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Mark's Welcome



Dear Members

As I write this report, both the senior and junior English National Culinary teams are competing in The Culinary World Cup which is held at Expogast in Luxembourg. Hopefully when this edition of the magazine reaches you, we will have something great to report.

Monday the 1st November saw the BCF Young Chef of the Year competition, held once again at the University College Birmingham. All competitors worked extremely hard, showing very high standards and much credit should go to them all on a superb day. Congratulations to the winner, Rositsa Nikolova from the House of Commons, London.

The BCF would like to say a special thank you to Andrew Jones of Electrolux Professional for once again sponsoring the competition and offering the superb prizes, including trips to Italy and sets of chefs' knives, and to Nick Green of Villeroy & Boch for supporting the event and donating a trip to Luxemburg to visit their factory as part of the winning prize. Also, to University College Birmingham for the use of their excellent Molteni kitchen.

Once again we held our Members' Dinner on the 7th of November at the Birmingham Hyatt Regency Hotel attended by around 120 guests. Our thanks go to all the team at the hotel, especially Executive Chef Brett Sandland for his assistance in planning the evening and for the excellent meal. Also, to all of our competition sponsors and supporters for their tremendous support.

At the Dinner we presented two honorary memberships, the first the British Culinary Federation has made since its formation. These went to worthy recipients, Professor Ray Linforth, Principal, University College Birmingham and Andrew Jones, Managing Director, Electrolux Professional.

The committee is already planning many future events and competitions. Please look out for dates and venues in each edition of this magazine or indeed on our website. One date which is a must for your diaries is our Annual Awards Evening and Dinner Dance on Sunday the 1st May 2011 at the Hilton Birmingham Metropole.

The next few months are my last as your Chairman. I must say it has been an enjoyable and yet sometimes challenging four years and without the support and hard work of all of my committee members, the huge strides we have made across the industry would not have been possible. I would also like to take this opportunity to wish Jim Eaves who takes over as Chairman at the AGM in March best wishes and much continued success. The British Culinary Federation has come a very long way since its foundation and is now recognised and respected by many, both in the UK and around the world amongst its WACS members.

On behalf of the Executive Council and the Committee, I wish you a very Merry Christmas and a prosperous and healthy New Year and thank you all for your continued support.

Mark Houghton
Chairman

Cover picture:
Senior Culinary Team Gold Medal Winning Main Course from Luxembourg

Sponsors of The English National Culinary Team



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Editors Note

Welcome to the Winter edition of Culinary News. This is a bumper 36 page issue with lots of news and articles on our Culinary Team, BCF competitions and BCF events.

As always I encourage members to contribute so please send me any news or information you have for the next issue.

Once again, many thanks to David Bryant of our Culinary Partner Major International for the enclosed Major veal Jus sachet.

I would also like to wish all Culinary News readers a very Merry Christmas and a Happy New Year.

Do you have a story to tell?

Contact me for further information and any enquiries on 01295 259 361 or email chefjimeaves@yahoo.co.uk

Jim Eaves

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Culinary News is designed by:

The 4thWall Productions Team

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Printed and distributed by:

Paul Lowe at Bloomfield Ltd

T : 01789 490 528

All pictures courtesy of Mark Morris www.thestaffcanteen.com

England WIN GOLD in Luxembourg at Culinary World Cup

by Lee Corke

The English National Culinary Teams, senior and junior, won 20 medals for England in the Culinary World Cup, 20 - 24 November, Expogast 2010, the 11th international trade show for gastronomy, Luxembourg.

Competing against 25 national teams from around the world, the Senior English National Culinary Team came 8th, winning Gold in the Hot Kitchen and Silver in the Cold Buffet, missing gold in the buffet by only 1½ marks out of 270, at the Culinary World Cup. The Junior English National Culinary Team were up against nine other teams and were placed 4th, winning Silver in both the Hot and Cold Buffet categories. Overall, the English teams brought back 21 medals, including gold medal in Works in Fat entered by BCF member, Vipula Athukorale.

The Senior Team, all BCF members, were chosen for their combination of individual skills and their ability to work together as a team and complement each others' specialist skills.

Simon Hulstone, Chef Owner of The Elephant Restaurant, Torquay who was captain of the Hot Kitchen; Mark Hill, Executive Chef, The House of Commons, Captain of the Cold Buffet Team, together with team members Andrew Jones, Executive Chef, The Westbury Hotel, London; Andrew Ditchfield, Pastry Chef, House of Commons; Adam Smith, Premier Sous Chef, The Ritz Hotel, London, and Clark Crawley, Sous Chef, Restaurant Associates. The team was supported by Nick Vadis, Group Executive Chef, Compass Group UK & Ireland; Matt Owens, Executive Pastry Chef, Zuidam UK; Stephen Taylor, Chef Manager, Compass Group; Ben Ford, Head Chef, Compass House; Sarah Hartnett, Pastry Chef, Sheraton Park Lane, London.

The National Team Competition is by far the most demanding competition in the World Cup. Each day, eight national teams competed in the Restaurant of Nations competition. The teams cook in glass fronted kitchens, observed by the judges and the public.

They each prepare and serve 100 three course Michelin standard meals to paying customers, in a restaurant which serves just under one thousand people. Two days later, they have to produce a full international Cold Buffet.

Junior Team members were chosen from University College Birmingham, led by Michael Edwards and Bernhard Schumacher, trained by BCF Competition Organiser Lee Corke and BCF member Richie Holmes. Junior team members were Aaron Darnley (Edmund's Restaurant, Birmingham); Marco Sanio (Simpsons Restaurant, Birmingham); Yasmine Read and Reece Cosier.



*Hot Kitchen Menus***English National
Culinary Team**

Fillet of Atlantic Halibut,
Royale of Langoustine

Celeriac Turnovers, Lovage Gel, Peas,
Sauce Nantua

Thyme Roasted Exmoor Venison,
Braised Bonbon of Venison

Wood Smoked Parsnips, Confit of Savoy
Cabbage, Buttered Fondant Potato

Lemon Curd, Spiced Cinnamon Financier,
Lime Meringue

Blackberry Ice Cream, Pistachio Cream

**Junior English National
Culinary Team**

Fillet of Salmon, Poached Prawn,
Creamed Avocado, Spring Onion

Pepper and Cucumber Salsa, Spiced Oil

Roast Loin and Slow
Cooked Breast of Lamb

Fondant Potato, Pumpkin Purée

Vegetable Mélange, Rosemary Jus

Cranberry and White Chocolate Mousse,
Chestnut Tuille

Orange Sorbet, Cranberry Espuma



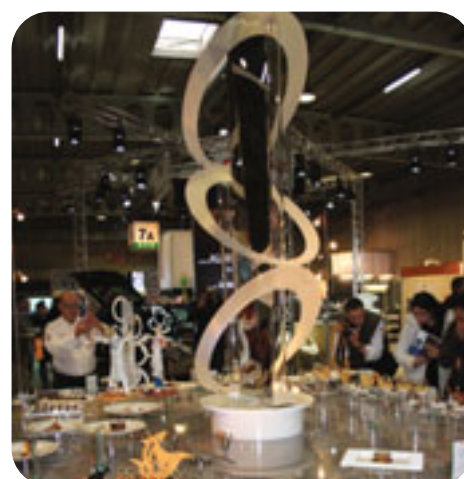
Executive Council members Peter Griffiths and Brian Cotterill, who travelled to Luxembourg along with Committee member John Peart, said they were delighted with the teams' performances and overall awards. In an international competition of this calibre, each chef is under pressure to use his or her own individual talents for the good of the team. The quality and quantity of the medals won in Luxembourg is an indication not only of the immense skill, but also of the discipline and team spirit of all those involved from the different chefs' organisations. In all, a massive achievement and a great united team performance.

The Culinary World Cup is an international contest for WACS member associations only, held every four years by the Vatel-Club, Luxembourg and the Association of Professional Chefs, Luxembourg. It is the second largest culinary event in the world, with 25 national teams, 10 national junior

teams and 10 national military teams and many other chefs and confectioners competing individually, judged by a jury of international chefs from all around the world.

The British Culinary Federation would like to thank their main sponsors, Steelite International; Electrolux Professional; Heinz Foodservice; University College Birmingham and Oliver Hardy of Tibard who supplied all the team chef jackets. Our thanks also to Mark Morris of The Staff Canteen who covered the event on our behalf.

The English National Culinary Team will be competing at Hospitality 2011 at the NEC, Birmingham on Monday 24th January in La Parade des Chefs. The Welsh National Culinary Team are competing on Tuesday 25th and the Scottish National Culinary Team on Wednesday 26th. To book your places for lunch and support the national teams, go to www.hospitalityshow.co.uk



Warwick Chef gives parents lessons in British Food

A group of Coventry parents are receiving top class cookery tips from one of the conference industry's leading chefs thanks to an initiative set up to celebrate British Food Fortnight.

