't be easier.

Simply download an application form from www.britishculinaryfederation.co.uk then fill it in and post it together with your payment or Standing Order Mandate to Mandy Bennett. Subscription charges are as follows:

Corporate Members.....£125

Chef Members.....£40

BCF Partnership Packages

Associate Members.....£50

Junior Members.....£25

Culinary Partnership
also available from £750

Any queries or questions please contact Mandy Bennett on [01789 491 218](tel:01789491218) or secretary@britishculinaryfederation.co.uk.
 British Culinary Federation,
 PO Box 10532,
 Alcester
 B50 4ZY

Visit us on Facebook Follow us on Twitter



BCF Chefs



@BCFChefs

Honorary President

Brian Cotterill

President

Peter Griffiths MBE

Executive Vice-President

Andreas Antona

Vice Presidents

Mark Houghton
 Graham Crump
 Chris Hudson
 Eric Bruce
 Jim Eaves

Committee of Management

Chairman : Matt Davies
International Culinary Team Manager : Lee Corke
Treasurer/Finance : Jerry Toth
Social Events/Associate Liaison : Stuart Mcleod
Education Liaison : Mathew Shropshall
Magazine : Tom O'Reilly
Website : Chris Hudson
BCF Competitions : Geoff Tookey
WACS Liaison : Graham Crump
Culinary Partner Liaison : David Colcombe
Fundraising/ Membership : Mark Houghton
Competition Support : Eric Bruce
BCF Ambassador : John Peart



YOUR MIND ON A PLATE

THE PSYCHOLOGY OF CHOICE

TUCO
 Conference
 Exeter 2016

Our largest ever exhibition, 20% bigger than ever before!



YOUR MIND ON A PLATE

THE PSYCHOLOGY OF CHOICE

This year we are diving deep into the theory of 'nudging' – a concept that argues positive reinforcement and indirect suggestions can influence the attitudes of people better than direct instruction or rules.

- 5 PRE-CONFERENCE ACTIVITIES
- 4 KEYNOTE SPEAKERS
- 8 SEMINAR SESSION CHOICES
- 26 LIVE LOUNGE SESSIONS

Boasting **76** exhibitors, **21** totally new to the TUCO event!



Le Répertoire

Serving Better

La Cuisine

10% ABV SPIRITUEUX CUISINE GAMME 3L

Cette gamme de spiritueux culinaire populaires a été produite spécialement pour la cuisine consciente des coûts. Bien que créée à seulement 10 % ABV pour la valeur maximale, ils tirent des esprits de pleine

puissance avec des saveurs concentrées. Cela signifie qu'ils conservent un profil de saveur défini qui peut accentuer ou le contraste des ingrédients existants au sein de tous les plats sucrés ou salés.



www.gourmetclassic.com

Pour le Saucier