

Culinary News

SUMMER | 2014 | £3.75



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Team's show platter



INSIDE // Awards Night // UCB Top Prize // Question Time



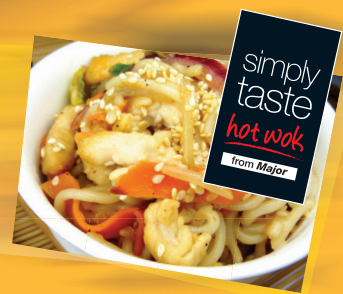


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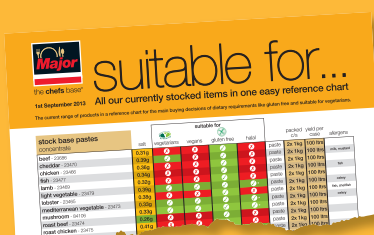


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Chairman's Welcome

Hello & welcome to the Summer 2014 issue of Culinary News.



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As we are well into the Summer holiday season I hope that all members get some well deserved time out and have a good break. As I write this the Commonwealth Games are well underway and England are sitting at the top of the medals table so yet another good summer of sport for us to enjoy.

It has been another busy time for the BCF with lots of things going on. From chef club lunches to competitions and the awards evening we have been very active in many arenas. On the subject of competitions both the National Senior & Junior Teams are well into the practice sessions for the competitions to be held in Luxembourg in November. Team Captain Simon Hulstone has held a practice at his restaurant in Torquay with all going well and Mathew Shropshall is doing a great job with the Junior team, very positive news from our competition teams.

Monday 28th April saw members head to Sutton Coldfield for a lunch of Spanish Tapas at Don Diego our hosts Alfonso & Emma Ruiz looked after us extremely well, this is a lovely Spanish restaurant and something a little different for members to try. On Sunday 4th May we held the May Ball & Awards evening at the Principal Hayley St John's Hotel in Solihull. I would like to thank all of the team at St John's for their hard work in making this a great showpiece event for the BCF. This was another successful night with many worthy award winners from all across our industry, please read the article on page 18 - 19.

Tuesday 20th May saw the Student cook and Serve Team Challenge competition take place at Stratford upon Avon College this year supported by new sponsors Robot Coupe and Contacto. My thanks go to Paul Easterbrook and Stephen Goodliffe for their support of this excellent student competition. After a tough cook off and a busy service University College Birmingham students Katie Lewis, Megan Lyke and Megan Shenton were the crowned the winners with Stafford College in second place and Westminster Kingsway coming third. Well done to all of the colleges entering this strong college competition.

I have the sad task of informing members of the passing of Pino Iacarusio. Pino was an excellent chef who came to England from the Italian village of Rosello and had an illustrious career cooking for kings, queens, members of the Royal Family, ambassadors and many other dignitaries over many years.

I first met Pino at his house named Rosello after his home village while I was putting together an article on him for the MAC magazine, during our chat he told me of his extraordinary career and his brave battle with mouth cancer. As was his way he had prepared a superb lunch of fresh fish, meats and salad with a superb lemon tart for dessert, after that meeting I always looked forward to seeing and chatting to him at events. Pino was awarded the Robert J Smith Award for his outstanding dedication to his industry. Pino will be sadly missed and my condolences go to Caroline & Edilio.

The BCF Golf Day was another success with teams having a great day at the Marriott Forest of Arden Championship Course. On this occasion, congratulations to the Craft Guild of Chefs who were the winners of the Mike Sullivan Trophy so well done to their team on their success.

In early July Honorary President Brian Cotterill, Executive Council member Graham Crump and I went to the WACS International Chefs Congress this year held in Stavanger, Norway. The congress and meetings were a very interesting experience, I have written a full account of the trip for members to read.

The BCF were again present at Skills for Chefs held at the University of Sheffield, another excellent event from David McKown.

We have two new Culinary Partner company members who have joined the BCF. Sous Vide Tools, Gold Culinary Partners and Delice de France, Bronze Culinary Partners. I would like to thank Alex Shannon and Mariam French for their support and look forward to a long relationship between us.

We have some new venues for future events so please read the Diary Dates section and also look at the website for updates on venues and costs.

We will be returning to Woodside Hotel & Conference Centre in Kenilworth for the Christmas lunch in December.

Please book early for the events with Mandy on 01789 491218 or secretary@britishculinaryfederation.co.uk

I look forward to catching up with members at a forthcoming BCF event soon.

Happy Cooking,
Jim Eaves, Chairman

British Culinary Federation
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INTERNATIONAL



Training under way

for Culinary World Cup, Luxembourg



Training is well underway with both the senior and junior National Teams. The senior team have already had one full run on the Buffet at Hotelympia resulting in a silver medal and Best in Category award for the Show Platter on the buffet. Also a full run on the hot dishes for approximately 70 covers with further practice runs to follow.

The junior team have had many run-throughs using the Bocuse d'Or training kitchen at University College Birmingham and a full run for 100 covers is planned at West Bromwich Albion Football Club during a home game in the very near future.

In all, both teams are on schedule to date with their training programmes, which is much credit to them and all concerned. Confirmed competition days in Luxembourg are:

SENIOR TEAM

Restaurant of Nations	Saturday 22 November
Cold Buffet	Tuesday 25 November

JUNIOR TEAM

Hot Kitchen	Sunday 23 November
Cold Buffet	Wednesday 26 November



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BBQ Battle Champion

Warwick Conferences head chef, Graham Crump, crowned British BBQ Champion.



The competition, spearheaded by foodservice equipment supplier RH Hall, took place within the Pleasure Gardens at Blenheim Palace in Oxfordshire on June 18, where the finalists representing four hospitality sectors: pub and bar; hotels; golf club & outdoor/event catering; and universities, had to cook a three-course meal on a Crown Verity mcb-30 barbecue and serve it within one hour.

All the dishes had to include at least one product from the Lion range of sauces, salsas and chutneys, mustards, mayonnaise and dressings.

Graham won the university category first with his menu of king prawns with pickled lemon, coriander and garlic butter, with yogurt and mint dressing; lamb ox-spring kebab served on a toasted flatbread, crisp salad and crunchy pork popcorn, with hickory barbecue sauce and ranch dressing; and a banana, marshmallow and chocolate, brioche dessert, before taking the main title. After the final, he said that this was the kind of food he would serve at barbecues at the university.

All the finalists were presented with a Sharp LED TV, a Simply Stainless Professional chef's table, Lion sauces and exclusive British BBQ Battle chef's whites. Crump also received a Crown Verity mcb-36 BBQ and accessories pack, worth £3,000.

On becoming overall champion, Graham said: "It's been a great event - well organised and with great equipment provided. I had never cooked on a barbecue like the Crown Verity before and I had to adapt my timings but that was easy; they are incredible and I couldn't believe how quickly it reached temperature with the hood down - a real experience and I'm looking forward to cooking on my new one."

The judging panel consisted of Ben Bartlett, BBQ champion and president of the British BBQ Association; Christopher Basten and Martin Bates from the Craft Guild of Chefs; and Bill Verity, president of Crown Verity, who selected the winner from each category before the overall champion was announced.

Bartlett commented: "The chefs are all winners for getting to this final. A very high standard of dishes were produced with great flavour profiles and good use of the Lion sauces. There was a good use of skills demonstrated and the versatility of the Crown Verity barbecues was definitely brought to the fore."

Verity, who announced the champion, added: "There were only a few points dividing the top places. A very close competition and an exciting day"

Ray Hall, managing director of RH Hall, which exclusively handles the Crown Verity barbecues in the UK, concluded: "It was a fantastic day of competition and congratulations to all the winners and special thanks to all the sponsors, including new partners AAK Foodservice and Calor Gas."