The group, who will meet at Canley Children's Centre in the city, will be advised by Graham Grump, executive chef at Warwick Conferences, part of the University of Warwick, for the three-week project. Their first of three sessions took place on Friday 27 August.

BCF Committee Member, Graham, who has volunteered his time free of charge, is demonstrating to parents how to produce simple, healthy and low cost meals for the family, made with the freshest local ingredients.

Canley is one of eight Sure Start children's centres in the city taking part in the trial initiative. Graham Crump comments: "It is a pleasure to be involved in such a rewarding scheme. By spending this time with the parents, I hope to be able to pass on some simple and fantastic healthy meal ideas that the group will be able to go on to replicate for their children at home. And, once they can master these dishes I'm sure that they'll go on to experiment in the kitchen further. "Warwick Conferences is



passionate about quality and exciting food and in catering for well over 200,000 hungry delegates each year, we've a few culinary tricks up our sleeves which I'm happy to be sharing with this great group of parents. Looking after a young family is tough work and it can be hard to find the time to produce meals that are healthy, fun to eat and realistic on a tight budget. I hope some of my enthusiasm for fresh, tasty and locally produced food rubs off on

my 'students' and they give what they've learnt a go back at home with the family."

British Food Fortnight ran from **18th September to 3rd October**.

The cooking lessons at Canley Children's Centre took place on **Fridays 27 August, 2nd and 10th September**.

For further information visit **www.warwickconferences.com** and **www.lovebritishfood.co.uk**



As **Vin Sullivan Foods** in Blaenavon celebrates 50 years in business, the company is adding yet another new range to its diverse portfolio of high quality food products.

With the game season getting underway the latest product range to join Vin Sullivan's stable of more than 6,000 food

Tender medallions make light work of cooking game

items are game trios - 60 gram medallions of wild boar, venison and hare (180g in total). This is an ideal way of introducing game onto the menu in a busy bistro or gastro pub.

Made from whole muscle, they are both tender and brimming with flavour, and are quick and easy to cook - pan fry or grill. There's absolutely no waste - simply take them from the freezer and use as needed - perfect portion control!

Within the same range, Vin Sullivan supplies single portions of venison, hare, wild boar, rabbit and pheasant medallions in 2 x 90g packs. Available from as little as £2.80 per pack they are very attractive from a cost point of view, allowing you to charge a premium for what has been, until recently, a highly specialised product.

As well as the game medallions, Vin Sullivan Foods specialises in exotic meat medallions, including crocodile, ostrich and kangaroo.

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Warwick Conferences Scoops Business Award

Warwick Conferences has added to its tally of awards with a prestigious regional title.

The Coventry-based collection of training and conference facilities were crowned Best Conference Venue at the Godiva Awards 2010.

At a stylish awards ceremony held at the city's Ricoh Arena on Thursday 14th October, Warwick Conferences beat competition from other prestigious conference venues from throughout Warwickshire and surrounding areas to win the category.

Rachael Bartlett, head of sales and marketing at Warwick, said: "It's a great honour to have our efforts rewarded like this. "We have won many industry awards over the past year, but it's very special to know that people in our region also recognise our dedication to going the extra mile for our customers. "We'd like to thank the award organisers and all those who were involved in the short listing and assessment stages. Far from resting on our laurels, we will strive to enhance the service we offer."



Philip Calcutt, of category sponsor Coventry University, Warwick Conferences Client Relationship Manager June Picken and Alan Robinson, Director of Training and Conference Centres.

The Godiva Awards are the largest lifestyle and business awards in the region, covering the south of Birmingham through Coventry, Solihull, Rugby, Nuneaton, Bedworth, Leamington Spa, Kenilworth, Stratford-upon Avon and Warwick.

Warwick Conferences had to meet strict criteria set out by the award organisers and demonstrate excellence in areas such as quality, customer service, growth plans and marketing.

On a mission Heinz Donation Boosts Charity



One of the country's most iconic brands - Heinz - is making a donation to the Fishermen's Mission, a charity which provides vital emergency and welfare support to fishermen and their families around the country.

The donation comes as part of this year's celebrations marking the 150th anniversary of the great British classic dish, fish and chips, which has seen Heinz Foodservice giving 150 pence per case of Heinz SqueezMe! Variety Packs sold during July and August.

Summer sales of Heinz' SqueezMe! Variety Packs of **Heinz Mayonnaise**,

Heinz Garlic Mayonnaise, **Heinz Tartare**, **HP Brown** and **HP BBQ** totalled 1,286, raising just under £2000 for the charity.

Brand manager for Heinz Foodservice, Samantha D'Silva, said: "We're delighted to make a contribution to the great work done by the Fishermen's Mission. It seems only fitting that the 150th anniversary celebrations of such a national favourite dish should be marked with this charity, which plays such an important role in the country's fishing industry."

As one of the most popular brands to partner the nation's favourite fish and chips, Heinz sauces are cherished by the

British people. Heinz has been voted the most loved food brand in the UK1, with caterers remaining fiercely loyal to the range. The Heinz SqueezMe! Variety Pack offers customers a great choice of accompaniment for their classic dish, while operators can benefit from the sauce pods' great profit potential.

For more information on Heinz Foodservice visit www.heinzsight.co.uk, or call 0800 575 755.

Chefs adopt a School Plan for Growth

Part of the FEAST campaign - Food Education At Schools Today. We aim to engage the hospitality industry to actively support our campaign.

Background

The Academy of Culinary Arts has been running its Chefs Adopt a School programme for the last twenty years. It sends professional chefs into schools to deliver food education in a holistic sense from plant to plate to around 20,000 school children every year. However, much more is needed.

Although there is some provision for food education and practical cookery in the 5,000 secondary schools across the United Kingdom, the arrangements in most of the 21,000 primary schools are woefully inadequate.

In 2007 the FEAST campaign (Food Education At Schools Today) was created by the Academy of Culinary Arts to take on the challenge of championing Food Education and Practical cookery in primary schools.

The Plan

The Academy is about to mobilise the food and hospitality industry to take on the task of teaching school children about food. The Chefs Adopt a School Trust plans to work with 500 chefs every year over the next five years, who will then be fully trained to go into their local schools and equip children – and their parents wherever possible - with knowledge of food, food provenance, nutrition, health and hygiene and cookery skills. Over a period of five years this army of chefs has the potential to reach 450,000 children.

The Outcome

Chefs Adopt a School is confident that this would result in a number of positive outcomes including:

- Children and their parents will be better informed about food and nutrition;
- Children learn basic practical cookery skills;
- Children will be able to make better choices regarding the food they eat;
- Children may be inspired to consider a career in hospitality.

There is growing body of evidence to support the theory that significant savings can be made to the NHS budget - and also have a positive effect on the national economy with a reduction in the many days presently lost to illness – by an improving our nations food and diet awareness.

Food holds communities together. Sitting around a communal dining table gives us not only physical nutrition but spiritual well being as well. What we eat can give us a sensory dimension of culture, time and social behaviour. If all children from an early age learnt about the food chain, from farm to plate, this would lead to the next generation of better informed people able to cook and therefore a better society both in terms of health and social welfare.

Why we need the Hospitality Industry

To carry out the solution, Chefs Adopt a School is looking to the food and hospitality industry to partner this initiative, both through financial contribution and also through the commitment of their chefs.

For more information and expressions of interest, please contact;

Sara Jayne Stanes OBE
Chief Executive
Chefs Adopt a School
53 Cavendish Road
London SW12 0BL

0208 673 6300/ 07889 874808
sarajaynestanes@aoca.org.uk



With BCF Thanks

The English National Culinary Team sponsors and Culinary Partners were entertained for lunch by the Executive Council and Chairman at the Michelin starred restaurant, Simpsons in Birmingham on Friday 24th September. Hosted by Executive Council member and Chef Patron Andreas Antona, the lunch was held as a huge thank-you and in recognition of all the support towards the national teams and the British Culinary Federation.

