

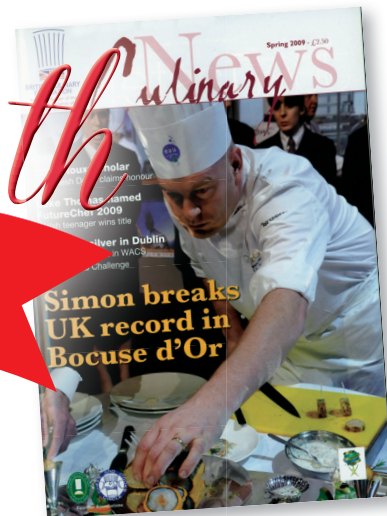
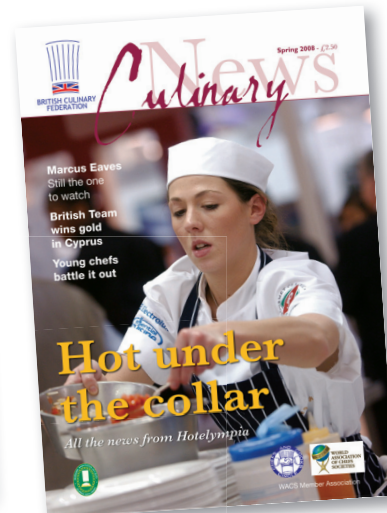
# Culinary News

SUMMER | 2015 | £3.75



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# Welcome

## to the Summer 2015 issue of Culinary News during this, our 10th Anniversary year.

As we are now well into the holiday season, I hope that members are taking some well-earned rest and some time out. What a summer of great sporting results we are having this year with Chris Froome winning the Tour de France and England regaining the Ashes, both fantastic sporting results for the UK.

Since the last magazine we have had a very busy time. As you will see inside there have been many events including chef club lunches, competitions both in the UK and in Europe and also our very successful Awards Evening.

The BCF Student Cook and Serve Competition attracted the most teams ever at our new chosen venue, Bournville College, who hosted the event extremely well. My congratulations go to the winners, North Warwickshire and Hinckley College.

The Tenth Anniversary May Ball and Awards Evening was a great success with many worthy winners from across all sectors of the industry. Thank you to the Principal Hayley St John's Hotel, Solihull and all of the sponsors for their support with this year's event.

The BCF Golf Day was held on July 1st at the Marriott Forest of Arden Championship Course on what turned out to be one of the hottest days of the year. It was an additional challenge playing in the heat but a good day was had by all.

The squad for both the senior and junior National Teams has been chosen and registered for the Culinary World Cup in Erfurt, Germany next October. Training programmes are now in the process of being planned. The BCF is pleased to announce that Adam Smith, Executive Chef at Devonshire Arms, has been appointed the new National Culinary Team Captain. Adam, who takes over from Simon Hulstone, has been a member of the Culinary Team for many years and we wish him and the team well for the future. I would like to thank Past Captain Simon Hulstone for his dedication, time and commitment during his successful time with the team. There is a World Chefs' Congress and Expo taking place in Thessaloniki, Greece, 24-27 September 2016. For any members wishing to attend, please contact the Secretary for further information.

At the annual Founders' Lunch in July it was my pleasure and privilege to give Honorary Membership to three members, all of whom have contributed so much to the BCF and our industry for many years. Executive Council member Eric Bruce, Chef Patron at Restaurant Severn, former Committee of Management member Alan Healy, Operations Director, Aubrey Allen and Geoff Ward, Chairman of CIEH (Chartered Institute of Environmental Health).

Our link in sponsoring the UCB Young Chefs' Academy together with the Savoy Educational Trust, continues to go from strength to strength and attract huge numbers, with three courses having been held during 2014/15, resulting in a number of students going on to enrol for full time courses at the college.

The BCF Young Chef of the Year 2015 is now open for entries. Please visit the website for details. The closing date for entries is Monday 5th October, so get your young chefs signed up for this prestigious competition.

The BCF Chef of the Year 2016, details of which have just been released, offers some very rewarding prizes and opportunities. Please see the advert in this magazine and details on the website.

After the summer break we have chosen three new venues for the Chef Club Lunches. Please look at the diary dates section of the magazine and the website to see what is going on over the next few months. On Sunday December 13th we will once again hold our Christmas Lunch at Woodside Conference Centre in Kenilworth.

As we continue to celebrate and enjoy our 10th anniversary, I would like to take this opportunity to sincerely thank all the membership, our Culinary Partners and all the BCF sponsors who have helped us build the strong and well respected national organisation we all benefit from today.

I look forward to catching up with members old and new at a BCF event soon.



Jim Eaves, Chairman

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## Take 3 Colleges plus 1 25th Anniversary Fundraising Dinner

Report by Peter Griffiths

Held at the Royal Automobile Club, Pall Mall, London, I had the pleasure of attending this Dinner, along with my wife Mary, in aid of the Royal Academy of Culinary Arts Adopt a School Trust.

College Lecturers and students supporting the guest chefs were: David Bolland, Bournemouth & Poole College Gary Goldsmith, University College Birmingham Michael Coaker and Greg Brown, University of West London, Simon Stocker and Tony Cameron, Westminster Kingsway College.

### ROYAL ACADEMY OF CULINARY ARTS

## Chefs adopt a school

Students from University College Birmingham, led by Andrew Bisconti, looked after the front-of-house operation. Brian Turner CBE was guest auctioneer and monies raised on the evening totalled over £13,000 for this very worthwhile cause.

It was lovely to see so many industry friends at this event and very pleasing to experience a successful fundraising auction. The original menus for this event called for three colleges, but due to popular demand has increased to four, hence the Plus 1 in the title.

As well as the chef mentors, the invaluable team at the Royal Automobile Club, the college lecturers and their students, the Take 3 Colleges Dinners would not be the same without the support of pupils from St Mary's RC Primary School who served the canapés at the Laurent-Perrier Champagne reception. This school has been adopted for a number of years by Adopt a School Executive Chef, Idris Caldora.

Take 3 Colleges dinners encapsulate everything that is good about the Royal Academy of Culinary Arts and Adopt a School and, indeed, the hospitality industry itself.

The dinner is a demonstration of the commitment of so many individuals who help young people through education and training.

Through these dinners (as well as countless other supportive events), the Royal Automobile Club has created a legacy of creative and passionate support for Adopt a School and for the core beliefs and ethos of the Royal Academy of Culinary Arts.

#### MENU

Ham Hock and Chorizo Terrine with a  
Deep Fried Quail Egg  
Philip Corrick and Ben Gielen  
Cooking with University of West London

\*

Fillet of Cornish Plaice "Veronique"  
Grilled Baby Gem, Cauliflower Emulsion, Pinenuts, Verjus  
Andre Garrett MCA  
Cooking with University of West London

\*

New Season Welsh Lamb Rump and Glazed Breast  
Pressed Potato, English Asparagus and Yorkshire Rhubarb  
Daniel Doherty  
Cooking with Bournemouth and Poole College

\*

"Strawberries and Cream"  
Almond Cake, Guarigettes Strawberries, Vanilla Crèmeux  
Denis Drame MCA  
Cooking with University College Birmingham



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- ★ Valrhona new products tasting with Chef Luke Frost, Valrhona Pastry Chef UK
- ★ PCB Creation corner with the launch of their Christmas Collection 2015

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## BCF supports Acorns Children's Hospice

Organised by British Culinary Federation Committee Member and UCB Chef Lecturer Mathew Shropshall

**O**n 19th July, British Culinary Federation members and friends played against a local Sutton Coldfield football team.

The Charity Football match was in aid of Acorns Children's Hospice and in memory of one of the opposition player's father who died recently.

Established in 1988, Acorns Children's Hospice Trust is a registered charity offering a network of care for life limited and life threatened children and young people and their families, across the Heart of England.



These children and young people are not expected to reach adulthood and require specialist care 24 hours a day, 7 days a week. In the last year Acorns has supported over 760 children and more than 980 families, including those who are bereaved.

Mathew Shropshall said: "This was another successful day of fundraising with friends and family enjoying a competitive and skillful game of football. Over the past 10 years we have organized nearly 15 charity matches with almost £18,000 raised to date for different charities across the U.K."

The match was held at the Sutton Coldfield Football Club with a 4pm kick off and the game was supported by friends and family.

The game was played in good spirit with the BCF/UCB squad losing 3-4 on the day. 3 long range goals from Chef Pickett were not enough to win the game.

Opposition Captain Chris Lynn said: "The day was a great success with the game played in a professional and well mannered way, all the players that took part in the charity match raise over £305 which I and my family will present to the hospice".

The next charity game is planned for December in aid of the Hospitality Action Charity.

## BCF Golf Day

On Wednesday 1st July 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 turned out to be the hottest day of the year so far, with temperatures around 30 degrees centigrade, making it a very exhausting game requiring regular water intake!

The format of the day was registration from 8.30am with coffee/tea and bacon rolls on arrival and then a "shotgun" start at 10.00 am 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. The day ended with an enjoyable two course buffet lunch.

The golf was on a high standard with the Heritage Motor Centre just edging it from UCB and Simpsons Restaurant.



The event was organised by Alan Healy (Committee member) and Chris Hudson (Executive Council member), and the British Culinary President Mr Peter Griffiths MBE, presented the prizes.

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: Major International, Aubrey Allen, Hobart UK and The Marriott Forest of Arden who hosted the event.