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Chefs' Luncheon Club

**Nuthurst Grange Country House Hotel and Restaurant,
Hockley Heath • 23rd June 2014**



As final orders were called on England's World Cup efforts and the first serve was hit at Wimbledon, members of the British Culinary Federation made their way to Nuthurst Grange Country House Hotel for their monthly Chefs' Club Lunch.

On arrival, members were greeted by BCF Chairman Jim Eaves and were refreshed with a glass of Prosecco and a selection of canapés. Lunch was announced and members were called through to The Orangery where they were served a superb four course lunch prepared by Head Chef Andrew Glover and his highly skilled brigade of chefs. The lunch was accompanied by specially selected wines to complement each course. The quality of the food, wine and service were all impeccable.

At the end of lunch, the Chairman gave the customary Santé de Chef. Jim thanked Paul Hopwood, owner of Nuthurst Grange Country House Hotel for his hospitality and Alan Healy for organising the event. He also went on to thank the sponsors, Aubrey Allen, FishCo and Frazier Wines.

Once again a superb Chefs' Lunch and great value for money organised by the British Culinary Federation. To avoid disappointment, book early for upcoming Chefs' Lunches with Mandy Bennett on 01789 491218. See next issue of Culinary News for dates.

MENU

Smoked Chicken Pressé
~
Lobster Crab Cocktail
~
Gin and Tonic Sorbet
~
BBQ Trio of Lamb
Israeli Cous Cous
~
Strawberries and Clotted Cream
~
Coffee and Petits Fours
*

Chefs' Club Lunch

Don Diego Tapas Bar



On Monday 28th April, 20-plus members of the British Culinary Federation descended on Don Diego Tapas Bar in Sutton Coldfield, a Michelin-Accredited venue, for their monthly Chefs' Club Lunch. The Tapas Bar is one of three restaurants owned by BCF member Alfonso Yufra-Ruiz and his wife Emma, the other two being in Shrewsbury and Bridgnorth. Members were greeted by Alfonso on arrival with a very welcome cold beer or glass of wine.

After a little socialising and networking, lunch was announced. Alfonso treated members to a taste of Spain comprising a four course lunch accompanied by an excellent selection of Spanish wines, specially chosen for the occasion by Emma.

As the afternoon drew to a close, Chairman Jim Eaves proposed the customary Santé de Chef.

Once again, an excellent Chefs' Club Lunch was enjoyed by all. Our thanks to Head Chef Juan Valdivieso and his brigade for looking after us so well and to Emma and the front of house team for the very efficient and friendly service.

The BCF would like to thank both Alfonso and Emma for once again hosting a BCF lunch. This is the second time we have visited and will certainly not be the last!

MENU

Gallician Bread and Tumaca Sauce
Manzanilla Olives
*

TAPAS

Mini Chorizitos
Chicken Croquetas
Langostinos a la Plancha
Individual Spanish Tortillas
*

MAIN COURSE

Suckling Lamb Legs
Roasted Garlic Potatoes, Grilled Spanish Vegetables
*

Assiette of Desserts
*

Spanish Cheese Board
Membrillo, Picos
Fig Bread
*

WINES

Albarino Gran Fabian
Rias Bajas 2012
*
Tempranillo Baron de Ley
Reserva Rioja 2008

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Adam Smith wins Bocuse d'Or National Selection



Adam Smith, Head Chef at the Devonshire Arms hotel in Yorkshire, and member of the English National Culinary Team, has taken first place in the Bocuse d'Or National Selection at Hotelympia.

Steve Love, Chef Patron at Loves Restaurant in Birmingham, was awarded second place, following a tense one and half hour cook off.

Both Smith and Love will now have the chance to work alongside Adam Bennett, Head Chef at The Cross in Kenilworth as he prepares for Lyon in 2015, having successfully competed at Bocuse d'Or Europe in Stockholm, securing a top 7 position.

Armand Sablon, Head Chef at Ten Restaurant at Cafe Royal and Rajkumar Holuss from the Ritz also competed in what the judges described as a very close final.

John Williams, Chair of the Bocuse d'Or UK team, 2001 candidate and Executive Chef at The Ritz, led the judges, which included Chef Restaurateur Andreas Antona, Compass Group Culinary Director Nick Vadis and Simon Hulstone, Chef Proprietor of the Elephant restaurant, Torquay and UK candidate 2009 and 2013. Commenting on the performance of the chefs involved, Williams said that every candidate demonstrated excellent technical and culinary skills in very different ways.

"The standard today was excellent and congratulations to everyone who took part. We had some incredible talent competing today and our task of selecting the winner was not easy," he said "So much can happen between now and 2017, which is why we've decided to take two chefs on the journey. We are very excited about the UK's prospects with both Adam and Steve on board."

The chefs had one and a half hours to prepare, cook and present three different hot garnishes, five portions of each suitable for decorating a chicken ballotine. In the style of the Bocuse d'Or, each entry was presented on a silver flat provided by Heritage Silverware, which also supplied the silver flat for Adam Bennett's award winning meat platter in 2013. Roux Scholar and former Acorn winner Smith was presented with the Bocuse d'Or UK trophy, donated by University College Birmingham and a Villeroy & Boch winner's plate.

He said he was thrilled to have won at the Bocuse d'Or UK selection event:

"It was a tough afternoon with very strong competition from the other contestants"

"I believe that having taken part as a commis on two separate occasions with both Simon Hulstone and Andre Garrett, I already had an idea of the style, standards, expectations and commitment of taking part, which I think is what helped me with the final result." Love, also a Roux Scholar and former National Chef of the Year winner, won a trip to the Bocuse d'Or Europe in Stockholm, provided by competition sponsor Nestlé Professional.



Hunt for UK's Best Young Chef is Back for 2015



Wing Yip, the UK's number one Oriental food grocer, has launched its annual search for the UK's Oriental Cookery Young Chef of the Year.

Supported by the British Culinary Federation and now entering its third year, the competition offers the UK's finest culinary talent the opportunity to showcase their skills before a renowned panel of judges.

As part of the prize the young chefs will battle it out to win an exclusive trip to Hong Kong where they will sample the regions culinary delights working in Michelin starred restaurants and exploring the vibrant street food scene.

Last year's competition attracted top talent from across the UK, with House of Commons Chef Robert Hall taking the title after battling against contestants from Eton College, UCB, City of Liverpool College and Bentley Motors.

Talking about his experience at Young Chef, Robert said:

"The competition was fierce and I'm overwhelmed to have won"

I can't wait to travel to Hong Kong in October, where I will be fortunate enough to work alongside Michelin starred chefs. The experience and skills I will gain at this early stage in my career will be invaluable."

Putting the contestants through their paces, will be Peter Griffiths, head judge and President of the British Culinary Federation.

Commenting on returning to the panel for a third year, Griffiths said: "Getting your first break in the catering industry can be difficult, and taking part in competitions like Young Chef can boost your credibility and open doors to a successful career in the industry.

"Each year we look to raise the bar in terms of standard of entries and last year we attracted a raft of culinary talent from some of the UK's most renowned establishments and colleges

"We hope this year will attract even more talent as young chefs look to build their skills, knowledge and experience."

The competition is open to applicants across the UK, aged between 18 and 25 years, who have a flair for Oriental cuisine and are employed or training in the catering industry. The first stage requires contestants to design and submit an Oriental inspired menu using ingredients of their choice.

The most mouth watering menus will be shortlisted and successful applicants will be invited to a Masterchef-style cook-off at the University College Birmingham on 16th February 2015. Finalists will execute their dishes before the panel who will award marks for technique, creativity, presentation and most importantly the use of authentic Oriental ingredients and cooking styles.

Mr Wing Yip, the Chairman of the company, said: "The number of top quality UK restaurants serving Oriental cuisine in the UK continues to grow.