Sponsors Lunch

Pan-Fried Duck Liver, Fig Carpaccio,
Pain d'Épice, Port Sauce

~~~

Fillet of Turbot, Emulsion  
of Cocos de Paimpol,  
Chorizo, Squid, Tomato and Parsley

~~~

Aberdeenshire Beef: Slow-Cooked Cheek
and Roasted Fillet,

Ratte Potato Puree, Vichy Carrots,
Bordelaise Sauce

~~~

Pre-Dessert

~~~

Pecan and Chocolate Tart,
Banana Ice Cream

~~~

Coffee and Petits Fours



## *Congratulations*

to BCF member **Kevin Viner**  
and his bride, **Jill Starling**. Their wedding  
took place at The Parish Church of St  
Enoder on Saturday 18th September,  
followed by a reception at Viner's  
restaurant, Summercourt, near Newquay.



## Essence Chefs Club Lunch



**Essence Restaurant in Alcester,** Warwickshire was the October venue for the Autumn chef's club lunch.

BCF member Chris Short who is Chef Patron at Essence opened the restaurant especially for this event. Before the lunch there was a BCF Committee of Management meeting to discuss up and coming events.

The BCF would like to thank Chris and his team for their excellent hospitality in hosting both the meeting and the excellent lunch.

After a Chateau Deutz champagne reception Chris produced a lovely Autumn menu of...

*Scotch Egg & Full Breakfast Salad*

.....

*Venison Loin Marinated in Brouilly,  
Choux Croute Puree, Baked Chestnut  
Mash, Roasted Patti Pain*

.....

*Bread & Peanut Butter Pudding*

.....

*Coffee*

## BCF Dinner Dance and Awards Evening 2011 Sunday 1st May 2011

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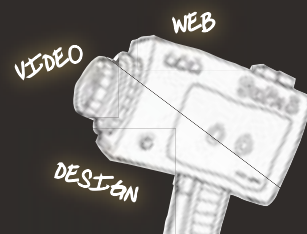
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# Simon Woods wins Dessert of the Year Competition

Westminster Kingsway College Chef Lecturer Simon Woods has won the Association of Pastry Chefs 17th annual Dessert of the Year competition, held at Nadell Patisserie in London.

Simon took the first prize with a winning dessert named 'Exotic Chocolate Indulgence' which comprised of a coconut and passion fruit cake, passion fruit jelly, popping chocolate bomb, lime curd, mango & vanilla sorbet, vanilla foam and sweet pea shoots.

Chef Lecturer Simon Woods joined Westminster Kingsway College earlier this year and specialises in teaching Patisserie and Confectionery to students at the College. He said of his competition win:

**“ To get my name engraved on the dessert of the year trophy has been a goal of mine for a long time; therefore it was fantastic to finally win this competition after trying twice already. To have my name next to some of the finest pastry chefs in the world is a great honour. I chose the dessert by careful consideration taking into account flavour combinations, textures but also trying to make the dessert modern with eye catching presentation. ”**

Simon started at the College in February after working at the 5\* Luton Hoo Hotel where he was the Head Pastry Chef and has worked with other top names including The Savoy, Wentworth Golf Club and The Putney Bridge.

Simon received many fantastic prizes at the competition including a day with renowned Patisserie Chef Pierre Herme, a trip to the Champagne Duval-Leroy Cellars in Vertus in France, a Villeroy & Boch canteen of cutlery as well as his gold medal and trophy.



## The other competition finalists were:

Marc Telier -  
Nadell Patisserie (silver medal)

Lucille Darosey -  
Relais Bernard Loiseau France  
(bronze medal)

Neil Rankin - Roux Fine Dining

Katja Neuber - Wyndham Grand

Daniel Svensson - Paramount

Uveeraj Jone - Hilton London Metropole

Gloria D'Mello - Hilton London Metropole

John Heard - Army Salisbury

Satya Jit - L'atelier Des Chefs.

## The judging panel from the Association of Pastry Chefs were:

Mike Nadell, Ross Sneddon and Robert Mey and the competition was sponsored by Champagne Duval-Leroy, Villeroy & Boch and Nadell Patisserie.





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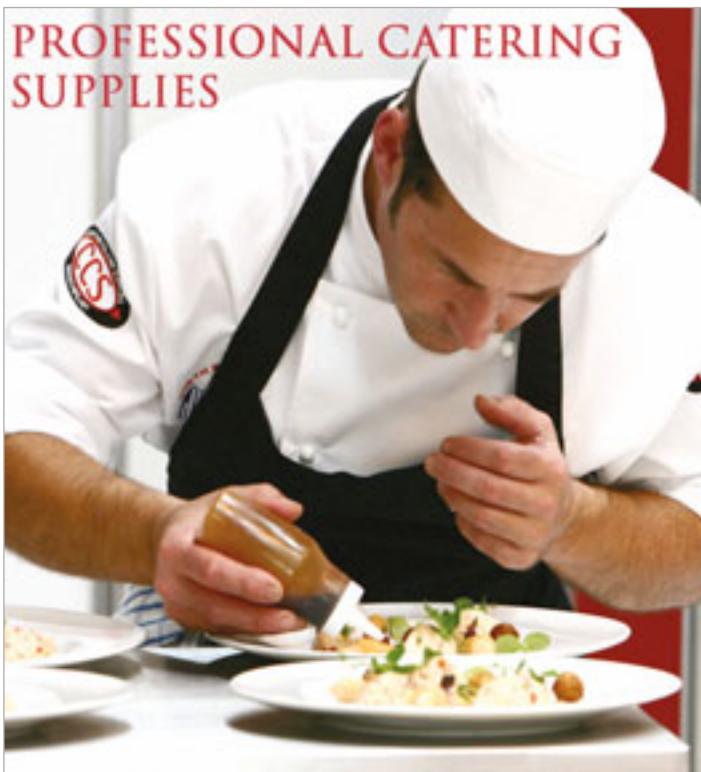
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# British Culinary Federation Five-a-Side Football 2010



The twentieth consecutive British Culinary Federation Annual Football Tournament took part at the University of Warwick Sports Arena.

Midland Foods, who won all their games last year were held to a 1-1 draw with Aubrey Allen in their opening game. Both sides won all their remaining group games to qualify for a semi final place.

In the other group Massey's (Coventry) and Oscar's (Leamington) cruised through their respective games to complete the other semi final places. Midland Foods brushed aside Oscars 4-1 to gain their place in the final where they would meet Aubrey Allen who in their semi final edged out Massey's 1-0.

As the two finalists had drew earlier in their group encounter, the final started as expected with a tense and tight affair,

with both teams playing excellently, - with Aubrey Allen creating two or three chances to take the lead.

Midland Foods broke the deadlock to take a 1-0 lead at over the half-way stage. This seemed to break Aubrey Allen's resolve and with Midland Foods superior fitness they ran out comfortable 4-0 winners to retain the Loves Plc trophy.

Alan Healy (BCF Committee) made the presentation and thanked Billy Sumner, Loves Plc. Wayne Hackman, Ritter Courivaud, Wembley and Peter Allen, Aubrey Allen for their continued support of this event.

He then presented Steve Ruck (Midland Foods) with the Ritter Courivaud 'Man of the Match' trophy, and the Aubrey Allen team with their individual 'runner up' trophies. Finally the victors with their individual "Winners" trophies and the Loves Plc trophy.

## MARCHE Golf Day

The British Culinary Federation teamed up with MARCHE for this years event which took place at the prestigious "Forest of Arden Golf & Country Club on Tuesday 19th October.

Almost 70 members and guests of the BCF and MARCHE took part in this years competition. The golf was followed by the much needed refreshments at the 19th hole and then an enjoyable meal prior to the 'prize presentation', which was given by Mark Blake (Chairman of MARCHE) assisted by Hilary Hall (MARCHE Secretary).

### 1st Prize:

Andreas Antona and Roger Sutherland (Simpsons, Edgbaston)

### 2nd Prize:

Eddie McIntyre and David Playdon (University College Birmingham)

### Team Prize:

(Handicap over 20) Brian Robbins and Jason Prichatt (Redcliffe Catering)

## BCF Member, John Retallick receives yet another Commendation

John Retallick has been awarded a Director Joint Support Chain Commendation at a glittering awards ceremony at the MOD Headquarters in Abbey Wood in Bristol. These are normally awarded to Military or Civil Servants for exceptional achievements, however, on this occasion Air Vice Marshall Wiles CBE has uniquely decided to break with precedent and commend John for his huge contribution to the Armed Forces as Chair of Judges for the Combined Services Salon Culinaire during the past 9 years.

The Citation read - "This award recognises your role as Chairman of Judges for the Combined Services Culinary Challenge. Undertaking the role to attract and mange over 30 nationally renowned culinary Judges, to adjudicate and, more importantly, impart advice and guidance to the Service Chefs. The event

has a high reputation in the national catering industry and much of that is down to you. Your immense contribution to the continuing success and relevance of CSCC has made you a household name within the Armed Forces catering circles and your personal efforts are commendable and a huge credit to your craft and to your commitment to the Armed Forces".

John commented that he was humbled and very honoured to be given this award and it has been an absolute pleasure to have worked with so many enthusiastic and committed experienced Culinary Judges, competitors and trainee Chefs, not forgetting the many trainers and managers, during these competitions. The organisation that is involved in staging these annual events is so smooth and professional and such a pleasure to have experienced.



# Scottish Chef clinches latest Specialist Conference venues title

A chef from one of Scotland's few specialist conference venues has won this year's Chefs' Challenge, the event which focuses exclusively on chefs working within the UK's dedicated conference and training venue sector.

Martin Thliveros, sous chef at the Beardmore Conference Centre, in Clydebank near Glasgow, won the Gold Medal in the annual challenge organised by Conference Centres of Excellence and the UK chapter of the International Association of Conferences Centers.