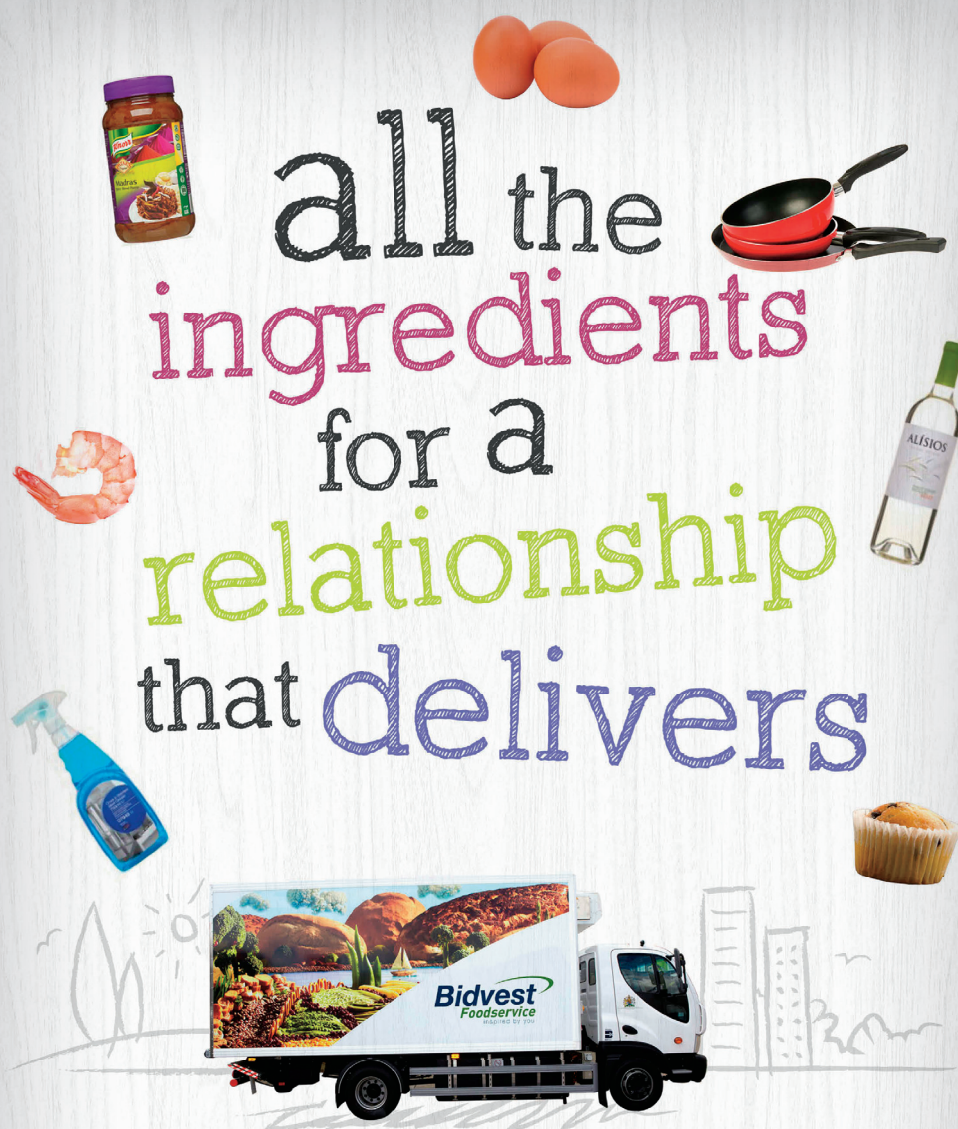
### Team Prizes:

- 1st: Heritage Motor Centre
- 2nd: University College Birmingham
- 3rd: Simpsons Restaurant



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## NORTH WARWICKSHIRE & HINCKLEY COLLEGE NAMED WINNERS OF THE 14TH BCF STUDENT COOK & SERVE TEAM CHALLENGE 2015

Sponsored by Robot Coupe, 3663 and Contacto



More teams than ever entered the Student Team Challenge this year resulting in twelve teams being shortlisted and 11 competing on the day in the 14th Student Team Cook and Serve Challenge. It was North Warwickshire and Hinckley who triumphed and lifted the trophy at the end of a very successful, challenging and rewarding day.

Winning team members, Kieran Wood Evans, Eleanor Dunn and Beth Ellis, mentored by Lecturer Peter Anderson, were elated with their win.

In second place was South City College Birmingham – Amit Sunsoa, Lucy Cartwright and Romario Isufi, mentored by Lecturer Keith Davies.

In third place newcomer, Blackburn College – Kate Robinson, Sophie Broderick and Amber Gibson, mentored by Lecturer Anthony Prince.

The Award for the Best Kitchen Team went to Kieran Wood Evans and Eleanor Dunn from North Warwickshire and Hinckley, who won a trophy and a set of mini copper pans each.

The Award for Best Front-of-House went to Caroline Koziol of Bournville College who also won a trophy and a set of mini copper pans.

The competition was held for the first time at Bournville College and the British Culinary Federation would like to thank Principal Michelle Sutton, Joanne O'Connell, Curriculum Manager and all the team at Bournville for hosting us, making everyone very welcome and ensuring the day ran well for all concerned.

Our sincere thanks go to our sponsors, Robot Coupe and 3663 supported by Contacto for their sponsorship and commitment to this prestigious competition and Michelin starred chef Glynn Purnell for his kind donation of copies of his latest cookery book.

Teams consisted of two chefs and one waiter who had to produce a menu of their choice with accompanying wines for four covers, two covers to be served to invited industry diners, one cover for judging and one for photography.

# Student Cook & Serve







#### JUDGES:

Chairman of Judges, Lee Corke Clare College, Cambridge.  
Eric Bruce, Chef Patron, Restaurant Severn, Ironbridge.  
Matt Cheal, Head Chef, Michelin starred restaurant, Simpson's in Birmingham.  
Chris Hudson, Consultant Chef to Tesco  
Graham Crump, Executive Chef, University of Warwick.  
Kitchen Invigilator, Peter Fry of the University of Warwick.  
Competition Organiser, Geoff Tookey, Managing Director, Safefood Solutions Ltd.

#### The Front of House judges:

Bernard France, Heritage Silverware; Chris McCaughan, Maitre d'Hotel at the Michelin starred Simpson's restaurant, Birmingham; Alfonso Ruiz, Patron, Authentic Tapas Group, and Guiseppe from the Michelin starred restaurant The Cross in Kenilworth.

#### THE AWARDS

##### 1st Place

The Competition Trophy, each member of the team received a blender, compliments of Robot Coupe, a set of chef's knives from Contacto and a framed winner's certificate.

##### 2nd Place

A set of chef's knives each from Contacto and a framed certificate.

##### 3rd Place

A carving set of chef's knives and steel each from Contacto and a framed certificate.

#### WINNING MENU

Sea Bass, Squash Purée, Savoy Cabbage, Tempura Asparagus, Sauce Hollandaise  
\*\*

Braised Pigs Cheeks, Smoked Apple, Sage Jus  
\*

Taste of The Black Forest  
\*

Other College teams and their mentors  
through to the final:

Stratford-upon-Avon College (David Saul)

Bournville College (Simon Andrews)

Banbury and Bicester College (Peter Harvey)

Loughborough College (Darren Creed)

Heart of Worcester College, Redditch Campus  
(Matthew Perry)

Neath Port Talbot College (Helen Lavercombe)

University College Birmingham (Michael Edwards)

Westminster Kingsway College (Norman Fu)

At the presentation of awards, BCF President Peter Griffiths thanked Michelle Sutton and her team from Bournville College for their help in hosting the competition, Gayle Hunt from 3663, Paul Easterbrook of Robot Coupe and Steve Goodliff from Contacto for their kind sponsorship. He added that he was very impressed with the students' high standards and culinary skills shown and thanked all the mentors for their support and commitment.



All competitors in the final were given one year's membership of the British Culinary Federation as well as a finalist's certificate, an embroidered apron and a paring knife from Contacto. Each team's Lecturer was presented with a signed copy of Michelin starred Chef, Glynn Purnell's new book, Cracking Yolks & Pigs Tails







## PunchBowl K.O.



**A** 19 year-old chef de partie from the Punchbowl Inn and Restaurant in Cumbria, has been crowned as the finest young cook in the North West, taking Essential Cuisine's coveted 2015 'North West Young Chef' crown.

Arthur Quin, the youngest finalist on show, was described by an exacting panel of judges as "immensely talented" with "fabulously turned out food" as he held his nerve to see off strong competition from five other regional finalists in a tense cook off, held yesterday at Manchester College.

With 'local' and 'seasonal' the key watchwords of the competition, Arthur's winning three-course menu consisted of an asparagus with poached egg and hollandaise sauce starter, Maryport line caught cod, cauliflower, wild garlic and cockleaves farm chicken main, and a dessert of soaked coffee sponge with pea, Armagnac and Lyth Valley honey.

On the win Arthur said: "I'm shocked, but obviously over the moon to win. I was nervous in the run-up but I just kept practising over and over again – that helped to overcome the nerves."

Arthur paid tribute to Punchbowl owner, Richard Rose as well as the rest of his brigade, saving special mention for Head Chef and 2012 North West Young Chef finalist, Scott Fairweather, whose mentorship helped get him over the finish line.