"Each year I am impressed with the level of talent demonstrated by the contestants, and we are extremely proud to support young chefs and encourage them to experiment with the wonderful variety of ingredients and cooking styles found across Oriental cuisine."

The winners will be announced at an official awards dinner at the University College Birmingham following the competitive cook-off.

For further information and to download an entry form please go to www.wingyip.com.

Wing Yip

is the UK's leading Oriental grocer, with stores in Birmingham, Manchester, Cricklewood and Croydon. A visit to one of the stores is like taking a trip around the world, with over 4,500 pan-Asian products.

Above L-R:
3rd Joshua Anderson,
1st Robert Hall,
2nd Princia Fernandes



More teams than ever entered the Student Team Challenge this year resulting in twelve teams being shortlisted to compete in the 13th Student Team Cook and Serve Challenge. It was University College Birmingham who triumphed and lifted the trophy at the end of a very successful, challenging and rewarding day.

UCB winning team members, **Katie Lewis, Megan Lyke** and **Megan Shenton**, mentored by **Lewis Walker**, were elated with their win.

In second place was Stafford College – Adam Hetherington, Lee Gibbons and Abby Parkes, Lecturer Mark Hughes.

In third place was Westminster Kingsway College – Rown Darlow, Jin Lee and Isabella Glover, mentored by Miranda Godfrey.



The Front of House judges: Bernard France, Heritage Silverware; Chris McCaughan, Simpson's restaurant, Birmingham; Alfonso Ruiz, Patron, Authentic Tapas Group. Competition Organiser Geoff Tookey addressed the room and welcomed everyone in attendance. BCF President Peter Griffiths thanked Paul Easterbrook of Robot Coupe and Steve Goodliff of Contacto for their support and sponsorship of this competition. He also said that he was very impressed with the high standards shown by the students and thanked the mentors for their support, guidance and encouragement. Chair of Judges, Lee Corke announced and presented the prizes to the winning teams.

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 chef's knife and steel each from Contacto and a framed certificate.

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.

UCB Scoops Top Prize

at the 13th BCF Student Cook and Serve Team Challenge

The Award for the Best Kitchen Team went to Katie Lewis and Megan Lyke from University College Birmingham who won a trophy and a set of mini copper pans each. The Award for Best Front-of-House went to Abby Parkes from Stafford College who also won a trophy and a set of mini copper pans.

The competition was once again held at Stratford-upon-Avon College on Tuesday 20th May and the British Culinary Federation would like to thank Colin Gascoyne and his team who made everyone very welcome, as always and made sure that the day ran well for all concerned.

Our sincere thanks go to our new sponsor, Robot Coupe, supported by Contacto for their sponsorship and commitment to this prestigious competition. Teams consisted of two chefs and one waiter who had to produce a menu of their choice for four covers, two covers to be served to invited industry diners, one cover for judging and one to be photographed.

JUDGES

The Chairman of Judges was BCF WACS Competition Organiser, Lee Corke from Clare College, Cambridge. Eric Bruce, Chef Patron, Restaurant Severn, Ironbridge. Stuart McLeod, Chef Director, Zuidam UK. Matt Cheal, Head Chef, Michelin starred restaurant, Simpson's in Birmingham. Jim Eaves, BCF Chairman and Head Chef at Banbury House Hotel. Graham Crump, Executive Chef, Warwick University. Kitchen Invigilator, Peter Fry of the University of Warwick. Competition Organiser, Geoff Tookey, Managing Director, Safefood Solutions Ltd.

Each team's mentor was presented with a copy of BCF Vice President and Michelin starred Chef, Andreas Antona's new book, "Simpson's The Cook Book".

UCB WINNING MENU

Lamb and Sweetbread Terrine, Artichoke Purée,
Watercress, Sauce Charcutière

**

Sole Renaissance

**

Rhubarb and Ginger Bavaois, Hibiscus Poached
Rhubarb,

Mascarpone Chantilly, Elderflower Syrup

Other College teams competing on the day:

South & City College Birmingham
North Worcestershire College, Redditch
Stratford-upon-Avon College
Bournville College
Banbury and Bicester College
Carmarthen Coleg-Sir-Gar
Riverside Kingsway College
Redbridge College
Loughborough College

BCF Chairman Jim Eaves said that like the BCF Chef of the Year and Young Chef of the Year, our Student Team Challenge has shown growth in entries and strong interest and support from the industry. Standards set by the competitors across all three BCF competitions continues to please and delight us.



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Staffordshire Chefs' Forum Young Chef of the Year

Held on Monday 7th July at Stafford College, this is the first time that the Staffordshire Chefs' Forum has organised and run the Young Chef of the Year Competition.



Supported by Taste of Staffordshire and sponsored by The Lewis Partnership, British Culinary Federation, Stafford College, Chumley Roberts Partnership, Service Science, Essential Cuisine, Simpsons Restaurant, Edgbaston, Churchill China, FishCo and Andrew Woolley Meats.

The young chefs, aged between 16 – 21 years of age, were required to produce a 3-course menu for two covers consisting of:

Starter using Rainbow Trout; Main Course, Chicken Sauté Chasseur with appropriate vegetables and garnish; Dessert to competitor's choice. Competitors were offered a choice of plates to present their dishes on, sponsored by Churchill China.

The Competition was structured into two parts. In the first part, the written entries were paper judged. The second part was a live Cook-off lasting for 2 hours.



The finalists were

Jade Clark
George Geobey
Dominic Bagguley
Charlotte Fenney
Thomas Renshaw
Abbie Tomkinson
Scott Lewis

Chilled Pubs Ltd, The Bulls Head , Repton
Netherstowe House, Lichfield
Keele University, Keele
Stafford College, Stafford
Stafford College, Stafford
Leek and Buxton College, Leek
Burton and South Derbyshire College



The competition was followed by a Dinner and Awards Evening with Master of Ceremonies, Mr Lamont Howie from BBC Radio Stoke. Guests were welcomed by BCF Member Matt Davies, Group Executive Chef for the Lewis Partnership, Chairman of Staffordshire Chefs' Forum and Chairman of Judges for the Competition. Judges were:

Eric Bruce
Paul Gilmore
Richard Cullen
Jon Harvey Barnes
Adam Handling
Bob Chumley Roberts

Chef Patron, Restaurant Severn, Ironbridge
Chef Patron, Restaurant Gilmore at Strines Farm, Beamhurst
Chef Patron, Cullens Restaurant in Stone
Business Development Chef, Essential Cuisine
Head Chef, St Ermin's Hotel, London. Guest Judge.
MD, Chumley Roberts Partnership



Left: Scott Lewis
and Lizzy Wootton.
Below: Tom Renshaw.
Bottom: Jade Clark

MENU

Prosecco and Canapés on arrival

*

Cured Salmon, Crab, Radish, Pea, Salad Cream and Shoots

*

Lamb Loin, Faggot, Crushed Jersey Royals, Mint, Carrot,
Asparagus, Broad Bean Hummus

*

Meringue, Strawberries, Basil Ice Cream

*

Cheese Board:

Finn, Bosworth Leaf, Mrs Bells Blue,
Lyburn Winchester Old Extra Mature,
Sundried Tomato and Red Pepper Chutney
Peters Yard Swedish Crispbreads

*

Coffee and Petits Fours

*

WINES

Calder Grove White Semillon Sauvignon
Calder Grove Red Cabinet Sauvignon

*



Each finalist received a commemorative plate,
finalists' certificate, chef's jacket and apron
sponsored by Essential Cuisine.

Awards

Food Hygiene Practice Award sponsored by The
Chumley Roberts Partnership. Introduced and
presented by Mr & Mrs Bob Chumley Roberts
Winner: Jade Clark, The Bulls Head, Repton.