The event, which is endorsed by The British Culinary Federation is now in its thirteenth year, underlines the commitment of the country's top specialist venues to food presentation and quality.

"For many years, conference and training venues had an image of facilities and catering that was, to put it mildly, average," explains Richard Harrison, chairman of Conference Centres of Excellence and organiser of this year's Challenge at the venue he manages, Scarman House in the Warwick Conferences group. "That perception has been progressively transformed over the past couple of decades: now, the dedicated providers within that sector offer the country's highest standards of facility and service, and food is one of their key differentiators."

## The organisers

Conference Centres of Excellence is the UK's largest sales and marketing consortium of dedicated conference and training venues. It currently has 37 members nationwide, all independent providers which are specialists in providing focused facilities and services for training and a range of conferences, meetings and other events. Its members, which include many of the country's best known venues, all adhere to the same strict standards of facility and service - which are the most stringent standards in the sector - and the same principles of transparent, all-inclusive, cost-effective charges. Most members provide residential facilities, in total more than 3,600 bedrooms.

The International Association of Conference Centers (IACC) is a not-for-profit, facilities-based organisation whose mission is to assist its members in providing the most productive meeting facilities around the world. Members' facilities represent the highest quality venues available to meeting professionals on a global basis. Its headquarters are in St Louis, Missouri, and it has more than 300 members worldwide. It has chapters in Australia, Denmark, Sweden, the United Kingdom and the Americas, and additional members in other areas of the world that are currently not represented by chapters.

## The event

The annual Chefs' Challenge was instituted in the 1990's to help elevate the standards of culinary excellence within member venues, to provide motivation for their teams, and to demonstrate to clients the way in which standards of catering within the specialist venues sector were addressing their highest expectations.

The Challenge invites all UK based member venues to nominate chefs to take part. Finalists are selected on the basis of written menus, and then compete in a cook-off, which took place this year at Stratford-upon-Avon College. The schedule is extremely demanding and the deadlines tight, and the judging is of the highest quality: regular judges over the past few years have included Mark Houghton, current Chairman of the British Culinary Federation, Peter Griffiths MBE, Director of Le Salon Culinaire and Graham Grump, General Secretary of the Education Company, world Association of Chefs Society's.

## The winners

Martin Thliveros clinched the Gold Medal with a varied three course menu which placed great demands on his culinary skills and his ability to work against a very tight schedule. His starter was ballentine of sea trout with caviar crème fraiche, shallot and radish salad and aioli. His main course was







Winner... Martin Thliveros



breast and thigh of chicken with celeriac puree, wild mushroom and bacon, with a roasting jus and truffle foam.

His dessert was terrine of apple and cinnamon, apple sorbet and cinnamon cream with toffee apples and caramel custard.

He spent the first five years of his career at The Beardmore, and resumed his career there recently after a short break. "It's great to win the title for the venue that taught me my trade," he said: "It's also good that our centre should show such consistency at the highest level by winning awards for two consecutive years."

The Silver Medal went to Gajraj Sharma of IET Venues: Savoy Place in London, who also won the award for 'best main course'. The Bronze Medal was clinched by Victor

Chin Fai Chan, of the Woodside in Kenilworth. The 'best starter' award was won by Gavin Kellett of Barnett Hill near Guildford, who also won the 'best wine selection' award. Ben Morris of Nottingham's National College for School Leadership won 'best dessert', while the 'best hygiene' award was taken by Jennifer Goff of Birmingham's Maple House.

"Despite the demands of this prestigious competition, this year's finalists produced exceptional results," said Richard Harrison, "All of them worked tremendously hard and there were some amazing and ingenious creations: it was a perfect illustration of the standards of cuisine that are now available at leading conference venues."



Competition Competitors



## Paul Taylor Appointed as Executive Chef

As part of its commitment to upgrading its conference and events offering, Hilton Birmingham Metropole has appointed Paul Taylor as its new Executive Chef.

Located within easy reach of the NEC, the hotel is the UK's largest conference and banqueting hotel in the UK, outside of London, and over the past two years has

spent in excess of £20m on refurbishing its corporate and leisure facilities.

The appointment of Paul comes at an opportune time as the hotel prepares for itself for a busy 2011. Paul Taylor, 44, from London takes on the role of Executive Chef and joins from sister-hotel the Hilton London Metropole, after 19 years service.

In his new position, Paul will manage the delivery, co-ordination and execution of the hotel's food offering for the events and conferences division.

Regularly hosting events for up to 2000 delegates and with a brigade of over 60 chefs, Paul will be responsible for developing not only the menu but also the training of his staff.



BCF Chairman Mark Houghton, Anthea Bache, competition winner Rositsa Nikolova, Andrew Jones of Electrolux and Nick Green of Villeroy and Boch

# Rositsa Nikolova Scoops BCF Young Chef Title

Rositsa Nikolova, who works under Mark Hill Executive Chef at the House of Commons was crowned British Culinary Federation Young Chef of the Year 2010 at a Dinner glittering ceremony attended by 100 industry guests at University College Birmingham on Monday 1st November.

The menu cooked by students of UCB was the menu which the students will cook at the Culinary World Cup in Luxembourg.

Rositsa who was one of two female finalists in this years competition, said she couldn't believe it when her name was called "I listened as they announced third and then second place, and thought at that point I had no chance," she said I was shocked but ecstatic to win such a prestigious competition."

In second place was Chris Emery of The Wheatsheaf, in Bath,

Third place went to Gurpreet Singh Chana of University College Birmingham.

All finalists, aged 23 years or under competed in an adrenalin fuelled cook off in the Molteni kitchen at University College Birmingham on Monday 1st November.

## The 14 finalists were:

### Steven Allery

The Dorchester Hotel, London

### Tom Brown

Intercontinental Park Lane, London

### Jack Bull

Old Dog & Partridge, Burton-on-Trent

### Gurpreet Singh Chana

University College Birmingham

### Darren Cole

The Manor Hotel, Meriden

### Tom Edmunds

Hyatt Regency Hotel, Birmingham

### Chris Emery

The Wheatsheaf, Bath

### Luke Haddow

Nuthurst Grange, Hockley Heath

### Sam Holden

Stratford upon Avon College

### Luke Hubbert

Fairlawns Hotel, Aldridge

### Rositsa Nikolova

House of Commons, London

### Sam Reader

Adelie Food Product Innovation Centre

### Isabel Simmonds

One Aldwych, London

### Phil Steggall

Royal Garden Hotel, London

Competitors had to create a three course meal for two people, incorporating a starter using Gurnard, main course using Corn Fed Chicken and a Dessert of the competitors choice excluding chocolate.

Competition Organiser Lee Corke said that it was a fantastic competition with very high standards, with three of it's finalists taking fine ding to another level.

"It's incredibly difficult to cook for a scrupulous judging panel when you are so young. Over the years, we have seen some extraordinary young chefs go through this competition and it's very encouraging to see the standard getting better and better."





Third Places Gurdeep Singh Chana, BCF Young Chef Winner Rositsa Nikolova and Runner Up Chris Emery

## Rositsas winning Menu consisted of...

Pan Fried Fillet of Gurnard,  
Aubergine Risotto,  
Red Pepper Sauce