The judging panel consisted of Chairman Brian Mellor; Nigel Crane, Managing Director of Essential Cuisine; Vice Chairman of the British Culinary Federation, Matt Davies; Chef Proprietor of First Floor Café, Steven Doherty and Chef Patron of El Gato Negro, Simon Shaw. Each was unanimous in their praise for Arthur and the considered, yet highly skilful way in which his menu was constructed.

Chairman of judges Brian Mellor said "From the heats to the final, it's heartening to see how much effort and energy each competitor put into their menus, especially in the face of a busy working schedule. Once again the competition has served to prove that the North West is alive with cooking talent."

Speaking about the winner, Nigel Crane said: "Congratulations to Arthur – he was the busiest chef today, industrious; producing what I feel was the best cod dish of the entire series. His preparation, skilfully overseen by the Punchbowl brigade, shows that practice really does make perfect – a great lesson to young chefs everywhere."

Judge Steven Doherty said of winner Arthur "He doesn't realise how good he is. He's an immensely talented young chef."

Arthur will now go on to represent the North West, gaining an automatic seed into the semi-finals of the 2015 Young National Chef of the Year Competition. The other finalists: **Leo Deglane**, 21, chef de partie, Carden Park Hotel (Cheshire). **Rachel Prendergrast**, 20, apprentice chef, Abode Hotel, Manchester (Greater Manchester). **Louise Williams**, 20, pastry chef, The Tavern in Mold (Flintshire). **Daniel Heffy**, 21, chef de partie, The Art School in Liverpool (Merseyside). **Cameron Norris**, 21, chef de partie, Stanley House Hotel and Spa (Lancashire).

Thank you to the sponsors and business partners of the North West Young Chef Competition; Essential Cuisine, CHR Equipment, The Staff Canteen, Villeroy and Boch, Oliver Harvey, and Robert Welch.

Essential Cuisine's North West Young Chef Competition invites young chefs under the age of 23 from Greater Manchester, Lancashire, Merseyside, Cheshire, Cumbria and Flintshire to compete against each other in a two and a half hour cook off to produce a three course meal for two people featuring local and seasonal produce.

For further information on the next North West Young Chef of the Year competition, call Lucy on 01606 541490. There is also a Facebook page and you can follow events on Twitter @NWYoungChefComp.

For more information on the Essential Cuisine range call 01606 541490, email: [advice@essentialcuisine.com](mailto:advice@essentialcuisine.com) visit: [www.essentialcuisine.com](http://www.essentialcuisine.com), find them on twitter: [www.twitter.com/@essentialcuisin](https://twitter.com/@essentialcuisin) and read the blog at: <http://www.essentialcuisine.com/blog>.







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Hosted by the University of Sheffield in conjunction with Sheffield City College. This year welcomed a host of chefs from across the UK to share their knowledge, techniques and skills to other chefs and professionals from across the industry.

The British Culinary Federation along with other national trade organisations are delighted to support this informative and educational industry event. This year saw Adam Smith the new team captain of the BCF's English National Culinary Team take to the stage in the main cookery demonstration theatre who cooked a dish with Dingley Dell pork and a dessert featuring Yorkshire's finest rhubarb.

Rupert Rowley, Chris Holland, Colin McGurran and Richard Bertinet with his unbelievable bread making skills all ensured the delegates had plenty to enjoy and learn during a fast moving two days.

Cyrus Todiwala made the opening address to the conference which was both inspiring and fun, anyone who has spent time with him will realise Cyrus is a virtual food encyclopaedia and mind of information.

He also joined the panel of judges chaired by Nigel Crane from Essential Cuisine in the UK Young Restaurant of the Year Competition. Teams from colleges across the UK entered and the finalists took to the kitchen the day before the conference.

## BCF Team Captain on stage at Skills 2015 for Chefs

Yet another successful conference for David McKown at **Skills for Chefs** which is now in its 18th year.

Smith is storming through 2015 with some great accolades including 4AA rosettes, voted the best hotel restaurant in the Yorkshire Post Oliver awards and won the restaurant chef of the year in the Craft Guild of Chefs annual awards last month. Smith's restaurant - The Burlington was one of only two restaurants in Yorkshire to be listed in the Tatler restaurant guide earlier this year.

Smith took up his first head chef position in July 2013 at the Devonshire Arms Hotel on the Duke and Duchess of Devonshire's 30,000 acre estate in North Yorkshire. The move came after 9 years at The Ritz in London under the watchful eyes of executive chef John Williams. The master saw his apprentice flourish and the talents of this young chef have earned him respect and recognition by his peers throughout the industry. This was the first year Smith had appeared at the Skills for Chefs conference and is keen to help develop and educate young people joining the industry by sharing skills and nurturing their talents.

Other big names appearing at this year's Skills were Daniel Clifford who amazed his audience by cooking eight dishes in less than an hour despite the soaring temperatures which hit Sheffield during the conference. Matt Gillan gave the crowd a little bit of a surprise as he chose to cook with not such a widely used meat - however the goat dish proved to be a fantastic choice and absolutely stunning on the plate.

Each team was given the same brief - both front and back of house skills and service were tested.

The home city of Sheffield produced the winning team mentored by lecturers Len Unwin and Maxene Gray who were thrilled with the result. The team consisted of two chefs - Travis Jessup and Hannah Parsons. Sarah Platten looked after front of house and her skills shone through as the perfect attributes for any restaurant team.

The winners will spend three days on a culinary adventure to Jersey later this year. During their visit they will be sampling the delights of dinner by Michelin starred chef Steve Smith at Bohemia, and combing the beach down at Jersey Oyster beds.

The next call will be to catch up with ex Sheffield chef Andrew Baird for lunch at the Relais and Chateaux Hotel Longueville Manor. The students will also tour their kitchen garden. Next year's conference is already in the planning and set to be even bigger and better than this year and is a must for anyone in the catering and hospitality industry.



Photograph by  
Mark Carr



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## **Jim Eaves, B.C.F Chairman**

M.A.C and B.C.F committee member since 1996, B.C.F chairman since 2011. A chef mentor for springboards future chef programme since 2007.

**J**im trained with De Vere hotels serving a four year H.C. I.T.B apprenticeship, whilst attending day release at South Warwickshire college of F.E Stratford upon Avon under the tutelage of B.C.F member Alan Deegan.

Jim a staunch supporter of our federation has over the years worked with B.C.F founders, chairmen and members too numerous to mention.

He has three sons Marcus, Jason & Simon. Marcus and Jason have worked in many Michelin starred restaurants, Marcus now being chef patron at the Michelin starred The Pied A Terre London. Simon escaped into journalism!

### **Q1. Two of your sons are chefs, was your father a chef?**

No my father worked in engineering; ironically he was involved in making gas cooking ranges for Flavel & Aga! As well as my son's I do have a Nephew who worked at Mallory Court and was a chef with Nico Lardenis in London. He is now a 'GM with Marriott Hotels.

### **Q2. Which chefs have had most influence on you?**

Chefs that I have worked for such as Graham Crump who taught me to work hard and was a tough task master promoting organisation, motivation, team spirit, and high standards. Other chefs I have been influenced by over the years include school teacher Denise Gilmour with whom I work on the Future Chef project. Denise has taught me a great deal about working with school students which has been inspirational. Peter Griffiths MBE, for his solid guidance, support and influence over the years.

### **Q3. In the past chefs were trained as part of a brigade in large establishments and carried on working for them, how do you compare the pros and cons of that to working in smaller restaurants and becoming self employed as a chef patron owner?**

The industry has changed beyond all recognition from when I began as an Apprentice chef. The hours are still poor and the brigades smaller than ever, with a lot of skills now not used. I began in a kitchen with lots of chefs and learned many of things that we do not use today but the training was excellent and gave me a strong work ethic. The chef patron of a smaller restaurant will have a couple of chefs battling everyday with their competitors, staff shortages, and the day to day challenges of paperwork, not to mention VAT and other beurocracy, such as the added allergy awareness laws, there are great challenges for a chef patron.

### **Q4. Tell us an amusing story.**

A. At one place of work, no names here...I was given the wrong menu for a wedding only finding out mid-morning on the Saturday. How best to resolve a bad situation? My solution was to cook the top table the menu that they had ordered and the other guests were served the menu given to me on the function sheet, to my total shock we got away with it I did think that I would be in the sh\*t over it but no problem from the guests.

### **Q5. What was your best experience at work?**

It would have to be when I was in South Africa on the world chefs tour against Hunger. Working on a great cause with chefs from all over the world serving food to the poor children who were always so happy seeing the expression on their faces was a fantastic thing to witness. The whole event gave me a different view of the world of chefs and how generous we can be with our knowledge and time.

### **Q6. What was your worst day experience at work?**

There have been a few, enough said.....

### **Q7. Where and when did you have your best meal experience?**

I have been lucky to eat in some great restaurants around the UK, there are three that stand out firstly my fiftieth birthday eating at The Ledbury, having dinner cooked by Brett Graham who came out to see us and wish me Happy Birthday. Le Manoir aux Quats Saison in Great Milton, the surroundings, food and service were incredible, it is here that I had the best dessert of my life. A small restaurant in Bath call Blinis with two Michelin Starred chef Maretin Blunos. All great food cooked by passionate chefs.