Winner of the Staffordshire Chefs' Forum 2014 Young
Chef of the Year was Scott Lewis from Burton and
South Derbyshire College, Burton upon Trent. He
received the Winner's Trophy, a certificate, a cash
prize of £150 and will enjoy a week's work experience
at the Michelin starred restaurant Simpsons in
Edgbaston, plus accommodation sponsored by
Service Science and also membership of the British
Culinary Federation for one year.

The winners' establishment also received a voucher
for £500 of crockery courtesy of Churchill China,
presented to Lizzie Wootton, Scott's lecturer and
mentor.

2nd place was Thomas Renshaw from Stafford
College. He received a cash prize, a certificate and a
week's work experience with The Lewis Partnership.

3rd place was Jade Clark from the Bulls Head,
Repton who received a cash prize and a certificate.

Charity Raffle Draw

Staffordshire Chefs' Forum this year adopted the
Staffordshire-wide charity Team Spirit 2014. This year
the team of cyclists plus all the necessary support
staff aim to climb the 3 peaks, starting in Fort William
to climb Ben Nevis, then Scafell Pike in the Lake
District, followed by Snowdon in Wales - they will also
cycle 600 miles between the peaks, finishing back in
Great Haywood, Staffordshire.

The prizes for the charity raffle had been donated
by The Moat House Restaurant, Restaurant
Severn, Restaurant Gilmore, The Three Horseshoes
Inn, Netherstowe House, Simpsons Restaurant,
Interfruit, BCF, Cullens Restaurant, Keele University,
Stafford College and Whitebridge Wines. The raffle
raised £416, which very gratefully received by two
representatives of Team Spirit2014.



Time for Innovation in Desserts

Create your own dessert

Elements is made by chefs for chefs and is launched into the UK this summer exclusively through Town & Country Fine Foods.

Elements is the result of an intensive culinary quest driven by the desire for renewal. A complete renewal of the dessert range. The range includes 20 tastefully chosen frozen dessert elements that allow you to let your imagination run wild. **Elements** inspires chef, caterer and baker to use magic on our plates. The range includes chocolate quenelles, almond crumble, mango mousse spheres, chocolate microwave sponge..... All you have to do is give your own unique touch through an original composition for your own dessert. **Elements** lends itself to every budget and every occasion: as a decoration added to an existing dessert, as a complete dish or to accompany a coffee.

David Bentley, Sales Director of Town & Country Fine Foods says of the range: 'In contrast with our current food culture which constantly is subjected to innovations, the dessert menu remains virtually unchanged. This range has been extremely well received by those who have seen initial samples. I am confident this is going to set a new trend in desserts and it is not very often you can say that.'

Traditional quality, contemporary assets

Elements uses the highest quality standards. The dessert elements are prepared according to traditional recipes with innovative ingredients. Thanks to the large scale approach, you are always sure of a consistent flavour, colour and texture. The short defrost time of the elements allows you to respond quickly to differing demands. In addition, the desserts can be composed efficiently in no time. But let the many flavours, products and recipes inspire you.

The range is inspired by the Belgian Celebrity Chef, Roger van Damme.

Time for innovation

Elements provides a base for high-quality and exclusive desserts. **Elements** stimulate your creativity, but also respect your time and budget. **Elements** is a revelation and revolution for the culinary world.

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Contact:
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Elements - Diamond Collection by Roger van Damme & Deleye was voted "winner of the Golden Tavola Delicacies 2014"



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sousvide
tools.com



Sous Vide Tools is the UK's leading supplier of sous vide equipment, selling an extensive range of quality sous vide products including water baths, thermal circulators, external vacuum sealers, impulse bag sealers, chamber vacuum packing machines and vacuum pouches and accessories.

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

"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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Chef of the Year Compass Scotland Salon Culinaire

**Held biennially and the first time I have received
an invitation to judge at this Salon**

New College
Lanarkshire



I was really impressed with the standards I saw across the diverse range of classes, particularly in the Junior.

The Salon was open to Compass Scotland chefs from all sectors, including military chefs in the Scottish Defence Sector and also included several College Challenge heats. Live Theatre hosted ten classes and Display, eight. Having judged the national Compass Chef of the Year and Young Chef for quite some years, it was interesting to see and judge the Scottish heat and help choose the chefs to represent their region at the National Final in London.

The Salon was supported well by industry, with many companies exhibiting and some very interesting demonstrations from such people as Jeremy Medley from Infusions; Robert Marles, Nestlé Professional; Angus l'Anson, Gourmet Classic and Tim Zawada from Unilever.

It was good to meet up and chat with many industry friends and judges, including Chairman Alan Baker-Green who did an excellent job and fellow colleagues, Joe Queen, Ian Macdonald, Kevin MacGillivray, Stuart Cameron, Martin Hollis, Ann Brown, David Auchie, Richard Bowden, Jav Aziz, Ryan Hopper, Norman Robertson, to name but a few. It certainly was a strong line up and a well-run Salon.

We were hosted the day before at the Dakota Hotel, situated in the Euro Centre, halfway between Glasgow and Edinburgh.

I have to say, it was Compass hospitality at its best. The hotel was modern, the staff impeccably dressed, with superb service from when I arrived at reception to lounge and bar service, banqueting and breakfast.

Dinner was excellent and a credit to the Chef and his brigade. Everyone enjoyed the evening very much – lots of good industry conversation, superb wines and food. If I was in this area again, I would certainly stay at The Dakota, having been suitably impressed.

MENU

Dressed West Coast Crab, Toasted Sourdough,
Watercress and Celeriac Remoulade

*

Fillet of Orkney Beef, Champ Mash, Fine Beans,
Madeira Sauce

*

Vanilla Cheesecake, Peanut and Honeycomb

*

Scottish and Continental Cheeses, Chutney and
Oatcakes

*

Coffee and Petits Fours

*

In all, a rewarding two days in Scotland. My thanks and congratulations to Graham Singer and Moira Berryman who both did an excellent job in organising the Salon. I look forward to judging the final at the Restaurant Show a little later in the year.

Peter Griffiths



£20,000 for Brown's Town

Having personally visited Brown's Town Community College, I was delighted that my wife, Mary and I were attending this fund raising Dinner at University College Birmingham as guests of Wing Yip, to help raise funds that the college can use towards the costs of enhancing its facilities and supporting its students. As always, an excellent meal and service were provided by UCB students. The standards set are a credit to all concerned and never fail to impress. The event was well supported by industry through sponsorship and attendance.

We were all treated to BCF Vice-President and fellow Governor, Andreas Antona, showing off his Greek moves on the dance floor! A very successful evening on many counts which was enjoyed by all 120 people attending.

University College Birmingham has worked in partnership with the Jamaican Community College system for nearly fifteen years. We have successfully delivered our block mode MSc and MA programmes in Hospitality with Tourism Management and Professional Hospitality and Tourism Management to staff from the Community colleges and local hospitality and tourism businesses. Staff from the Community colleges have also visited Birmingham to broaden their own craft and teaching skills.

Brown's Town Community College offers an excellent curriculum; delivered by a team of highly dedicated staff. However, access to funding has hampered its ability to provide outstanding facilities to underpin the learning experience for its students.

Peter Griffiths

MENU

Amuse Bouche
Smoked Garlic Veloute, Almond Pesto

*

Marinated Salmon Lasagne, Pickled Cucumber,
Asparagus,
Radish Salad, Orange and Cardamom Dressing

*

John Dory Caprice

*

Cotswold Lamb Loin and Shoulder
Salt Baked Jerusalem Artichokes and Cream
Girolles, Buttered Broad Beans, Caper Sauce

*

Strawberry Spheres Dish

*

Coffee and Petits Fours

*

Brown's Town Community College

is one of five Community Colleges in Jamaica. It was established in 1975, by the Jamaican Ministry of Education, to prepare students in advanced level courses. This role was later expanded to include upgrading, technical/vocational, and professional courses. The College's main campus is on the site of the old Servite Convent just outside the town of Brown's Town. It sits in approximately 32 acres of lush, green, gently sloping land, 8 miles south of Runaway Bay.