~~~

Seared Stuffed
Corn Fed Chicken Breast,
Potato and Grolle
Mushroom Terrine,
Crispy Offal Bob Bon,
Buttered Kale,
Baby Carrots,
Natural Jus

~~~

Roast Pear and Financier Tart,  
Salted Caramel Ice Cream.

### The Judges were:

Eric Bruce, Chef Patron, Restaurant  
Severn in Ironbridge, Shropshire.  
Jerry Toth, Operations Director,  
Sundial Group.

Luke Tipping, Executive Chef at Michelin  
starred Simpsons in Birmingham.

Jason Eaves, Head Chef at Michelin  
starred Glynn Purnell's new restaurant,  
The Asquith in Birmingham.

Jason has worked previously at L'Autre  
Pied and Marcus Wareing at The Berkley  
both in London and Midsummer House  
in Cambridge.

As well as the title BCF Young Chef of the  
Year 2010 Rositsa picked up an impressive  
haul of prizes, including the David Bache  
Trophy, a cheque for £150, a trip to  
Luxembourg, a visit to the Electrolux  
Innovation Centre in Italy, personalised  
chef's jacket, framed certificate,  
commemorative plate from Villeroy & Boch  
and a set of chef's knives from Electrolux.

Over the years this annual competition,  
sponsored by Electrolux and supported  
by Villeroy & Boch, has discovered some  
incredible talent.

Last years winner was Helen Evans of  
Michelin starred Simpsons Restaurant  
in Birmingham, whilst previous winners  
include Marcus Eaves from Michelin  
starred L'Autre Pied in London, Ben Ternent  
of Opus Restaurant in Birmingham, Daniel  
Morris, Michelin starred, The Elephant in  
Torquay and Sue Ellis from Belle House,  
who has appeared on Channel 4 cookery  
programmes and had recipes featured  
in the Hairy Bikers cookbook.

### The Menu

Amuse Bouche