### **Q8. How do you feel our association has advanced during your 18 years on the committee and where do you see the future.**

The association has moved on massively since the days of the Midlands association of chefs. The British Culinary Federation now has a national profile which is getting stronger. We have a great opportunity with the English National Team to move forward and raise the profile even more. My only concern is that younger members do not seem to get involved. The future needs young blood to step up to the plate to continue the great work of so many previous chefs. An association is only as strong as its members. When I joined The MAC it was a family association and a great way to network and meet like minded chef from the region. The likes of our president Peter Griffiths, Vice President Andreas Antona who have played a big part in both Marcus and Jason's careers. Past chairmen Eric Bruce, Mark Houghton, & Graham Crump not to forget my friend Pino Iacarusso without whom I would not have joined The Association. I was a young head chef and now am one of the older chefs! I hope that the BCF will adapt and move forward to help the young chefs of the future.

### **Q9. Who would you invite to an entertaining dinner at home & why.**

A. It would be an eclectic group Winston Churchill & Boris Johnson. They would both have some fascinating stories. Ian Hislop for the gossip of all his court cases, Ronnie Wood from the Rolling Stones a great artist both music & painting! John Cooper Clarke for some unusual poetry, Jamie Oliver for his personality, John Sillett CCFC legend of the 1987 glory year, some glamour and music with Beverly Knight Midlands Soul Diva and not forgetting my three sons!.





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The BCF sent two competitors representing England to compete in the Continental Semi Final Europe North in Aalborg, Denmark, 4th – 6th June 2015. Simon Webb from Restaurant Associates at HSBC in London competed in the Global Chefs Challenge and Ray Steplin from the House of Commons competed in the Hans Bueschkens Young Chefs Challenge.

The Hans Bueschkens Challenge was a 4½ hour competition and the Global Chefs Challenge was for a duration of 4 hours and 50 minutes. Both competitors were judged under the watchful eye of WACS judges from Europe North. Representing England on the judging panel was BCF member Lee Corke from Clare College in Cambridge.

## action in Denmark

Each competitor had to compile a menu using the following items:

### 1st course

A cold or warm fish appetizer with garnishes using sterling halibut, Scottish salmon, and Scottish Scallops. Each appetizer had to be the same in presentation and Wasabi-O product had to be used.

### 2nd course

Competitors had to use Dutch Veal from The Van Drie Group, veal blade, veal loin and veal sweetbreads with accompanying sauces, starches and vegetables.

### 3rd course

The dessert had to have a chocolate component using Valrhona Grand Cru de Terroir Manjari 64% from Madagascar. The dessert also had to have the distinct flavor of Dilmah tea.

Both of our chef competitors represented England with pride and commitment but, unfortunately, were not placed in a high enough position to go forward to the Global finals in Greece 2016.

The competition standards of the Nordic chefs were exceptionally high. The event was a huge learning curve for the BCF in terms of how the Nordic teams work together, prepare and compete at this level, even though they are individual countries in their own right, much could be learned from this with our home nations.

Special thanks for supporting the team in a logistics role go to Nick Munting from the House of Commons who ran round non-stop to ensure all ingredients were in place for both competitors.

Lee Corke  
BCF International Competitions Officer

## i-chef Golden Ticket

More than 200 members of the i-Chef community met and mingled with leading members of the hospitality industry in London's 5 star Langham Hotel on 29th July. The occasion was the inaugural i-Chef 'Golden Ticket' event which provided members with the opportunity to meet top suppliers and well known hospitality professionals as well as benefit from special deals.

Suppliers from across the UK exhibited a wide range of products and services developed to meet the needs of demanding chefs and restaurateurs - from vegetable growers, to game suppliers, bespoke butchers to creative patisseries, bakers and businesses offering revolutionary technology.

They all came to talk and taste – and take advantage of the advice and the unique offers that come with membership of the i-Chef community. i-Chef was founded by chef David Dorricott together with Anton Edelmann last year and is growing fast.

Amongst the many members present was Peter Joyner, Food Development Director for Elior who said: "Just a quick note to say what a fantastic event you put on yesterday. I thought it was really excellent. I met some really interesting suppliers and some old friends! Many thanks, I look forward to the next one!!"

Also present were General Managers Rob Pinder of the Ivy Club and Achille Checuz of Joel Robuchon, together with Matt Pickop, Executive Chef of Maze and Maze Grill for Gordon Ramsay as well as Maria Campos, Procurement manager of the Mandarin Oriental hotel, were amongst the many hospitality professionals.

Founder, David Dorricott says, "Belonging to i-Chef is being part of a community that creates a network and opens the doors to trusted suppliers, collated by experts throughout their long and successful careers. Where else would you have found in the same room, a cress grower, a duck breeder, cheese makers, a high tech kitchen designer and Michelin starred chefs?"

Richard Corrigan explained his support in his opening speech "This is a ground breaking venture based on a simple idea. In our business so much is about who we know and what we can offer each other and i-Chef makes finding those connections so much easier".

i-Chef supports NSIF. The Nicholls Spinal Injury Foundation set up by David Nicholls (Corporate Director of food and beverage for the Mandarin Oriental Hotel Group) to find a cure for spinal injuries.

For further information contact 07768 224654  
info@i-chef.biz





British Culinary Federation  
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# Chef of the Year 2016

## CALL FOR ENTRIES

The British Culinary Federation and sponsors invite entries for the BCF Chef of the Year 2016.

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BEEF & LAMB

Grant  
sous vide



### Are you up for the challenge?

As well as receiving a cash prize of £2,500, a Grant SV 200 Stirring Unit and dinner for two at a Michelin starred restaurant, you will also have the opportunity to join the squad of the English National Culinary Team who will be representing their country at the Culinary World Cup, Erfurt, Germany in October 2016.

#### KEY DATES

Closing date for entries: **Friday 22nd January 2016**

Please get your entry in as early as possible.

Semi final cook-off:	<b>Monday 22nd February</b>	University College Birmingham.
Butchery Workshop:	<b>Monday 28th March</b>	Aubrey Allen Coventry.
Final cook-off and Awards Dinner:	<b>Monday 11th April</b>	University College Birmingham.

*“BCF Chef of the Year 2014 attracted a very strong line up of chefs. Standards set were exceptional and showcased the excellent talent within our industry. I am delighted to be involved once again and look forward to what I am sure will be another challenging and very rewarding experience for the finalists”*

**ASHLEY PALMER-WATTS**



**Confirmed judges to date:** Alain Roux, The Waterside;  
Ashley Palmer-Watts, Dinner at Heston Blumenthal; Sat Bains, Restaurant Sat Bains;  
Adam Handling, current BCF Chef of the Year; Roger Narbett MCA.

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#### >> ENTER NOW <<

For further details, please contact Peter Griffiths MBE, President, British Culinary Federation.

Email:  
[peter@salonculinaire.co.uk](mailto:peter@salonculinaire.co.uk)

or download entry form from BCF website.



**AT THE 10TH ANNIVERSARY MAY BALL AND AWARDS DINNER** held at the Principal Haley St John's Hotel, Solihull on Saturday 30th May, the British Culinary Federation in front of two hundred guests recognised some of the most talented people within the hospitality industry. The event, celebrating the BCF's 10th anniversary, was a huge success and was hosted by BBC Midlands television presenter, Suzanne Virdee.

The evening brought together chefs, suppliers and industry professionals from all over the UK.

After an excellent Champagne and Canapé reception, dinner was enjoyed by all. Eleven awards were presented this year to an array of talent from all sectors of the industry. The awards were presented by Chairman Jim Eaves and Suzanne Virdee.

Our sincere thanks to Bruce McDowell, Group Executive Chef and his team of chefs from within the Principal Haley portfolio of hotels for an excellent meal and to Andrew Williams and his front of house team for a very professional and attentive service.

# Awards Night



**THE JOHNNIE BORA AWARD**, (1.) given to the most outstanding chef under 25, went to **Craig Bateman**, Chef de Partie at the Royal Military Academy, Sandhurst. He started entering competitions at an early age and has now won to date over 15 awards from Hotelympia and Hospitality which includes 5 Best in Class. He has further enhanced his career by winning the Compass Junior Chef of the Year in 2013. Craig is now a member of the Junior English National Culinary Team, winning silver medal at the Culinary World Cup in Luxembourg last November.

**THE KEN FRASER MBE MEMORIAL AWARD**, (2.) named after our late Executive Council member, and awarded to any member working within the industry who trains, mentors or encourages young chefs to progress within their chosen profession. This award was presented to **Mark Hill**, Executive Chef at The House of Commons. Mark has mentored and trained many chefs and has always been in the forefront with food trends. Winner of many medals and awards and also represented his country with the English National Culinary Team.

**THE LOUIS CIPOLLA AWARD**, (3.) given to the most outstanding contribution to the profession from a chef within the BCF, was presented to **David Colcombe**, formerly Chef Director at Opus, Birmingham. A member of the Academy of Culinary Arts, he has played an active role in developing local talent, working closely with University College Birmingham who conferred on him the title "Honorary Fellow of UCB" for his work in mentoring young chefs and in addition, Visiting Professor of Culinary Arts in recognition of his contribution to the enhancement of Learning and Development of Hospitality Education.

**THE AUBREY ALLEN AWARD** (4.) was presented by Alan Healy of Aubrey Allen and went to **Andreas Antona**, Vice-President of the BCF and Chef Patron, Simpson's Restaurant, Birmingham, The Cross in Kenilworth and Pure Bar, Birmingham.

**THE OUTSTANDING ACHIEVEMENT AWARD** (5.) went to **Adam Bennett**, Head Chef at Michelin starred eaterie, The Cross in Kenilworth. Adam successfully represented the UK on two occasions at the Bocuse d'Or and his Commis, Kristian Curtis, won Best Commis in the World in Lyon in 2013. The award was accepted on behalf of Adam by Andreas Antona.