At the annual May Ball and Awards Dinner held at the Principal Haley St John's Hotel, Solihull on Sunday 4th May, the British Culinary Federation recognised some of the most talented people within the hospitality industry. The event, now in its 10th year, was a huge success and was hosted by BBC Midlands Today newsreader, Nick Owen.

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.

Nine 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 Nick Owen.

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, given to the most outstanding chef under 25, went to Andrew Leonard, Junior Sous Chef at the five star Lough Erne Resort, Enniskillen, Northern Ireland, voted Best Restaurant of Ulster 2013 by Food & Wine Magazine. BCF member, David Walklate, past Chairman of Judges, Hotelympia and a guest at the Dinner, informed us that he won the Johnnie Bora Trophy in 1978 at Hotelympia for a Galantine of Game.



• **Ken Fraser MBE Award**
winner, Syd Adkins-Fouracre.

The Louis Cipolla Award, given to the most outstanding contribution to the profession from a chef within the BCF, was presented to Marcus Eaves, Head Chef, Michelin starred restaurant, Pied à Terre, London.



The Aubrey Allen Award was presented by Alan Healy of Aubrey Allen and went to Adam Handling, Head Chef, St Ermin's Hotel who currently holds the title of the British Culinary Federation Chef of the Year.

• **Aubrey Allen Award**
winner, Adam Handling, with Jim Eaves, Alan Healy and Nick Owen.



• **Johnnie Bora Trophy**
winner Andrew Leonard with BCF Chairman Jim Eaves and Nick Owen.

The Ken Fraser Memorial Award, 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. It was presented to Syd Adkins-Fouracre, Student Placement Tutor for Catering and Bakery programmes at University College Birmingham, a post she has held for nearly 20 years.



• **Louis Cipolla Award**
winner, Marcus Eaves.



• **Outstanding Achievement Award**
winner, Steve Love.

The Chairman's Award was presented to David Bryant, Managing Director of Major International. David has generously supported many chefs and organisations in the industry, including the BCF, both as a sponsor of the English National Culinary Team and as a culinary partner.



• **Chairman's Award**
winner, David Bryant.



• **President's Award**
winner, Nick Vadis.

The Lifetime Achievement Award was presented to Honorary President of the British Culinary Federation, Brian Cotterill, (pictured right), a past Captain and Manager of the British Team for many years, winning many awards and competitions around the world. Brian served on the WACS Board and is hugely respected by his colleagues. Jointly involved with bringing the Chefs Cooks & Circle and the Midlands Association of Chefs together, forming the British Culinary Federation and has focused on the Federation's objectives ever since.



The British Culinary Federation Special Award; was presented to Angus L'Anson, (pictured left) Managing Director of Gourmet Classic for his continued support of the BCF and all chefs. He founded his company in 1995 and, under his Directorship, the company has grown year on year, extending its portfolio and offering a range of products to chefs across all sectors of the industry.



Robert J Smith Award, 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 Colin Layfield, Executive Chef at the Les Deux Salons, London, in recognition of his work within the industry and support of the British Culinary Federation.



**BRITISH CULINARY
FEDERATION**
National Member of the World
Association of Chefs' Societies

Another excellent event organised by the British Culinary Federation. Our sincere thanks to all the sponsors too numerous to mention who supporting this successful event. Compère for the evening was Russ Morris, with awards presented by Nick Owen. Entertainment provided by Mood Indigo and Soul Mania.



**EXECUTIVE
COUNCIL
MEMBER AND
PAST CHAIRMAN,
ERIC BRUCE,
INTERVIEWS . . .**

Mathew Shropshall

Chef lecturer of U.C.B. (formerly Birmingham College of Food) mentor for the British Culinary Federation Junior team, multi gold medal winner 7 years running at Salon Culinaire London and NEC, Birmingham. Caterer and Hotelkeeper Acorn award winner and Student of the Year winner, Craft Guild Competition Chef of the Year, Staffordshire Master Chef winner, M.A.R.C.H.E Chef of the Year winner, Individual Bronze Medal winner in the Culinary Olympics and over 200 hospitality and catering awards to date.



Q. Where did you train?

I trained at the Birmingham College of Food for 3 years at the age of 16 on a Professional Chefs course along with work experience in France, New York and the Belfry. I then spent four years working in hotels, restaurants and pubs.

Q. Having competed in top competitions since 1996, how has this shaped your career?

Family, work and study have always come before cookery competitions. I did not enter any competitions until I returned to college after full-time work to study an HND. Entering competitions for me was an opportunity to develop and push myself in the hospitality industry. After a few successes and re-focus, it's become about progression and developing skills and techniques to win. I am competitive and have competed many a time against well known and great chefs in the Roux Scholarship and the BCF Chef of the Year, only to be beaten by them, which keeps you grounded and makes you reflect on what you really did wrong or could improve upon. By entering competitions they have helped me to mentor and give advice to students who are prepared to put the extra time in along with their studies and part-time jobs. When I'm judging my experience helps me to explain areas to improve and encourage competitors for the future. I work with some of the best chefs, bakers and front of house lecturers at the best catering University in the country. Being able to bring competition success to my job role is very important.

Q. Why are culinary competitions good for the industry?

Culinary competitions are brilliant in motivating individuals, developing a good culture within the kitchen and organisation and also building loyalty with staff. If good mentorship of the classics and professional skills are taught and handed down from head chefs to commis chefs, then competing against other establishments, showcasing good skills, hygiene, flavour and taste are only good for our industry. Competitions are not for everyone as they require additional time to practice and generally are very much pressured events. Culinary competitions assist with the development of talented chefs, representing where you work creates loyalty, having the senior chefs invest their knowledge and time to develop the commis and trainee chefs creates respect and a good culture within the kitchen. Being proud of where you work and the opportunity to put yourself on the map is what culinary competitions do. It's important to remember that classical dishes and recipes in culinary competitions will always deliver results but new ideas and techniques allow chefs to highlight their creativity.

Q. You and your students entered Hotelympia this year. Did the students enjoy the experience?

UCB has entered nearly every year with great success. Our bakery students have shown exceptional talent in winning at Hotelympia and the front of house students support La Parade des Chefs restaurants

at Hospitality, again under mentorship from UCB lecturers. Over the past 4 years I have had the pleasure of mentoring and leading teams of two VRQ level 2-3 students to some amazing successes. On one snowy day in Live Theatre last year, three of us walked away with 23 awards including golds, silvers, best in classes, hygiene awards and best overall. This year was again a great success for both students and their parents, who also enjoyed the experience of Hotelympia. It's important to understand that UCB has a great team, from basement stores to the kitchen staff, who clean up after the practice runs, to the UCB management who support the students in their success. The students enjoyed the experience and are ready for more.

Q. How is the training going for the Junior National Team?

The Junior National Team are very focused and very committed young men, full credit to the team of chefs who picked them. I am very proud to be involved with the mentorship and organisation of the junior team. From November 2013 to date, in addition to family, work and other commitments, the individuals in the team have trained and practiced most weeks for competitions. The early days were spent researching and looking at past teams with input from Chef Hulstone, but now the lads are really developing and have received input from the other chef mentors including Chef Corke, Chef Goldsmith and Chef Taylor. Past junior team mentor, Chef Edwards has been key in handing down information and advice and West Bromwich Albion Football Club Executive Chef Bullard is soon to put the team through their paces, serving 100 plus covers in the run up to the competition. All of us have been supported by UCB Management and the BCF committee.