~~~

Fillet of Salmon, Poached Prawn,
Creamed Avocado, Spring Onion, Pepper
and Cucumber Salsa, Spiced Oil

~~~

Roast Loin and Slow Cooked Breast of  
Lamb, Fondant Potato, Pumpkin Puree,  
Vegetable Melange, Rosemary Jus

~~~

Cranberry and White Chocolate Mousse,
Nero d'Avola, Chestnut Tuille, Orange
Sorbet, Cranberry Espuma

~~~

Coffee and Petit Fours

Menu cooked by the Junior English National  
Culinary Team at the UCB Awards Dinner





# WACS European Meeting

11<sup>th</sup> - 14<sup>th</sup> September 2010, Innsbruck, Austria. By Brian Cotterill

The WACS European Continental meeting was hosted by the Austrian Chefs Association in Innsbruck, at the Innsbruck Exhibition Centre, as an integral part of their food exhibition.

Delegates arrived on Saturday the 11<sup>th</sup> and stayed at the Hotel Speckbacherhof in Gnadental, set in the foothills of the mountains with spectacular scenery surrounding us. The 54 delegates were given a warm welcome on arrival; at a reception and dinner at the hotel.

We had an early start next day, leaving the hotel at 8.15 to be taken to the Exhibition Hall for the opening ceremony, followed by the meeting. The meeting was formally opened by the President of the Austrian Chefs Association, Mr Josef Fankhauser and the European Continental Director for Central Europe, Miroslav Kubac.

The WACS President, Gissur Gudmundsson, welcomed everyone and made a presentation on the achievements of WACS so far under his presidency, for example, increased membership; sponsorship; education and a WACS permanent office in Paris etc.

He also outlined his vision for the coming years, including some interesting innovations for WACS.

John Clancy, chairman of the Education Committee, was next to make his presentation on the new WACS educational programme, details of which can be found on the WACS website [www.wacs2000.org](http://www.wacs2000.org).

The next presentation was by Reinhold Metz on the Master Chefs certification programme this is something that I believe we should consider in the UK.

Brendan O'Neil, Continental Director for Northern Europe, which is our region, gave details of the changes to the Global Chefs Challenge which commences next year, with the final taking place in North Korea in 2012. In the final, the competitor will have to cook a three course meal of their choice for eight persons. Their commis will not be allowed to do any cooking or prep. This is to prevent a pastry cook being used as a commis who could give unfair assistance to the main competitor.

Next on the agenda was Martin Kobald past president of the South African chefs Association, who gave us details of the third World Cooks Tour Against Hunger 2011.

I have personally attended the last two tours and it a great event to raise money for the needy children in South Africa. It is hard work but very rewarding, as the chefs will be required to cook at many events. Some will make presentations in various parts of South Africa and also go out into townships and feed the children. I have already signed up to participate next year, along with BCF members Rod Naylor and Ken Fraser.

This is a really worthwhile cause. Please look at video on the WACS website [www.wacs2000.org](http://www.wacs2000.org). You are then able to view a short video of the last World Cooks Tour Against Hunger event to give you an insight. If you are interested in going please let us know as places are limited. All chefs participating are required to pay for their own airfare, but once in South Africa, all accommodation is provided.





The next item on the agenda were presentations from Malta, Cyprus, Serbia and Turkey, regarding who will host the next WACS European meeting. After a split vote the second round decided that the next meeting will be hosted by Turkey, August 2011.

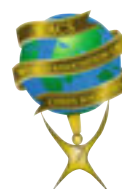
The meeting was closed at 4.30 in time for the delegates to get changed for a Tyrolean Dinner, which was held at the Seegrube Hafelekar restaurant. The restaurant is reached by the Hungerburgbahn which is a train that ascends very steeply up the first part of the mountain. We changed to the Nordkettenbahn cable car which took us to the summit at 2334metres. The view over Innsbruck was breath taking and so was the evening, with good food, good wine, company and a local cabaret enjoyed by everyone.

Monday was for sight seeing. We departed from Innsbruck at 08.00 and travelled on a panoramic tour through the Oberinntal valley, Reschen to Bolzano with a visit to the Tyrolean School for Tourism in Landeck. From there we went to a winery in South Tyrol where we had a light lunch and wine tasting.

The drive down was through some of the most stunning scenery you can imagine. On returning to our hotel it was time to get changed for a barbeque at the Speckbacherhof.

What a great way to round off a good WACS European meeting! I congratulate the Austrian Chefs Association, for organising a really enjoyable and informative event. On a personal note, it would be great to see some more BCF members getting involved with WACS events, particularly the European meetings, as they give a great opportunity to network.

In pictures :  
Robert Oppender with Brian Cotterill



# World Chefs Without Borders

WACS launches a humanitarian aid programme in Paris

I was invited to represent the British Culinary Federation at the launch of a heartwarming worldwide new WACS initiative, 'World Chefs Without Borders'. I traveled by Eurostar, managing to avoid the strikes in France, and was honoured to attend the launch of something which could make such a difference to people in need all over the world.

The launching ceremony took place on Wednesday 20th October, 2010.

The venue was the impressive Ministry of Economy, Finance and Industry, a huge modern building on the banks of the River Seine. The event was hosted by the Deputy Minister, Hervé Novelli who welcomed and supported the concept of 'World Chefs Without Borders' and was delighted that the launch took place in Paris, France, the cradle of classical cuisine.

The ceremony was attended by many well known culinary professionals from France and from WACS member countries, who all signed a document pledging to support the 'WCWB' initiative.

WACS President, Gissur Gudmunsson, addressed the guests with a passionate speech about his dream of founding WCWB.

**“ Auguste Escoffier, our first honorary president, would have been extremely proud of the evolution of our Association and also of the history-making event that we are launching today. This launch will make it possible for thousands of chefs around the world to have the opportunity to give and support their own local community as well as the global one ”**

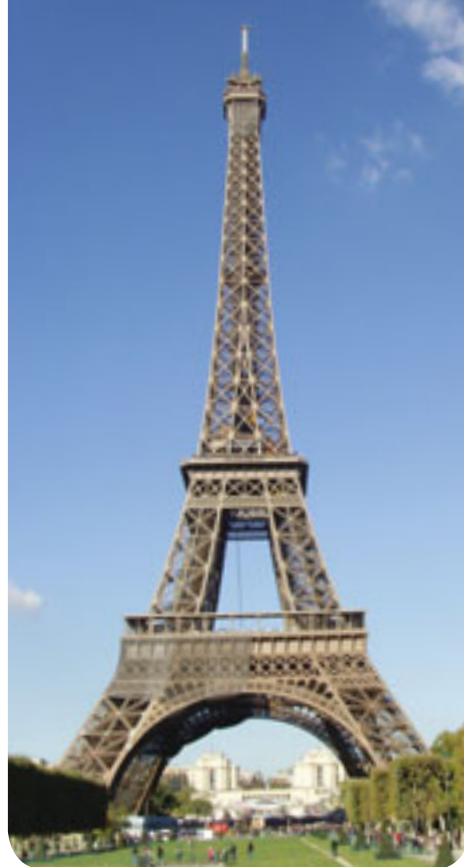
The next speaker was His Excellency, Ambassador of Iceland to France, Thorir Ibsen, who said "It is an honour to be here today to witness the launch of the humanitarian initiative 'World Chefs Without Borders'. Indeed, food, shelter and hygiene are fundamentals of humanitarian assistance whether at home or abroad. It is important that these needs be met with professional knowledge and skills."

Frank Franke, President of 'Aviators Without Borders' was next to speak. He has been working with Chef Oliver Soe Thet, President of the Myanmar Chefs' Association, to aid victims of the Nargis hurricane and has been assisting the needy all over the world for many years. Mr. Franke declared his support to 'World Chefs Without Borders' by offering to organise all the logistics involved in getting aid to the needy.

Bill Gallagher, Lifetime Honorary President, sent a video message saying, "World Chefs Without Borders' is the most ambitious project taken up by the World Association of Chefs' Societies." He said, "WCWB will coordinate various events taking place around the world, such as the Tour for Hunger and the Chef and Child Program, which are desperately needed, due to national and international disasters, earthquakes, tsunamis, etc. Now we can help, feed, nourish and bring comfort to millions of people around the world."

We were then shown some inspirational videos, showing aid initiatives carried out so far, which you can view on [www.worldchefs.org/wacs2010](http://www.worldchefs.org/wacs2010).

It will be challenging and rewarding for members of the BCF to learn more about how we can help 'World Chefs Without Borders' achieve its aims and get behind this inspiring initiative.



Picture 2 : L-R, Miroslav Kubec, Brian Cotterill, Sreko Koklic, John Clancy, Armand Steinmetz

Picture 3 : Brian Cotterill with Yelena Mashchinskaya



# It's all about lending a helping hand

## Dear Chef Colleagues

Coming from a country where disaster can strike at any time, I sat stunned, watching the news of the large earthquake hitting Haiti. As many organisations responded to calls for humanitarian assistance, I couldn't help but ask myself, "Where are the Chefs?"

I have always felt that we chefs bear an important responsibility towards others, because of our skills with food. When the needs exceed the means, it is up to us to step in and offer our assistance, but emergency response during disasters often requires more of us than just cooking skills.

By creating World Chefs Without Borders, I believe we will ensure the success of a comprehensive, far reaching strategic plan. A recognised global humanitarian response system, such as this, will allow us to fulfil our mission to help others in times of crisis.

Your participation and support is invaluable in ensuring the success of this worthy humanitarian initiative. Hand in hand we can make this dream a reality.

*Bissur Gudmundsson*  
WACS President

## Our Mission

World Chefs Without Borders is a humanitarian aid initiative by the World Association of Chefs Societies (WACS). WCWB collaborates with any and all aid agencies and organisations and is impartial to race, religion, gender, political views and any other dividing concept.

It aims at saving lives, alleviating suffering and restoring dignity by providing nutritious food and clean water to the hungry, in response to national and international situations.

WCWB works with employers to ensure that volunteering chefs will have their jobs secure until their return from the field.

## Myanmar

A disaster that turned into a 5 million dollar adventure and a model for WCWB Action.

Myanmar was hit in 2008 by a terrible cyclone. Thousands of people were killed and thousands lost their homes.

The President of the Myanmar Chefs Association, Oliver E Soe Thet, called a meeting and started to plan how chefs could help.

They contacted the WACS President and various aid organisations and within weeks, the Myanmar chefs, under the umbrella of WACS, distributed food and materials to the most isolated parts of the country. Oliver and his team of volunteer chefs cooked food for thousands of people every day in a camp, for people that are still today living in tents. Their job is not over, but their example is a guiding light to us all.

- 9,000 bags of rice were distributed
- 470 traditional houses were built, \$65,800
- 240 tons of nutritious child food distributed
- 256 fishing boats were given, so people could work again and provide food, \$72,960
- Over 5 tons of new clothes distributed

The work goes on!

## Sculptures for Sale

Luxembourg Gold Medal winning chef and BCF member Vipula Athukorale is available for commissions of his award winning work of fat sculptures.

This service is available to Hotels, Restaurants, Event and Catering Companies throughout the UK.

Please contact Vipula direct for further information.

Telephone : 0116 2918585  
Mobile : 07746157931



# Team UK's 'culinary Oscar' bid receives boost

Team UK's chances of success at the Bocuse d'Or competition - recognised as the Oscars of the culinary world - have received a huge boost, according to managing director of Electrolux Professional Andrew Jones.

He was speaking after a fundraising event at Celtic Manor in Wales raised over £17,000 to support chef Simon Hulstone's bid to bring the Bocuse d'Or trophy back to the UK. The fundraising auction was led by Academy of Culinary Arts president Brian Turner and attended by delegates of the 2010 Catering Equipment Suppliers Association (CESA) Conference.

Andrew Jones, Electrolux Professional MD, and member of the CESA marketing committee which organised the fundraiser, said: "The success of this year's fundraising event has shown that awareness of the Bocuse d'Or competition in the UK has grown immeasurably over the past few years. The fundraising has surpassed all our expectations and, together with donated funds, will allow us to give our full support to Simon and Team UK, as well as giving us a secure base to fund the next candidate."

Electrolux Professional has been supporting Simon Hulstone, chef-proprietor of the Michelin-starred Elephant bar and restaurant in Torquay, Devon, throughout his journey to the Bocuse d'Or final. Simon, together with his commis chef Jordan Bailey, secured a place in the grand

final by finishing in fourth position at the Bocuse d'Or European finals earlier this year. They will be supported by Team UK coach and Compass Group, UK executive chef Nick Vadis when they compete against 23 other countries from across the globe on 25 - 26 January, 2011 at the finals in Lyon.

Andrew Jones said: "Events like the Bocuse d'Or enable our chefs to compete on the world stage, providing inspiration for a new generation and ensuring the pipeline of talent that drives this great industry forward continues."

Simon Hulstone was also involved in Team England's recent gold medal success at the Culinary World Cup. Team England had their winning menu well-practiced before heading out to Luxembourg as they had prepared it for the delegates at the Celtic Manor Bocuse d'Or fundraiser.

The other members on England's World Cup team were Adam Smith, premiere sous chef at The Ritz, London; Andy Jones, executive chef at The Westbury, London; Clark Crawley, head chef at Restaurant Associates; Andy Ditchfield, chef de partie, House of Commons; and Mark Hill, executive chef, House of Commons.

Please vote for Great Britain's Poster "The Three Lions" (shown on the right) for the world final in January of the Bocuse d'Or... [www.bocusedor.com/2011/index.php/en/Posters.html](http://www.bocusedor.com/2011/index.php/en/Posters.html)

## Team England Menu

Fillet of Atlantic halibut  
with a royale of langoustine,  
celeriac turnovers and sauce nantua