**THE CHAIRMAN'S AWARD** (6.) was presented to **Paul Easterbrook**, Sales Director, Robot Coupe. He has supported many chefs across the industry and at various Salons Culinaire across the competition arena, both with products and sponsorship. He is a sponsor of the BCF Student Cook & Serve Team Challenge, supports many chefs' organisations, well known and respected in our industry and fully deserves this special recognition from the BCF.

**THE PRESIDENT'S AWARD** (7.) was presented to **Alan Healy**, Operations Director, Aubrey Allen. A man who is well known throughout the industry and well respected by all. He has served on the BCF Committee of Management for over 18 years and has been exceptionally loyal and supportive, giving so much over the years. A real professional who is passionate about quality, produce and delivering total satisfaction – a true Chefs' Butcher who works very closely with his clients.

Eleven awards were presented this year to an array of talent from all sectors of the industry.



# Success



Our sincere thanks to all the sponsors too numerous to mention for supporting our very special 10th Anniversary celebration!

**THE LIFETIME ACHIEVEMENT AWARD (8.)** was presented to **Rod Naylor**, a very talented chef, a multi-gold medal winner and Senior WACS Judge. A staunch member of the Chefs & Cooks Circle, before joining the Committee of the BCF, he has represented and judged at many international culinary competitions around the world. Having left the Royal Navy after some 24 years of service, he returned to HMS Raleigh as a Civilian Senior Craft Training Manager, passing on his knowledge and skills to many others. Rod was a very loyal member of the Salon Team at Hotelympia for many years, a man who has given back so much to the industry throughout his culinary life.

**THE WINNER OF THE SPECIAL AWARD (9.)** was **Gerry Wensley**, Chief Executive, Fairfax Meadow, a company founded some 26 years ago and evolved to become the largest national catering butcher in the UK. Gerry has worked very closely with all of the major chefs' associations and supported many competitions over the years, including the prestigious Roux Scholarship. He is passionate about helping and training young people to further their careers in the industry and has generously supported the BCF since its formation in 2005.

**THE ROBERT J SMITH AWARD, (10.)** named after our late President Emeritus, Robert Smith who was the first Executive Chef of the National Exhibition Centre and Founder of the Midlands Association of Chefs, was awarded to **Simon Webb**, Head Chef, Meryll Lynch, London. Simon has been a very loyal supporter and member of the BCF and very active in the industry. He won the BCF Chef of the Year in 2012, is a member of the English National Culinary Team, representing his country at Culinary World Cups in Luxembourg and Germany.

**THIS NEW AWARD IN MEMORY OF PAUL GOULD, (11.)** past Honorary member and Group Executive Chef of the NEC, is presented for highly recognised contributions to the competition arena across all sectors of the industry. The winner of the Paul Gould OBE Memorial Trophy was **Mathew Shropshall**, Lecturer at University College Birmingham. Mathew has not only entered and won many competitions, but also spends a considerable amount of time mentoring and training other young chefs to compete, including the Junior English National Culinary Team. He has won numerous medals and awards and most recently, competing with a Junior Team at Hospitality 2015, winning gold medal and Best in Class.

Another excellent event organised by the British Culinary Federation. Our sincere thanks to all the sponsors too numerous to mention for supporting our very special 10th Anniversary celebration. Compère for the evening was Russ Morris, with awards presented by Suzanne Virdee. Entertainment provided by Bootleg Abba, Jonny Cole, Black Country comedian, and Amelia Whiteman, a classical singer from the West End stage.







The University is launching a prestigious new programme for apprentice chefs in partnership with the Royal Academy of Culinary Arts.

UCB is the first institution outside London and the South to offer the three-year Royal Academy of Culinary Arts (RACA) Chefs Apprenticeship.

The programme represents a unique opportunity for young chefs aged 16 to 19 to receive the highest level of culinary training while working alongside top professionals at the finest restaurants and hotels.

They will work at establishments including Michelin star chef Glynn Purnell's two Birmingham restaurants – Purnell's and Purnell's Bistro – Simpsons, in Edgbaston, and The Cross at Kenilworth, Warwickshire, which both have Michelin stars. Apprentices will attend UCB each week for a day of formal training, practical work, culinary theory and assessments.

The curriculum is cutting-edge and combines culinary traditions with modern developments and an internationally-informed body of knowledge.

## UCB launches region's most prestigious chef apprenticeship

Successful candidates will be recruited throughout the region for the first intake in September 2015. All the trainees will receive industry respected qualifications and sit the RACA final exam on completion of the curriculum.

If successful, the chefs will be awarded the coveted Royal Academy of Culinary Arts Diploma and become a Graduate of the RACA. UCB has been handpicked to deliver the "gold standard" apprenticeship due to its expertise and industry reputation. Up to 25 places are being offered for the new day-release programme. The new recruits will undergo an intensive culinary traineeship when they begin the apprenticeship to equip them with the skills to work in a busy kitchen. They will start paid employment in industry, under the guidance of senior chefs, in January 2016.

By January 2017, the first apprentices will be expected to achieve NVQ Level Two in Professional Cookery and will complete the apprenticeship with a Level 3 in July 2018.

The trainees will also benefit from an unrivalled enrichment programme including demonstrations by leading chefs, "stages" at top restaurants and field trips to food producers.

Neil Rippington, Dean of the College of Food, said: "We are delighted to be able to offer the Royal Academy of Culinary Arts Chefs Apprenticeship. The culinary scene in Birmingham goes from strength to strength and it is right that UCB continues to be at the forefront of training the next generation of industry leaders.

"The apprenticeships will be delivered by our chef lecturers working in collaboration with some of the best chefs in the region. The apprentices will receive a perfect blend of practical experience, skills-based learning and theoretical tuition. "UCB is proud to be the first teaching institution outside the south of England to offer the RACA's gold standard training, which is testament to the University's high teaching standards, industry links and reputation."

"... it is right that **UCB** continues to be at the forefront of training ..."

## BCF Young Chefs Academy, 3rd year!

Supported by the BCF and the Savoy Educational Trust. For the 3rd year running, School children from around Birmingham have undertaken an eight-week cookery course at University College Birmingham from September to November & January to March and now a third course April to June developing their skills in basic food production and healthy eating.

The young chefs follow the guidance of chef lecturer Mathew Shropshall and support lecturers in producing soups, pasta, fish and meat main courses and dessert dishes.

Just under 90 school children graduate from the course with over 50% undertaking hospitality courses or entering the catering industry in apprenticeships. The hope is that these young chefs go on to successful careers within the hospitality industry after studies or have kitchen skills to use in their future lives.

2016 will see Junior Team England compete in the World Culinary Olympics in Germany, 3 of the 6 junior England members are former BCF Young Chefs Graduates who have also competed VRQ levels 1, 2 & 3 and undertaken Michelin star work experience.

President Peter Griffiths said: "The BCF is proud to be involved with the Young Chefs' Academy. It is a fabulous initiative and we are delighted to build up on our strong relationship with University College Birmingham. The results over the last three years have been excellent and much credit should go to Mat Shropshall."

Chairman Jim Eaves said "The BCF is delighted to be supporting the UCB Young Chef Academy. Having attended all of the graduation ceremonies over the last three years it is a pleasure to see so many young people wanting to learn and improve their cooking skills and go on to be part of our industry"

The other sponsor is the Savoy Education Trust. The Trustees consider that in fulfilling the main aim of the Savoy Educational Trust, namely the advancement and development of education, training and qualifications within the hospitality industry, they are investing in both the present and future skills needs of the industry.

This is also in keeping with the government's plans to help develop a modern further education system that contributes fully to the nation's vocational skills.

In working with interested bodies and partners, the Trustees are striving to make a tangible difference and impact on the continuing development of an industry that is both labour intensive and which plays such a significant role in the UK economy.

Mathew Shropshall, UCB Chef Lecturer, BCF Education Committee Member and Junior Team England Manager said: "The Young Chefs Academy is proving to be a real success story. Giving up Saturday mornings to teach these 14-16 yrs olds has proven to be the right thing in getting young people involved within the hospitality industry.

"Having worked on different Saturday schools at **UCB** over the past ten years, we have seen some great young children come through and some even making the Junior Team England squad!"

**Mathew Shropshall**

**H**eld on Monday 6th July at Stafford College, this is the 2nd time that the Staffordshire Chefs' Forum has organised and run the Young Chef of the Year Competition. It is supported by Taste of Staffordshire and sponsored by The Lewis Partnership; British Culinary Federation; Stafford College; Chumley-Roberts Partnership; Essential Cuisine; Churchill China; Simpsons Restaurant, Edgbaston; Andrew Woolley Meats; Interfruit and FishCo; Bidvest and Harvey Brockless.

The young chefs who took part in the Competition Final were aged between 16-21. They were required to produce a 3-course menu for 2 covers.

After an excellent dinner, each finalist received a commemorative plate sponsored by Churchill China, a chef's jacket and apron sponsored by Essential Cuisine, and a Finalist's Certificate. They also received a copy of the book "Smile or Get Out of the Kitchen" written by Guest Judge Adam Handling.

#### The Awards:

Food Hygiene Practice Award sponsored by The Chumley-Roberts Partnership was awarded to Michael Blades of Swinfen Hall Hotel.