Q. There is obviously a lot of expectation on the young team's shoulders. Are they bonding well and relishing the opportunity in Luxemburg?

The lads are very professional and have organised themselves well for competing in their first international competition. This squad will be around for a while. Each member of the team brings in something different, two currently study H.E. & F.E. courses while the other three work full-time around England. The lads have followed a planned progression and structured training schedule which now is becoming more difficult and realistic to Luxembourg. Time will tell how successful they will become. It's important to point out that the employers of the team members are very supportive, with all the planned dates for practice and team meetings being made available. Their head chefs play a vital role in supporting the preparation and also their parents and families are kept up to speed with the progress. The squad photograph has made them very proud!

Q. Having worked in top establishments and owned your own restaurant was it difficult to go full circle back into education?

I'm so proud to work at UCB with so many talented and educated people. Going back to UCB to teach has been extremely enjoyable. Over the last 5 years I have completed a B.A. Hons in Hospitality Business, Post Graduate in Education and am currently studying a part-time M.A. in Culinary Arts. It was a positive step forward to return to UCB. I am dedicated to providing quality teaching and support for students while improving along the way.

Q. Which chefs have had most influence on you?

In the past I have said Raymond Blanc, Brian Turner and Michel Roux but looking presently at how I have developed, Auguste Escoffier, Alain Roux, Michel Roux Jr and UCB Chef Wright all have influenced how I think and cook with food. I have become very focused on classical cookery and traditional techniques.

Q. What does the future hold for your further ambitions?

I would like to think everything I'm presently involved in develops and remains a success. Developing and improving as a Chef Lecturer is my number one priority. I must improve to support the UCB's continual success story as an outstanding University. My present course finishes in February 2015 then I hope to begin professional development in Michelin star kitchens and visit different universities and colleges to gain further knowledge over the year to support my job role. I hope to develop the UCB culinary team, Junior Team England and the Young Chefs Academy, along with fulfilling my role as BCF Education Liaison committee member for the U.K. I still need to win National and BCF Chef of the Year.

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

The Hospitality and Catering industry offers a great career for anyone. I find it difficult to change our industry.

Q. Finally, if you had your time again what would you do differently?

I'm happy with everything to date. I would still be a chef!

From **concept** to **completion**



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El Celler de Can Roca is, at heart, a local family owned restaurant. The day it was named World's Best Restaurant, its website received millions of hits. The restaurant has secured a global reputation for its gastronomic prowess. Run by the three brothers, Joan, Josep and Jordi, you feel enveloped into a world of genuine hospitality when entering this fine 3 Michelin starred restaurant, with 55 covers and a triangular glass walled garden in its centre. On each table sit three stones to signify the three Roca brothers. Ranked 2nd in the world in 2011 and 2012, and number 1 in 2013, it took me eleven months to get a table. I booked in July 2013 and the first table I could get was June 2014. After a lovely few days in Barcelona, I chose our Wedding Anniversary to travel to Girona to dine at El Celler de Can Roca.

From the welcoming glass of Cava and the caramelised olives you pick from a Bonsai tree, through the numerous courses of the Feast Menu, the whole experience was a very special journey and one to savour. The menu was extremely creative, with balanced flavour combinations and textures, very cleverly delivered, that every course became a topic of conversation. The wine list is split into three different books and is delivered on a trolley to each table as each book is very large and heavy. Listing over 2,500 wines resulting in some 60,000 bottles in the cellar.

Was it worth the wait and would Mary and I return? Most certainly, even though it has gone back to no 2 in the world!

El Celler de Can Roca

MENU

The World:

Mexico: "Burrito" with mole poblano and guacamole

Turquia: Tartlet of vine leaf with lentil puree, eggplant and spices, goat yoghurt and raw cucumber

China: Pickled vegetables with plum cream

Marocco: Almond, rose, honey, saffron, ras el hanout, goat yoghurt

Korea: Panco fried bread, bacon with soja sauce, snow peas, kimchi and sesame oil

-

Caramelised Olive

-

Coral: Picled barnacles with bay leaves and albarino, Rock lobster ceviche, Crispy sesame

-

Carpano Bonbon with grapefruit and black sesame

-

St George's mushroom bonbon

St George's mushroom brioche

Spring vegetable stock

Vegetable stock at a low temperature with sprouts, flowers, leaves and fruits

*

White asparagus and truffle viennetta

*

Mackerel with pickles and mullet roe

Mackerel sauce with white wine, lemon, capers and chillies in vinegar, fried tomato, mullet roe, mackerel marinated in sugar and salt, Mackerel infusion.

*

Salad of sea anemone, razor clam, royal cucumber and seaweed in escabeche

*

A whole prawn

Charcoal-grilled king prawn, head juice with seaweeds, seawater and sponge cake of plankton

*

Palo Cortado-steamed langoustine, bisque velouté and Jerez caramel

*

Confit skate with mustard oil

Beurre noisette, honey, chardonnay vinegar, bergamot, aromatic mustard, confit capers and smoked hazelnuts

*

Surf and Turf

Sardine with pork jowl, charcoal-grilled sardine bone broth, suckling pig sauce and chervil oil

*

Spicy mandala of artichoke flower

Milk-fed lamb belly, lamb sweetbreads, curry yoghurt, beetroot, spinach, turnip, lemon, tangerine, sweet potato, leaves and flowers

*

Morels and veal shin, marrow, tendons, avocado and beans

*

Pigeon trilogy

Pigeon heart and the cloud of rice, pigeon stock, "Botifarró" and Tatjé pigeon breast

*

Green salad: peas, liquorice and fennel

*

Sourdough ice cream with cocoa pulp, fried lychee and Jerez vinegar macaron

*

Chocolate anarchy



**Peter and Mary
Griffiths with the three
Roca brothers, Joan
Jordi and Josep**



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Honorary President & Chairman of the WACS Statutes Committee Brian Cotterill, Executive Council member and WACS Education Committee member Graham Crump and I attended on behalf of the BCF.

The congress is a combination of meetings, seminars, exhibitions and competitions held over four days with a gala dinner on the final evening.

On the evening of 2nd July all of the member countries assembled by the lake in the town which was followed by a parade of the attending chefs marching through the Stavanger town centre to the port for a welcome evening.

On day 2 it was on to the start of the programme, after the official opening welcome by Norwegian Chef Association President Kristine Hartviksen.

There were also welcome introductions by the congress chair Charles Carroll, World Chef President Gissur Gudmundsson and the Vice Mayor of Stavanger Bjorg Tysdal Moe. The finals of the Global Chef Challenge were taking place while the delegates were attending the business sessions.

After this there was the elections of new Continental Directors including the position for our region of Northern Europe.

There were two candidates for the Northern Europe position Dragan Unic from Sweden and Neil Thompson from Scotland after a secret ballot Dragan Unic was elected to the position. There were also many committee meetings going on with both Brian and Graham attending these which were within their relevant areas. There was a lot of debating on various WACS issues, with members being asked for questions, this was quite a lively session.

Following this busy session was WACS awards for 2014 with many awards to sponsors and supporters along with Honorary Membership awards being given to various recipients including Neil Thompson from Scotland.

Friday evening was hosted by the Jatta Vocational School where the food was cooked by the Nordic Chefs Association along with students from the school.

WACS Congress 2014

The 2014 World Association of Chefs Societies now known as World Chefs world congress took place in Stavanger, Norway at the beginning of July.



There were many presentations from acknowledged professionals from around the world including Australian science writer Julian Cribb who gave a presentation on the age of food, Anita Cheng, Manager of the Honk Kong National Culinary Team who gave an interesting talk on creating a culinary team from scratch.