~~~

Thyme roasted Exmoor venison
with a braised bon bon of venison,
wood smoked parsnips, confit cabbage
and buttered fondant potato

~~~

Lemon curd with spiced cinnamon  
financier lime meringue,  
blackberry ice cream and pistachio cream



## The British Culinary Federation needs you!



Have you ever wondered how all of the British Culinary Federation puts together its calendar of events throughout the year these include competitions, events, Members' Dinner, chefs club lunches the Dinner Dance and Awards night.

Also how the BCF is represented at various industry events, how Culinary News and the website are put together?

This is all down to a team of individuals who form the Committee of Management. Have you ever thought that you could improve things or just want to get involved a little more.

The BCF are looking for members to come forward and be part of the next generation of chefs moving the British Culinary Federation forward. At the Annual General Meeting next year a new committee will be formed to work together for a two year term to take the BCF into the next stage. Any member can put their name forward to sit on the Committee of Management. So why not be part of the future of The British Culinary Federation.

Please contact Jayne Mottram,  
BCF Administrator 01789 491218  
[secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)



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# Make your Mark

## Enter North West Young Chef 2011

Organisers of North West Young Chef of the Year are urging head chefs and colleges to enter their most promising protégés in one of the fastest growing regional competitions in the UK.

The annual challenge, sponsored by Essential Cuisine, is not only the chance for under 25 year old stars to shine, but a fantastic opportunity for mentors to develop staff and students through the thrill and intensity of a competition judged by top industry chefs.

For an idea of where it can take a young chef, you only have to look at this year's winner Tom Lee, who was chosen to take part in National Young Chef of the Year 2010 because of his North West Young Chef victory and was hailed runner-up at the esteemed Restaurant Show challenge.

The competition has also discovered rising stars such as Simon Salt, North West Young Chef 2008, who appeared as a contestant in the latest series of BBC Masterchef: The Professionals.

Competition chairman and judge, British Masterchef Brian Mellor, said the challenge was open to everyone from college trainees and pub hotel chefs to restaurant apprentices and canteen cooks. "You just need to work in the region and show potential, some real promise," he said.

"The standard of entries has been phenomenal over recent years, but we know there are many more young chefs out there who relish the chance to demonstrate their creative and technical flair on a competitive stage, especially on home turf. They just don't know how to go about it.

"This year, we are particularly keen to hear from more head chefs and colleges who feel they have someone extremely special under their wing, someone who could benefit from the invaluable learning curve of this growing competition and the wonderful opportunities it brings. They also have the chance to win a week long bursary in a top European restaurant."

If anyone understands the importance of using North West Young Chef as part of the mentoring process, it's executive head chef Steve Williams, who runs Cassis at award-winning Lancashire hotel Stanley House. Making this year's finals, his senior chef de partie Martin Hargreaves not only got to compete on home turf, but has become an all round better chef.

"Industry awards such as North West Young Chef allow young chefs to work alongside their peers and build future professional relationships while increasing their self confidence," he said. "Competition on any level promotes the ability to cook to extremely high standards under immense pressure while showcasing a chef's skills."

The Cheshire heat of North West Young Chef 2011 has already taken place (November 1), but organisers still want to hear from chefs under 25 who have both drive and brilliance, and work in Greater Manchester, Lancashire, Merseyside and Cumbria.

Crucially, they need to be able to cook a three course meal for two using local North West, seasonal produce costing up to £25, a challenge that has produced some spectacular results and given young chefs the chance to get their teeth into local provenance.

The 2010 showdown, which attracted a record number of entries since its 2002 debut, culminated in a nail-biting final in June, with 24-year-old Tom Lee, sous chef at the London Carriage Works in Liverpool, stealing the crown from four other promising chefs.

Tom's menu was the perfect homage to local sourcing, comprising tortellini of Anglesey mussels and consommé with pancetta crisp and leeks, followed by pan roast rump of Barnston Longhorn beef with miniature cottage pie, carrot puree, field mushrooms, spinach and natural jus.

To finish, he dished up a Claremont Farm strawberry cheesecake using fresh fruit picked hours before the competition, with elderflower sorbet and Champagne jelly.

Nigel Crane from Cheshire-based Essential Cuisine, which provides both practical and financial support for the growing competition, said: "Bringing on the region's young talent is our key objective. You might think you know it all, but competing is a different kettle of fish and, even if you make it through the heats, you will more than likely have to go back to the drawing board to get it right. When you do, it not only opens doors, but leaves you on top of the world."

This year's scrupulous judging panel included Brian Mellor, a highly-respected Craft Guild of Chefs member who also runs Chef 'n' Farmer in the Wirral, Steven Doherty, chairman of the Gordon Ramsay Scholarship, and Nigel Crane from Essential Cuisine.

To enter North West Young Chef 2011, call 0870 050 1133 or visit [www.essentialcuisine.com](http://www.essentialcuisine.com).

There is also a Facebook group set up for the competition.

### Regional heats:

- Cheshire:  
1st November 2010 – COMPLETE  
Venue: South Cheshire College, Crewe
- Merseyside: Spring 2011  
Venue: TBC
- Cumbria: 4th March 2011  
Venue: Kendal College
- Greater Manchester: 27th April 2011  
Venue: Manchester College, Fielden Campus, Didsbury
- Lancashire: Spring 2011  
Venue: TBC





# From concept to completion



Café Remedy, University of Nottingham

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## Browns working to benefit customers

In May 2010 Browns, already renowned nationwide for being a Specialist Catering Butchers, became part of the Brakes Group. Browns remains a stand alone company, directed and managed by the same strong team, but now compliments the Brakes offering with their specialist butchery range.

As part of the ongoing growth of Browns, a delivery integration is now underway with a division of the Brakes delivery network. Deliveries are still made nationwide, on a next day service in temperature controlled vehicles.

Paul Bruce, Transport Director said, "Although there may be a few teething problems during the transition, we know our customers will work with us and will be able to realize the benefits and reap the rewards that this will bring them".

Recent prices rises in the meat industry due to factors such as cereal production falling which has lead to feed costs rising, new legislation governing poultry, and the reduced size of cattle herds and sheep flocks abroad, the cost of meat to the catering industry has been steadily rising. Browns have taken this bold move in order to realize cost savings and minimize the impact of these price rises, for the benefit of customers.

Andrew Dalton, Managing Director said, "Our aim has always been to provide our customers with the range of fresh meat they need, to choose the products they want, with the quality they demand, all with great service and at a great price. This has never been more important than in todays market"



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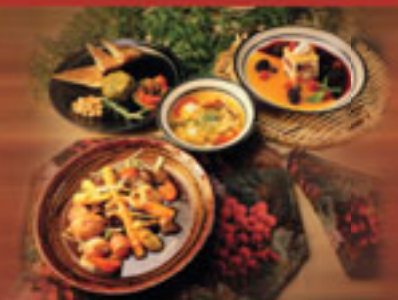
Renowned for their specialist and innovative products, with a cabinet full of awards, Browns really do deliver more than just meat, they deliver piece of mind for any chef. When you order from Browns, whether it is Red Tractor or free range, simple or specialist, you can be assured that their trained and skilled butchers will deliver the very best.

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# Dynamic Duo set to fire up hospitality

New Prime Minister David Cameron and deputy Nick Clegg have yet to prove they can work together to get our great nation back on its feet. They are, however, a poignant example of two formidable personalities with differing skills and standpoints who could make history when it comes to dynamic duos. Essential Cuisine believes in the importance of great partnerships and is again on the hunt for chefs who can cook in synchrony to become the Essential Cuisine Chefs Team at the biggest hospitality event in the UK.

## Could you be the perfect partnership?

You might be a shrinking violet but a sparkling sidekick on a competitive stage, or have flair by the bagful but work best with an extra pair of eyes to check on the detail. However you gel, if you and a teammate can work together a dream, you could be holding up the ultimate teamwork trophy at Hospitality at Birmingham's NEC next January (24-26).

Head chef James Hart and chef Leszek Karpinski from Goodenough College were pronounced this year's Essential Cuisine

Chefs Team after battling it out against nine teams at Hotelympia. Although the pair were not working together at the time, they had created successful recipes together in the past, which they then adapted for the Live Theatre stage at London's ExCel.

Nigel Crane, managing director of Essential Cuisine, producer of kitchen-made tasting stocks, gravies, demi-glaces and jus, said the competition celebrated the part good teamwork played in bringing more impetus to the UK hospitality...

"We're not saying individuals are not important, it's just that effective and efficient teamwork goes beyond individual accomplishments. The best teamwork happens when everyone harmonises their contributions and works towards a common goal. What we are looking for is productive duos who share such vision, and when challenges arise, as they always do, they have the resources and commitment to deal with them in a constructive and positive manner.

This is easier said than done in such a high pressure industry, but those who master it will reap success in competitions and catering as a whole."

Shortlisted teams who make the Hospitality live final will be allowed 60 minutes to prepare, cook and present an Amuse Bouche, a fish course of competitors' choice using Essential Cuisine Lobster Glace or Fish Stock, and a main course using Essential Cuisine Premier Jus (Lamb, Veal or Chicken) or Game Glace, both for two covers. Essential products, created to partner dishes perfectly, will be supplied and must be used on the day.

Competitors must provide all other ingredients and while mis-en-place is allowed, it must be commensurate with finished dishes. Dishes will be judged by top industry chefs including Salon Culinaire director Peter Griffiths MBE and Nigel Crane, with prizes for the winner and runners-up.

## Christmas Lunch at Scarman House

Sunday 5th December saw a group of BCF families and friends gathering at Scarman House, University of Warwick, for our Annual Christmas Lunch and Children's Party. As usual, Father Christmas had heard about the day and popped in to join us, talk to the children about their Christmas lists and give them all a present. He disappeared before lunch, but nobody saw his sleigh! Christine and Alan Healy once again ran the tombola and had many happy customers.

As always we offer our grateful thanks to our sponsors – Aubrey Allen,

B & S Dairy Foods and Town and Country Fine Foods for their generous help towards the event.

We would also like to thank all the staff at Scarman House who made us feel so welcome. Aarti Mehta and her Front of House team for looking after us in their friendly, helpful way and Keith Tayler and his brigade for providing a wonderful spread of food – both hot and cold.

Father Christmas has already promised to come next year, as long as we let him know the date and have some water ready for Rudolph.

## Gourmet Classic Roadshow

Gourmet Classic are holding an exclusive demonstration of their products at University College Birmingham on Monday 21st February 2011 at 5.30pm until 7.30pm.

Matt Owens, Executive Pastry Chef at Zuidam is one of the UK's leading pastry chefs will be demonstrating his craft.

This will be complimented by a demonstration on Molecular Gastronomy by Infusions Ltd who will be show casing some of their amazing techniques using some of their latest products which can add amazing finishing touches to your dishes.

**To register your interest and book a place, please contact Jayne Mottram on 01789 491218 or email [secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)**



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# BCF Members Dinner 2010

The Members' Dinner 2010 saw a return to the Hyatt Regency Hotel in Birmingham's bustling Broad Street.

The evening attracted over 100 members and guests to the heart of Birmingham. It began with members meeting on the balcony overlooking the atrium for Champagne and Canapes.

The room was impressively decorated with tall vases of flowers on terracotta and black clothed tables. BCF Chairman Mark Houghton welcomed members and guests to this annual BCF dinner.

This was going to be a special evening as the Committee of Management had decided to award two people with Honorary Member status. This being the first time since the founding of The British Culinary Federation that this type of award had been given out.

The menu was prepared and cooked by Hyatt Executive Chef Brett Sandland and his team. After the excellent dinner it was time to honour two members who have been long time supporters of the BCF.

Firstly Professor Ray Linforth from University College Birmingham was asked to come and collect his certificate from BCF Vice Chairman Jim Eaves. The second member, Andrew Jones of Electrolux Professional was unfortunately taken ill and was unable to attend the evening, his Honorary Membership certificate was presented to Executive Council member Peter Griffiths MBE by Mark Houghton.

These awards were presented for the excellent contributions both have made to the BCF since it's formation in 2005.

After the awards the chefs and front of house team were called into the room.

Jim Eaves then thanked all of the service staff led by Matt Engall and Adrian Santos. The chefs were all then presented with framed certificates for cooking on this prestigious event. Jim then asked everyone to be upstanding for the toast of Sante du Chef.

The British Culinary Federation would like to thank all of the sponsors for their generosity in supporting this event.

## Menu

Terrine of Corn-Fed Chicken,  
Ham Hock and Pickled Vegetables