## Staffordshire Chefs' Forum 2015

# Young Chef of the Year

Consisting of:- **Starter:** To include eggs as the main ingredient. **Main Course:** Using Tenderloin of Pork supplied by Andrew Woolley. Competitors were asked to use an Essential Cuisine stock or demi-glace in the finished dish, with a suitable vegetable and potato garnish. **Dessert:** To competitor's choice.

This competition was structured in two parts, part 1, the written entry and part 2 the live cook-off, lasting for 2 hours.

#### Finalists:

<b>Roger Lomas</b>	Pascal at The Old Vicarage, Branston, Burton-upon-Trent
<b>Charlotte Fenney</b>	Call in the Caterers
<b>Benjamin Manifold</b>	Stafford College
<b>Jack Newport</b>	Aston Marina, Stone
<b>Michael Blades</b>	Swinfen Hall Hotel, Swinfen
<b>Cory Gooding</b>	Pascal at The Old Vicarage, Branston, Burton-upon-Trent
<b>Kristian Taylor</b>	Burton & South
<b>Andrew Stewart</b>	Derbyshire College, Burton
	Aston Marina, Stone

The Competition was followed by a Dinner and Awards Evening at The Moat House Hotel, Acton Trussell.

The Master of Ceremonies for the evening was Mr Lamont Howie from BBC Radio Stoke.

Guests were welcomed by Matt Davies, Group executive Chef of The Lewis Partnership, Chairman of Staffordshire Chefs' Forum, Chairman of Judges for the Competition and British Culinary Federation Vice-Chairman.

#### Judges:

Eric Bruce  
Paul Gilmore  
Jonathan Harvey Barnes  
Adam Handling  
Bob Chumley-Roberts



The winner of the Staffordshire Chefs' Forum 2015 Young Chef of the Year was

**Michael Blades**  
of **Swinfen Hall Hotel**, near Lichfield.

He received the Winner's trophy, a Winner's plate and Certificate, a cash prize of £150, and he will enjoy a week's work experience at the Michelin-starred restaurant Simpsons in Edgbaston. He also receives accommodation during his work experience, sponsored by Interfruit, and a year's membership to the British Culinary Federation. The winner's work place also receives a voucher for crockery to the value of £500, courtesy of Churchill China.

In 2nd place was Benjamin Manifold from Stafford College who received a cash prize, a certificate and one week's work experience with The Lewis Partnership.

3rd place was won by Charlotte Fenney from Call in the Caterers, Gnosal who received a cash prize and a certificate.



Above L-R: Matt Davies, Katie Haycock (Churchill China) winner Michael Blades, Paul Proffitt (Executive Chef, Swinfen Hall).





## British Culinary Federation Chefs Lunch at Opus Restaurant Birmingham

On Monday 20th of April members of the British Culinary Federation descended on Opus Restaurant, Cornwall St, Birmingham which was voted the most sustainable restaurant in the West Midlands 2015. Opus celebrates fresh British produce through its daily changing menu and the unique relationship it has with its suppliers.

Members met in the reception bar prior to lunch to catch up with old friends and take the opportunity to network leading industry suppliers.

Lunch was held in the exclusive Private Dining Room where members were treated to an excellent four course lunch accompanied by some specially selected wines, which enhanced the dining experience.

At the end of what was a fabulous day, BCF Vice Chairman, Matt Davies, gave the customary Santé de Chef and thanked Head Chef, Ben Ternent and his team for hosting the superb lunch and Pavil Skrzypinski for the very friendly and efficient front-of-house service.

### MENU

Yukon Gold Potato Velouté

\*

Steamed Fillet of Line Caught Brill, Salad of English Radish and Tomatoes

Papaya and Mango Sesame Dressing

\*

Roasted Rump and Slow Cooked Belly of Cornish Lamb Wye Valley Asparagus, Wild Garlic and Samphire

Dauphine

Paloise Sauce

\*

Selection of Cheeses

Capra Nouveau

Barwheys Original

Barkham Blue

Camembert Gillot

## Lygon Arms hosts BCF Chefs Club Lunch

On the 22nd of June the British Culinary Federation held its June's Chefs Club Lunch at the historic 16th century coaching Inn, the Lygon Arms Broadway in the heart of the Cotswolds, Worcestershire.

As members arrived to a welcome glass of chilled champagne. This was a chance to catch up with old friends and culinary partners and discuss developing trends within the industry.

An excellent 5 course lunch was served under the watchful eye of Adam Bateman, group executive Head Chef of the Hotel Collection.



The service was very professional, friendly and efficient which all made for another very enjoyable day.

As the meal drew to a close Chairman of the BCF Jim Eaves gave the customary santé de chef. He went on to thank the sponsors Aubrey Allan for providing the meat and Harvey & Brockless for the excellent selection of cheeses.

Again another very successful occasion in the BCF calendar of events. Please turn to our diary dates on page 32 or go to our website [www.britishculinaryfederation.co.uk](http://www.britishculinaryfederation.co.uk) for upcoming chefs club lunches and other industry related events.



Photography by BCF member, Kevin Byrne



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Every other year Europe holds a World Association of Chefs Societies (Worldchefs) conference and as members of the British Culinary Federation, we are entitled to attend. I have attended every WACS conference and WACS World Congress since 1980 and have witnessed the unprecedented growth and prestige of WACS all over the world, with over 100 countries now involved.

On a whole the conferences are very interesting and informative events, with a good social programme and a great opportunity to meet fellow chefs from around the world, many of whom become lifelong friends.

This year's conference was held in Sarajevo, Bosnia & Herzegovina. The chefs association is a relative young association, but it was to their credit that they put on a great event with over thirty countries in attendance. On arrival and registration a welcome cocktail and buffet reception for the delegates was held at the Vijećnice City Hall, a truly magnificent building. The city of Sarajevo still shows the scars of the civil war in some areas, but is still a delightful city to visit.

## WACS European Conference in Sarajevo

The European meeting took place on Friday the 17th April and many discussions took place regarding the WACS Master Chef's programme in which all members are eligible to apply to join. The WACS Train the Trainer programme was discussed and an update given on the WACS judges training seminars, which certify members to become a WACS approved judge. The BCF held a successful judges seminar at Hotelympia three years ago, in which several BCF members participated. If you would like to attend one of these seminars, just keep a look out in 'Coming Events' in Culinary News or contact our secretary, Mandy Bennett, to find out where the next seminar is being held.

While the meeting was taking place the semi finals for the Southern Europe region of the Global chef's challenge, the Global Pastry Chefs Challenge and the Hans Bueschgens Junior Memorial Competition were also taking place to find the Southern Europe contestants for the Grand final in Thessaloniki, Greece next year.

For your information, the Northern Europe semi finals took place in Aalborg, Denmark in June and the chef representing the BCF in the Global Chefs Challenge was past BCF Chef of the Year Simon Webb from the Restaurant Associates. Our entrant in the Global Junior competition was BCF Young Chef of the Year, Ray Steplin from the House of Commons. Unfortunately, we did not have a contestant for the Global Pastry competition. Other business discussed at the European Conference was the appointment of Charles Carroll from the USA who has replaced Gissur Gudmundsson as the WACS President and the appointment of John Sloane, now the WACS Vice President and Chairman of the Statutes and By-laws Committee. I am serving on this committee with Karl Guggenmos, USA and Donald Gyurkovits, Canada. Each country made a presentation on the activities and achievements in their respective countries.

VKD, the German Chefs association, confirmed that the Culinary Olympics will take place in Erfurt next year from the 22-25 October 2016. They also pointed out that they have grave concerns that two judges from Germany were used to judge a WACS approved competition who were not members of the German Chefs association.

Wales also raised the same concerns.

It was clarified that under the rules of WACS, judges have to be a member of the official national chefs association in their country and WACS certificated.

I raised the point that the Culinary Committee and the WACS Head office have a list of qualified judges, as they issue the certification, so this information should be available to those organising a competition. There are so many qualified WACS judges now that, in my view, the committee need to look at some way of rotating them, to give all a fair chance to judge a major event.

The Swedish Young Chefs association made a presentation regarding its exciting plan to take a coach from Sweden to the World Congress in Greece next year to raise money for charity. The idea is to take students on a culinary experience, which involves stopping at villages and towns on route to cook meals at various venues - a great challenge and a great experience. If any young member of the BCF would like to get involved please contact me and I will obtain further details. I believe that the journey will take about two weeks.

Report by  
Brian Cotterill

Azerbaijan made a presentation bid to hold the next European Conference in Baku, before the next congress in Greece, so that we in Europe can discuss important issues pre congress, including the consideration of candidates standing for the Presidency of WACS in 2016. Hungary and Serbia are also interested in putting on a one day conference, so it was agreed that they would also put forward a plan by email. A fly in and fly out one day conference would keep the costs down pre congress and a decision would be made on date and venue by the end of July.

After lunch we went to Sarajevo town centre for a light-hearted diversion to the day's proceedings. A team of chefs managed to break the Guinness World Record for the largest bowl of soup - 4024 kilos!!

The afternoon session began with a live video link with the WACS President, Charles Carroll. The President outlined his vision for the future and he answered questions from the floor regarding the recent issues and problems within the association. Everyone was fully engaged and gave their full support for his vision and we genuinely felt that WACS is in a stronger position than ever, with a bright future, now that closer scrutiny is in place and recent problems are behind us.