Rick Tramonto a chef from Chicago did a twist on ready steady cook using two student teams of two young chefs who didn't speak each other's languages so they had to use their skills to produce their dishes.

Master of Chinese cuisine Da Dong gave a talk on artistic conception cuisine, following these sessions was a talk by Dilhan Fernando who is son of the founder of Dilmah Tea who talked about sustainability and the family tea business.

During the afternoon, celebrity trainer Eric Fleishman held a session called Fit Chef – Healthy World this was about informing chefs of the importance of chefs eating healthily and staying healthy and fit in a busy world.

On the evening the delegates were split into groups to see different aspects of Norway. Graham went on a boat along the Fjord to a bakery.

Brian and I went to the biggest green house in Norway which grows around 20% of the tomatoes grown in Norway, the greenhouses even have their own bee colonies who pollenate the tomato plants, they also grow peppers and chillies, the place was huge with thousands of plants inside.

Friday 4th July was the main business day with presentations by the committee members and the retiring Continental Directors there were presentations by the outgoing directors and prospective candidates giving an outline of themselves for the available positions.

On Saturday we sat in on a leadership session hosted by American Bryan Dodge who is America's busiest professional speaker. This was a very interesting session on personal motivation and how to have your best professional year.

Other sessions followed, including sustainable fish farming and Norwegian Aquaculture, after this session Graham went to man the WACS stand in the exhibition hall while I had meetings with international colleagues.

As all of this was taking place there was also the final of the Hans Bueschkins competition.

On Saturday afternoon all of the chefs went into Stavanger city centre where there was an attempt to break a Guinness Book of Records world record for the longest fruit table. This was achieved and can be seen on Youtube.

Saturday evening was the Gala Dinner and prize giving to all of the competition winner's. This was held at the Jatta Vocational school, after the dinner there was a series of speeches of thanks to the sponsors and supporters along with the Norwegian Chefs Association for hosting this prestigious world event.

Overall this was a very busy few days with lots of events going on. On behalf of the British Culinary Federation I would like to thank WACS World Chefs and the Norwegian Chefs Association for the hard work, time and effort put in to make this a successful event.

There is further information on the congress and competition results to be seen on the WACS website www.worldchefs.org

Jim Eaves, Chairman

Stock People Post 'Significant' Double Digit Growth While Strengthening Workforce



Essential Cuisine is celebrating ending its financial year in style, posting double digit growth for 2013/14. The British producer of premium stocks, jus, gravy, demi-glace and glaces has also added new faces to its ranks, swelling current numbers to over 40.

In the last 12 months the company has unveiled a brand new, £1m state-of-the-art production facility at its headquarters in Winsford, Cheshire, bringing the majority of production 'in-house' and opening up 15 jobs to people in the local community.

The 1500sqm facility represents an expansion of the pre-existing plant and means customer orders are now being fulfilled with greater efficiency and flexibility. This is just one of a number of factors credited with the success.

Essential Cuisine Managing Director, Nigel Crane, said:

"When we decided to expand our production facility, we did so with the strategic vision that it would deliver a marked return on investment."

"We're tremendously heartened that we are beginning to see such significant results so soon after its inception. This twinned with continued product excellence and a chef-led business development team that breeds loyalty in our customers, both old and new, has proven to be an irresistible mix - long may it continue."

The company also welcomes two new employees, ex-chef Ben Kaye, who joins the telesales team and chef-lecturer, Gary Kilminster, who becomes Business Development Executive for the South West.

Nigel adds: "A warm welcome to the team for both Ben and Gary - two more chefs added to the ranks, building upon a rich seam of culinary expertise running through the company. We look forward to their initiation where I'm sure they will be tasked with cooking lunch for the entire Essential Cuisine team from our dedicated development kitchen!"

For almost 20 years Essential Cuisine has been producing outstanding stock ingredients that help to unleash the creativity of chefs in all sectors, always delivering good taste, with absolutely no quality compromise.





British Turkey Federation

Student Chef of the Year Starter Winner



South Staffordshire College Cannock Campus

David Pullin, 17, of South Staffordshire College picked up first prize for his starter at the 2014 British Turkey Awards Student Chef Challenge. Catering students from colleges across the nation were invited to take part in the competition by entering a starter or main course utilising British Turkey along a theme of Arabian Nights.

In the finalists cook off it was David's 'Oasis of the Middle East' dish that came out on top. The dish impressed the judges with its fantastic flavour and the way the dish really hit the brief. In a hotly contested final which consisted of 7 young chefs from around the country it was David's excellent use of British turkey that really set him apart from the other finalists.

BCF Golf Day

On Tuesday 1st July the British Culinary Federation Annual Golf Day took place at the prestigious Marriott Forest of Arden Golf and Country Club, Meriden.

A field of 60 members and guests took on the challenge of the Arden Championship course. The course was in excellent condition and the weather complemented the day, being dry and sunny, making it perfect conditions.

The format of the day was registration from 8.30am with coffee/tea and bacon rolls on arrival and then a "Shotgun" start at 10.00am from each of the 18 holes around the course. The golf 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.



**BRITISH CULINARY
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Major International steal the show

A two-course Buffet lunch was enjoyed by all followed by the prizegiving, presented by Committee member, Alan Healy and Executive Council member, Chris Hudson.

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; Essential Cuisine; Heritage Motor Museum; Oscars, Royal Leamington Spa; Simpsons Restaurant, Birmingham; The Cross, Kenilworth and The Marriott Forest of Arden who hosted the event.

Congratulations to the Major International Team for winning the event and to the Craft Guild of Chefs Team for winning the Mike Sullivan Trophy.

TEAM RESULTS:

1st: Major International
2nd: Essential Cuisine
3rd: Heritage Motor Centre
Mike Sullivan Trophy: Craft Guild of Chefs

INDIVIDUAL RESULTS:

Longest Drive 3rd: Iain Burns
Nearest the Pin: Paul Gurney
Longest Drive 12th: Stuart McCloud
Nearest the Pin 15th: Dan Hillman
Nearest the Pin 18th: Rick Lorenzo





BCF Chef of the Year winners reach final of National Chef of the Year

The British Culinary Federation would like to congratulate members Simon Webb and Adam Handling for successfully reaching the last eight of this year's National Chef of the Year organised by the Craft Guild of Chefs.

Simon, who won the BCF Chef of the Year 2012, also came second in the National Chef of the Year 2013. Adam Handling is the current BCF Chef of the Year, having won the title in April this year.

The final, being held at the Restaurant Show in October, promises to be a very exciting and challenging event. The BCF is delighted for both talented chefs who have also been chosen to join the squad of the English National Culinary Team competing at the Culinary World Cup in Luxembourg this November.



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Train the Trainer in Uzbekistan



I arrived in Tashkent on Sunday at 5,30am having negotiated the rigours of immigration control and travelling for 20 hours with the course due to start the following morning at 8.30. The course was held at the Dedeman Silk Road Hotel in the centre of Tashkent in a section of the kitchen normally set aside for cold preparation and larder work. The Head Chef and his team were very accommodating and made great efforts to ensure I had as much support as possible to complete the programme.



Uzbekistan a country steeped in history as a key trading route from the East forming part of the silk road and the Central Asian corridor to the West, Gaining independence 21 years ago from the former Soviet Republic it is now identifying tourism as a potential major addition to its future and the need to provide a more eclectic range of cuisine to meet the needs of this market.

As part of the WACs Train The Trainer programme it was a pleasure to accept the opportunity to teach Western Pastry to a group of chefs from the Uzbek chefs association, albeit with some trepidation having no knowledge of the country its culture or the expectations and skill levels of the recipients.