~~~

Ravioli of Scallop with Smoked Haddock
Chowder

~~~

Trio of Cornish Lamb, Roast Mini Rack,  
Slow Braised Shoulder Noisette, Crispy  
Sweetbreads with White onion Puree

~~~

Port, Pear and Stilton Trifle with a Celery
Salt Oatcake

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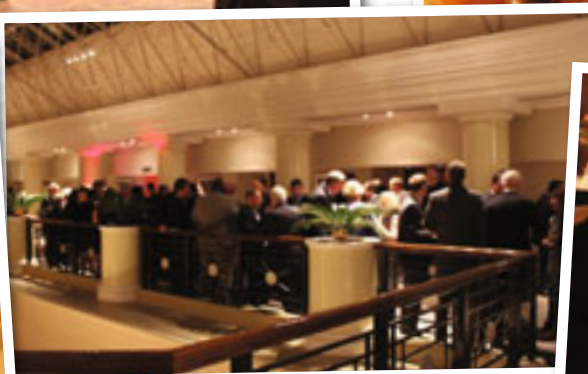
Black Forest Chocolate Box

~~~

Coffee & Petit Fours

Chefs Team

Brett Sandland, Laurent Jegou
Tim Burfoot, Christian Pedersen
Charlotte Thompson
Rosie Ginday, Tom Edmonds
Shaun Forrest



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Jim Eaves

Vice Chairman/Magazine Editor

John Peart

Treasurer

Alan Healy

Social Events/Associate Liaison

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Rod Naylor

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Jayne Mottram

Administration

T: 01789 491218

W: www.britishculinaryfederation.co.uk

BCF New Members

Wayne Harris	Chef Manager, Appleford School, Shrenton	Associate
Ben Ford	Head Chef, River Island, Westgate, London	Associate
Graham Allen	Regional Sales Manager, Francis Catering, Oxfordshire	Associate
Nick Vadis	UK Executive Chef, Compass Group	Chef
Vipula Athukorale	Chef	Chef
Wesley Tideswell	Head Chef, Allnatt Centre, Swanage	Chef
Heather Courage		Chef
Sarah Hartnett	Head Pastry Chef, Sheraton Park Lane Hotel, London	Chef
Robert Swinden	Sous Chef/Pâtissier, Delifouseca, Liverpool	Chef
Malcolm Jeffery	Chef, Bromsgrove Prep School, Bromsgrove	Chef
Steve Giles	Head Chef, Bromsgrove Prep School, Bromsgrove	Chef
Keith Green	Food Safety Training Officer/Chef, Bromsgrove Prep School, Bromsgrove	Chef
Andrew Ditchfield	Pastry Chef, House of Commons, Westminster	Chef
Adam Smith	Premier Sous Chef, 150 Piccadilly, London	Chef
Colin Martin	Chef Patron, Colin Martin School, School of Sugar	Chef
Emma Bray	Area Sales Manager, Churchill China	Corporate
Andrew Bird	Director, 247 Recruit	Corporate
Rohan Stedman	HB Ingredients	Corporate
Joseph Quilter	Student, Kingsway College, Westminster	Junior
Josh Allen	Apprentice, Simpsons Restaurant, Birmingham	Junior
Thomas Downes		Junior
Sethurajapillai Mariappan	Head Chef, Mango Tree Indian Restaurant, Stonnall	Junior
Gurpreet Singh Chana	University College Birmingham	Junior
Darren Cole	Manor Hotel Meriden, West Midlands	Junior
Adam Degg	New Hall Hotel Sutton Coldfield	Junior
Sam Holden	Stratford upon Avon College	Junior
Jack Bull	Ye Old Dog & Partridge Burton-on Trent	Junior
Sam Reader	Adelie Foods Products Innovation Centre	Junior
Tom Edmonds	Hyatt Regency Hotel, Birmingham	Junior
Luke Haddow	Nuthurst Grange, Hockley Heath, Warwickshire	Junior
Tom Brown	Intercontinental, Park Lane, London	Junior
Luke Hubbert	Fairlawns Hotel & Spa, Aldridge, Staffordshire	Junior
Phil Steggall	Royal Garden Hotel London	Junior
Rositsa Nikolova	House of Commons, London	Junior
Steven Allery	The Dorchester Hotel London	Junior
Isabel Simmonds	One Aldwych Hotel London	Junior
Chris Emery	The Wheatsheaf, Bath	Junior

Honorary Members

The British Culinary Federation is pleased to announce that it awarded two members the status of Honorary Members.

At the Members' Dinner held at the Hyatt Regency Hotel in Birmingham on Sunday November 7th 2010 Andrew Jones Managing Director of Electrolux Professional and Professor Ray Linforth of University College Birmingham were both honoured for their continued support of the British Culinary Federation.



Founder Associations

Diary Dates

JANUARY

Chefs Club Lunch

Monday 17th January
Simpsons Restaurant, Birmingham

Hospitality Show

Monday 24th - Wednesday 26th January
NEC Birmingham. Please contact
peter@salonculinaire.co.uk for details
www.hospitalityshow.co.uk

FEBRUARY

Catex Chef

Tuesday 8th - Thursday 10th February
Dublin, Ireland

Chefs Club Lunch

Monday 21st February
Number 9 Church Street
Stratford upon Avon CV37 6HB

MARCH

Chefs Club Lunch

Monday 21st March
Opus Restaurant
Birmingham B3 2DE

APRIL

BCF Annual General Meeting

Sunday 17th April
Manor Hotel, Meriden CV7 7NH

MAY

Dinner Dance and Awards Evening

Sunday 1st May
Metropole Hotel
Birmingham NEC
B40 1PP

Student Cook and Serve Competition

Tuesday 17th May
Stratford upon Avon College

JUNE

Chefs Club Lunch

Monday 20th June
Corrigans Mayfair
Upper Grosvenor Street
London W1K 7EH

JULY

The American Culinary Classic

Friday 22nd - Tuesday 26th July
Dallas, Texas

AUGUST

BCF Five-a-Side Football

Sunday 7th August
Arden House, University of Warwick

Please make bookings for all events with Jane Mottram
on 01789 491 218 or email secretary@britishculinaryfederation.co.uk

BCF Membership

Joining the British Culinary Federation 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 Jayne Mottram (details below).

Due to increased costs to operate the British Culinary Federation, it has become necessary to increase the subscription cost that members pay each year.

This is the first increase since the formation of the BCF but as we are all very much aware operating costs are increasing constantly, so this increase is unavoidable.

Can all members please note that from January 1st 2011 the new membership subscription charges will be as follows

Corporate Members	£125
Associate Members	£50
Chef Members	£40
Junior Members	£25

Can members please inform their banks of the new charges by downloading a Standing Order Mandate from the BCF website.

Any queries or questions please contact Jayne Mottram on **01789 491 218** or secretary@britishculinaryfederation.co.uk

Address : British Culinary Federation
Po Box 10532
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B50 4ZY

Glynn Purnell opens new restaurant



Glynn Purnell, winner of this years Louis Cipolla Award has opened a second restaurant in Birmingham. The new restaurant named The Asquith is on the site of the former Jessica's Restaurant in Edgbaston.

Glynn has appointed BCF member Jason Eaves as the Head Chef of the new venture. This is a return to the old building for both of them as Jason was working for Glynn when Jessicas earned a Michelin star. This will be the third time that their paths have crossed as they both worked at Simpsons Restaurant when in Kenilworth.

Jason has previously worked at Whatley Manor, Le Champignon Sauvage, Midsummer House and L'Autre Pied.



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