On completion of the day's conference, which was very constructive, we were taken up into the mountains to the Hotel Termag Jahorina, which had been host to the Winter Olympics. The wine flowed, the buffet was excellent, with many Balkan dishes available to taste and dancing for those who wanted to dance it off! We ended the evening with a giant snow ball fight - a truly memorable and enjoyable evening.

We really would love to have more members join us at these events, which are informative and really good fun! If any member is interested in going to Greece next year for the WACS World Congress, please keep a look out in Culinary News, as I will be putting together a package for those of you who would like to attend and hopefully offer an optional post-congress tour for those who would like to extend their stay with a holiday in the sun!.







Midlands 'A-Team' Crowned

# Britain's Best Brigade

A team of British Culinary Federation members have won Essential Cuisine's Best Brigade Competition. The chef team at Warwickshire's Heritage Motor Centre have been crowned Britain's Best Brigade in a public vote to find the UK's hardest working kitchen.

The catering team at the private hire, fine dining conference centre and museum, saw off seven other regional finalists after almost 1000 votes were cast in Essential Cuisine's nationwide competition.

After an initial paper judging stage, the teams were tasked with creating short videos to encapsulate the sense of camaraderie, teamwork and cooking prowess within the kitchen walls.

Proudly representing the Midlands, The Heritage Motor Centre brigade channelled the spirit of The Italian Job and TV's 'The A-Team' to create a memorable short film that has been viewed over 550 times since its May launch.

The win sees the team scoop the title of Britain's best plus £1000 and an exclusive menu development masterclass with a leading UK chef.

Heritage Motor Centre Head Chef, Paul Kelly, who submitted the original entry, had this to say on the win:

"We're over the moon. I'm proud to have a really close-knit, passionate brigade who enjoy cooking together and working for each other – hopefully that showed in our video entry.

After making the video, we just tried to get the message out to as many people as we could that we were representing the Midlands – the response was just phenomenal."

British Culinary Federation member Paul revealed that the team are planning to use part of the £1000 for a brigade dinner, while the remainder will be donated to charity.

Nigel Crane, Managing Director for Essential Cuisine, said: "Congratulations to the brigade at the Heritage Motor Centre for proving they really are the A-Team when it comes to pulling together and turning out plates to be proud of.

Their video encapsulated everything that is great about working in a kitchen: reward, dedication to the cause and passion for perfection, all delivered with a hefty slice of good humour – they rightly deserve to be known as Britain's best.

The seven runners-up in Britain's Best Brigades will receive £300 towards a team-building night on the tiles. The finalists in full:

**English Midlands**

The Heritage Motor Centre

**South West**

The Kingham Plough

**Wales**

Cibo @ St David's Walk, Mold

**Greater London**

Just Hospitality

**North East**

Jamie's Italian

**Scotland**

Edinburgh Airport Hilton

**South East**

Oakley Hall Hotel

**North West & Northern Ireland**

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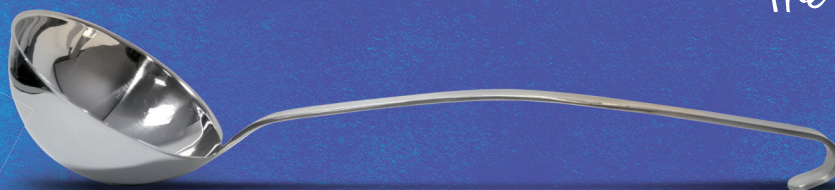
*New product* →

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Essential Cuisine





# A modern mission for Gourmet Classic



**H**aving grown rapidly since their launch in 1998 Gourmet Classic Ltd, the unrivalled market leader in cooking wines is now expanding and has recently moved to new business premises. After a 6 month relocation project the new winery is now in production and marks the start of a new era for the professional chefs established favourite.

The Commercial Director explains 'After a great relationship with another winery for 14 years, it's time for us to regain control of our own product in terms of quality and customer servicing. Margins are continually being squeezed yet our range is expanding, so we have taken the decision to bring all aspects of product supply under one roof'

'Taking back internal management of our manufacturing process allows us greater quality control and more flexibility in terms of production capacity. This will allow us to be more inventive, fast acting and ever creative whilst retaining the renowned standard Gourmet Classic is famous for'.

The new 16,000 sq ft site is based in the market town of Ringwood, moments from the picturesque New Forest on the Dorset/Hampshire border and has seen multi million pound investment.

This includes rapid boxing and bottling lines, an impressive 176,000 Litres of mixing tanks and a 700 pallet space warehouse proudly painted in the company's corporate colours of red and green. The winery also features a fully equipped QC and development lab highlighting how important NPD is to Gourmet Classic, with Mediterranean Flavoured Balsamics, Sweet Patisserie Glazes and many more exciting product formats in the pipeline.

Marketing is also a significant area of investment for Gourmet Classic, having recently appointed a new Marketing Manager and investing in exciting new initiatives. These include live video streaming direct from the new production facility and installing a professional standard development kitchen perfect for skilled chefs to demonstrate the products on camera! 'We continue to support the UK and Irish chefs associations, working closely with development chefs in education and industry.

Gourmet Classic maintains close working partnerships with our loyal customers and also looks forward to exciting developments within the business in the very near future'



## CO. INFO:

Since 1998 we have been supplying cooking wines and specialist cooking alcohol, our mission is to remain the first choice of any chef cooking with an alcoholic ingredient. By staying true to our philosophy and ensuring the highest levels of product consistency and customer service, we have grown year on year and are firmly established as the category leader with a 90% market share. We are continually active in the research and development of new products to offer the chef, which in turn allows them to offer their customer, a little something different. As well as our selection of Italian, Spanish & French Cooking Wines we also supply: Fortified Wine (Port, Madeira, Marsala & Sherry), Cooking Brandy, Liqueur Glazes, Balsamic Vinegar & Glazes and Lemon and Lime juice.



# The **BCF** is pleased to announce and invites entries for

## BCF Young Chef of the Year 2015

The BCF Young Chef of the Year competition will be taking place at University College Birmingham on Monday 2nd November 2015, followed by Dinner and Awards presentation, with the Dinner being cooked by the Junior English National Culinary Team.

For further information and a copy of the entry form, please email [peter@salonculinaire.co.uk](mailto:peter@salonculinaire.co.uk) or download entry form from BCF website [www.britishculinaryfederation.co.uk](http://www.britishculinaryfederation.co.uk)

Closing date for entries, 5th October 2015.

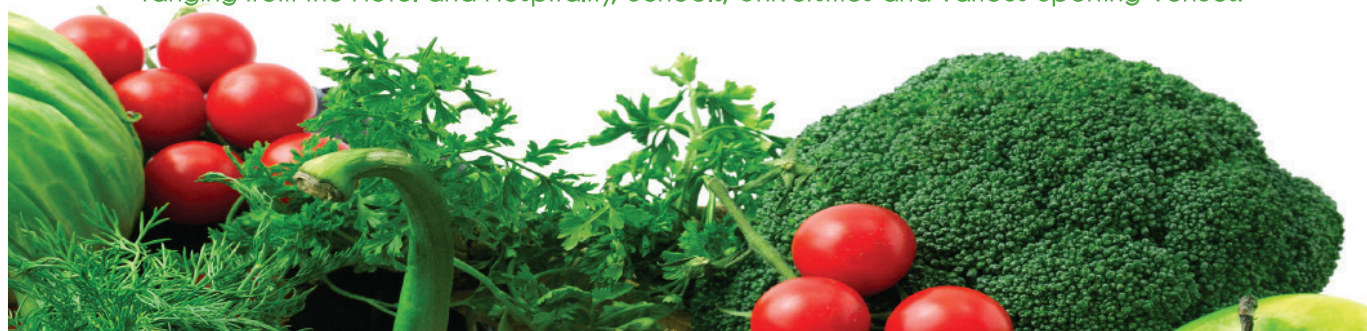


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A producer and distributor of speciality foods that has been in business since 1970; employing over 400 staff - supplying fine foods and dairy products into the UK hospitality and retail sectors (from the smallest restaurants to the largest food manufacturers). The business has made the decision to look back to its heritage in order to take the next steps forward.

#### Why Harvey & Brockless..?

In 2007 H&B Foods bought Cheese Cellar and this name was adopted as the overall company name. Now in 2015, the name Cheese Cellar, no longer reflects the diversity of the business. Cheese Cellar is rightly known for its expertise in the dairy sector but there is equal expertise in olives, charcuterie, chocolate, patisserie and so much more.

#### Familiar brands remain: Dell'ami, Huge Sauce

The dell'ami brand will continue to provide an excellent range of mediterranean delicatessen products; from olives, oils, vinegars and anti-pasti through to artisan British and Continental charcuterie. Huge Sauce is the food-manufacturing arm of the business, specialising in the production of restaurant quality sauces, dips and dressings.

#### Other speciality fine foods from Harvey & Brockless

Harvey & Brockless continually strives to bring new and exciting products to their customers. This has led to the introduction of some innovative products over the past few years.

## Cheese Cellar makes a name change to Harvey & Brockless

Around 1970, Fearless Frank Day, a survivor of World War II's 'Great Escape', bought a Sussex based cheese wholesaler from Mr Harvey and Mr Brockless. In the cellar of the shop - Frank's son, Michael Day, discovered several Cheddar Trads (60lb aged) - and set off to London. These were taken by Harrods, The Savoy, The Ritz and The Dorchester Hotels. This was the beginning - and in 1988, Simon Yorke joined his stepfather in the family business, under The Huge Cheese Company - and eventually took over the business from Michael Day in 1992. The business has gone through much growth and development since 1970 but has retained one central philosophy: to provide top quality food to all customers, all of the time. The decision has been made to change the name to Harvey & Brockless - to have a name for the future that reflects the past and encompasses all that the business now does.

#### Harvey & Brockless - the fine food company.

### HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

#### Cheese Cellar: Dairy, Artisan and Essentials

Clarity for customers is vital. This is why these changes are being made, so that the breadth of what Harvey & Brockless provides in terms of product, advice, training and support is clearly understood by all customers. The Cheese Cellar brand will still exist as the cheese and dairy category brand, encompassing three sub-categories.

Cheese Cellar Dairy is just that; their own farmhouse cheese is now being made at Broomhall Farm in Worcester - Worcester White, Snodsbury, Double Worcester and unpasteurised goat's curd. Cheese Cellar Artisan will include all of the fabulous artisan producers from across the UK and the Continent. Cheese Cellar Essentials will include all other cheese and dairy products.

### a name for the future that reflects the past

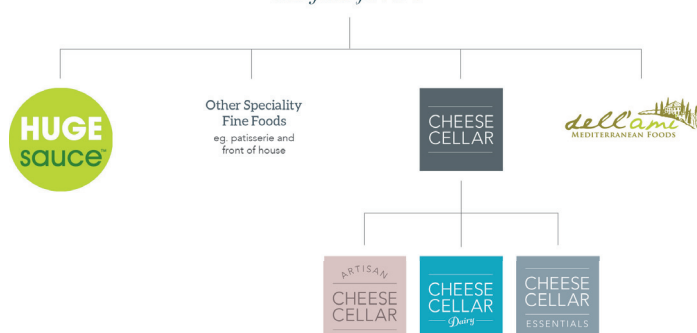
Exclusive UK distributors for Fresh As from New Zealand; providing premium freeze dried fruits as well as trend setting yuzu and balsamic flakes. Other key speciality brands include; Ponthier chilled fruit purees, Valrhona chocolate, Lescure butter, Viron flours, Aborio rice and Cornish sea salt.

Nick Martin, managing director of Harvey & Brockless, explained; "As a business, our focus is on being the preferred supplier of speciality foods in the UK. We feel that the name Harvey & Brockless reflects our heritage in the speciality food market and the fact that we are more than just a cheese and dairy supplier.

"The category brands will reassure our customers of the depth of knowledge that we have across all of these sectors. We look forward to the next 45 years of working with our customers!"

#### HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*





## Dell'ami Charcuterie



**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

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# Website Job Page

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Mandy Bennett on 01789 491218 or email  
[secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)



## 37th Founders Lunch at The Cross Sunday 5th July 2015

After a very successful Founders' Lunch at Restaurant Severn in Ironbridge in 2014 hosted by executive council member Eric Bruce, BCF Vice President Andreas Antona hosted this year's 37th Founders' Lunch at his Michelin-starred restaurant "The Cross" in Kenilworth.

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 arrival with a glass or two of chilled Champagne and fabulous canapés whilst taking the opportunity to reminisce on bygone times.

After an excellent 5 course meal, endless wine, impeccable service and lots of chat and laughs, three guests were made Honorary members: past Chairman of MAC, Eric Bruce for his hard work, commitment and continuous support; Alan Healy of Aubrey Alan, BCF and MAC committee member for over 20 years, acknowledging his very loyal service on committee and generous support of the BCF; Geoff Ward, Chairman of the Chartered Institute of Environmental Health, for his dedicated commitment across many competitions, including Salon Culinare, and his support to the BCF.

In acknowledgement of the BCF's 10th Anniversary, past BCF Chairmen, Mark Houghton and Graham Crump were both presented with a commemorative framed certificate.

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



Citrus Cured Salmon  
Crab, Avocado

Scallop Ravioli  
Avruga, herb salad

Herefordshire Prime Beef  
Braised Cheek fillet, glazed carrots, pickled walnuts,  
beef fat mash

Aged Gouda, Creamy Gorgonzola, Pablo Cabrito  
Fig compote

Raspberry and Lemon Sable  
Crème fraiche ice cream

Coffee and Petit Fours

## Heritage Motor Centre becomes the first Museum & Conference Centre to gain Coeliac UK Gluten Free accreditation

The Heritage Motor Centre is delighted that they have become the first Museum & Conference Centre to gain Coeliac UK GF accreditation. Gluten-Free (GF) accreditation aims to make eating out stress free for people with coeliac disease. The centre is now offering accredited gluten-free options in both its Café and for its conference delegates.

Jeff Coope, General Manager at the Heritage Motor Centre said "We started our journey to gluten-free with Coeliac UK back in August 2014 as we wanted our customers to know that we take special dietary requirements seriously"

1 in 100 people in the UK has coeliac disease and Coeliac UK, the national charity for people with coeliac disease and dermatitis work to ensure that the needs of people with the disease are met and recognised by everyone in their everyday lives. Their aim is to improve suffers experience of healthcare, ensure their gluten-free diet is easy to manage and drive research which delivers new solutions to the problems of living with the condition.

Sarah Sleat, Chief Executive of Coeliac UK said: "Coeliac UK is widely recognised as the expert body on the gluten-free diet and has been working alongside the catering industry for many years to encourage the catering industry to meet the needs of the growing number of people requiring a gluten-free meal.



We're delighted Heritage Motor Centre has gained our accreditation – the first conference meeting venue to do so – and urge all establishments to consider the benefits of providing gluten-free food for their customers."

Visitors to the centre can now enjoy a wide range of gluten-free options in its Junction 12 Café, including homemade sandwiches and cakes – all safe in the knowledge that behind the scenes is a physically separate gluten-free kitchen to insure there is no risk of cross contamination. All staff have been trained in the safe production and provision of gluten-free food and there are various points of sale where visitors can check the Café menus to see what is gluten-free as well as check what contains any of the other 13 known key allergens. Gluten-free Conference delegates will also be catered for with a specially designed GF menu.



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**"We are a one stop shop, and we complement this with our unrivalled knowledge and customer service, to ensure businesses are always well equipped and well looked after."**

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

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

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

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

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Adam Simmonds



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Jerry Toth

### Social Events/Associate Liaison :

Alan Healy

### Education Liaison :

Mathew Shropshall

### Magazine :

Tom O'Reilly

### Website :

Chris Hudson

### BCF Competitions :

Geoff Tookey

### WACS Liaison :

Graham Crump

### Fundraising/ Membership :

Mark Houghton

### Competition Support :

Eric Bruce

### BCF Ambassador :

John Peart

## New Members

Kieran Wood-Evans	North Warwickshire & Hinckley College
Beth Ellis	North Warwickshire & Hinckley College
Eleanor Jane Dunn	North Warwickshire & Hinckley College
Stuart Hemmings	Neath Port Talbot Group
Adam Mathlin	University College Birmingham
Abbie Fenn	University College Birmingham
James Millward	University College Birmingham
Amit Sunsoa	South & City College Birmingham
Lucy Cartwright	South & City College Birmingham
Romarjo Isufi	South & City College Birmingham
Martin Smith	The University of Manchester
James Foster Colson	Pepperdine University, USA
Oliver Hunter	The Leaf Restaurant, St Katherines School
Ryan Hopper	Compass Group
Helen Lavercombe	Neath Port Talbot Group
Shelley McGonigle	Catering & Hospitality Rugby College

### Corporate Member

Grant Sous Vide

# Diary Dates

## August

29th BBC Good Food Festival, Hampton Court Palace

## September

14th Chefs Cub Lunch  
The Stafford Hotel, hosted by Executive Chef Carlos Martinez  
formerly of Cliveden House

National Organic Month

23rd Universal Cooking and Food Festival, Vallum Farm Northumberland

## October

3rd Copper Skillet competition Milan

5th Closing date for entrants for BCF young chef of the year

5th - 7th The Restaurant Show Olympia London

12th - 18th National Curry week

23rd Disciples of Escoffier Dinner Landmark Hotel London

24th CCE Challenge Cambridge

26th Chefs Club Lunch  
Purnell's Bistro & Ginger's Bar

## November

2nd BCF young chef of the year University College Birmingham

23rd Chefs Club Lunch  
El Borracho De Oro Gastronomía Española  
hosted by patrons Alfonso and Emma Yufera-Ruiz

## December

13th Christmas Family Luncheon  
Woodside Conference Centre, Kenilworth

# BCF Membership

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

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

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

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

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

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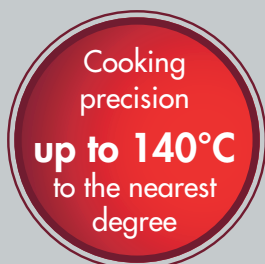


@BCFChefs

**CALLING ALL BCF MEMBERS!** We are updating our records. Could you please email your current contact details to BCF Secretary, Mandy Bennett. [secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)



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ENERGY  
PROTEIN  
CARBOHYDRATE  
OF WHICH SUGARS  
OF WHICH SATURATED  
FAT  
SODIUM  
SALT EQUIVALENT

DATE OPENED

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NUTRITION INFORMATION

TYPICAL VALUES	PER 100G AS SOLD
ENERGY	29KJ/7KCAL
PROTEIN	0.1G
CARBOHYDRATE	1.6G
OF WHICH SUGARS	0.1G
FAT	0.1G
OF WHICH SATURATED	TRACE
FIBRE	TRACE
SODIUM	0.02G
SALT EQUIVALENT	0.05G

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