Add to that uncertainty of quality and availability of ingredients I produced a programme which was based around a series of classic desserts emphasising the flavour and skills in their manufacture. The programme was to be for 5 days with a combination of demonstrations and practical sessions for the group.

There were a number of challenges to completing this which included adapting almost every recipe to take into account the lack of ingredients and the differences between them and the effect that has on the products. I have to commend and thank the huge support I received from the association and my interpreters for their dedication and hard work to source as many of the items or local equivalents ensuring the success of the programme.

There was an enormous interest from the media with the TV, radio and press interviews on a daily basis culminating in a presentation event on the final day where each of the students receiving certificates of participation from the vice-president of the association of chefs Uzbekistan. I have to commend the President and all of his team for their help support and hospitality which was of the highest standard and made the whole event worthwhile. Their commitment to introduce new skills and knowledge to the industry can only be admired and with the support of WACs that continuing development will improve international standards in the profession we all love.

Graham Edwards,
Sous Chef,
Warwick University

My original programme was

Day 1: Tarts based on sweet paste, Tart au Fruit, Tart au Citron, Tart au Chocolat, Tart a la Hollandaise.

As the morning progressed it became increasingly clear that the lack of equipment, space and the constraints of a working kitchen precipitated a change to my original plan to get the group to produce some of the dishes.

Day 2: Puff Pastry Desserts, Bande au Fruit, Gateau Pithiviers, Jalousie, Gateau Mille Feuille,

Day 3: Choux Paste, Paris Breast, Beignet Souffles, Gateau St Honore, Croquembouche.

Day 4: Bavaois Souffles and Crème Brûlée, Bavaois au Chocolate, Bavaois au Framboise, Charlotte Russe, Soufflé Millanaise, Crème Caramel, Crème Brûlée.

Day 5: Sponges and Biscuits, Hazelnut Torte, Swiss Roll, Victoria Sandwich, Shortbread Biscuits and Tuiles, from which I produced a platter afternoon fancies to demonstrate a typically British tea.



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Giuseppe Antonio Iacaruso

'Pino'

9th June 1948 – 6th July 2014



Pino receiving the Robert J Smith Award for his outstanding contribution to the industry.

Left to Right:

John Peart, Pino Iacaruso,
Vice-President
Andreas Antona

I first met Pino in 1988, when he was invited by Peter Colley – then the Head Chef at the Hilton Hotel, Warwick – to a Midlands Association of Chefs Sunday meeting. At that time Pino and Caroline used to supply the desserts for the hotel – quite possibly the only hotel in the area who bought in their desserts then. Pino was an exceptional man – he seemed to have a real enthusiasm for so many creative activities.

We are very pleased to have copies of both of his books, which aren't just left to sit on a shelf – we do look at them and pick out pieces to read. One of the surgeons who has operated on Pino over the years very proudly showed us a photograph at the Thanksgiving Service on Saturday, of a painting by Pino which is in pride of place in his new kitchen. Fairly recently I believe, Pino had taught himself to play the bandoneon a musical instrument which is like a concertina with 2 sets of push buttons. Apparently it is an essential element in traditional tango dance music.

Pino used to enjoy his time at BCF Chefs Club lunches – the last one he attended was at the Ritz – when his son Edilio went AWOL from work for a couple of hours to join him!

At the Service of Thanksgiving for Pino's life on July 19th the eulogy was given by Professor John Watkinson, who had treated Pino for many years.

During his address he read out a letter from Prince and Princess Michael of Kent. Pino had worked for them and other members of the Royal Family before he moved to Warwickshire. He had made the wedding cake for their son Lord Freddie Windsor and also the christening cake for Lord Freddie's daughter, Maud. I have just heard from Caroline, that Princess Michael of Kent has agreed to be the Patron of the Get A-Head Charity, which supports people with head and neck diseases and cancers. Pino would have been delighted to hear this news.

"Everybody I have spoken to about Pino has said what a lovely, interesting man he was, and how inspirational they found him. We were extremely sad to hear of his death on July 6th"

Obviously his wonderful cooking and baking – his cakes were legendary, I remember looking at an album of photographs of some of the celebration cakes he had made. He was also a very talented artist, musician, poet and writer to name just a few of his hobbies.

Our love and thoughts go to Caroline and Edilio. I can't think of Pino without a smile and I will long remember him with great admiration and affection.

John Peart

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The conference attracted delegates and renowned presenters from across the world and the business programme included 2 Michelin Starred Chef Jordi Cruz from the ABaC Restaurant in Barcelona, Aiden Byrne from Manchester House, Cem Erol Executive Chef Instructor at MSA Culinary Academy of Istanbul, Edward Griffiths CVO Deputy Master of The Royal Household and many more.

David McKown, Head of Training and Quality at The University of Sheffield and Director of Skills Conferences commented, "the line up this year was the most eclectic in the history of the conference and the delegates went away inspired and eager to apply the new knowledge in their own businesses".

The conference made best use of the facilities at The University of Sheffield and Sheffield City College where the business programme took place in their state of the art facilities. The conference was opened by Paul Gayler MBE who until recently was Executive Chef at the world famous Lanesborough Hotel.

In the evening residential delegates attended an impressive feast of Turkish Cuisine prepared by a team of chefs led by Cem Erol from MSA. The outstanding menu included Smoked Veal, Salmon Pastrami with Smoked Yogurt and Black Garlic Powder, Veal Tongue, Lamb Shank with Firik Rice and a dessert of Crystallised Pumpkin with Halva and Salep Ice Cream.

The second day from the chefs at conference included a fascinating two hour demonstration by Aiden Byrne from Manchester House who recently featured in the BBC TV Series "Restaurant Wars". Aiden prepared a range of dishes from the renowned restaurant that is the talk of Manchester and beyond.

In this action packed session Aiden prepared an outstanding "Foie Gras and Hazelnut Mousse", "Rice crackers with Mackerel and Sardine", "Veal, Girolles and Broad Beans" and a signature dish of "Pigeon with Bitter Chocolate".

International Flavour

On the 9 & 10 July, the 17th Annual Skills for Chefs and 3rd Skills for Service Conferences held in Sheffield showcased international cuisine and the highest levels of service excellence.



Paul was interviewed on stage by David McKown and his illustrious career to date was put under the spotlight including his time as Deputy to Anton Mosimann at the Dorchester, Chef Director of Inigo and author of over twenty books.

The two conferences are now totally integrated with delegates able to choose sessions of their choice over the two days of business. All chefs went to see Jordi Cruz who held the attention throughout his two hour demonstration of eight dishes from his tasting menu. The session included an amazing "Bloody Mary Snow with Seafood and Salted Anchovy", "Calamari Risotto and Brandade of Cod with Tear Drop Peas". The session was presented in Spanish with Angel Salvador from the Spanish Company 100% Chefs translating for Jordi who also interjected with some of his own explanations in English.

Another highlight from the first day was a culinary master class by Michelin Starred Paul Ainsworth who travelled from Padstow in Cornwall to share his food philosophy and culinary skills. Paul prepared a celebration of Cornish Pork that featured several different cuts of meat with some great techniques and flavours. Mick Burke, Senior Lecturer at Sheffield City College completed the line up of chefs on the first day with an outstanding demonstration of desserts featuring Callebaut Chocolate.

The Service Conference featured a presentation by Stephen Lambert from The University of Brighton on the "Art of Competitive Food Service", a session from Caroline Benjamin on "Allergy Awareness for Restaurants" and the day finished with a "Beer and Food" matching session by Alex Barlow, Director of All Beer.

In smaller master class sessions delegates had the opportunity to attend sessions from Cem Erol and Eric Snaith from Titchwell Manor. In the session by Cem all the delegates received a sample of Salep, a powder made from the root of orchids, together with a recipe for Turkish ice cream that uses the product previously unknown to many chefs at the conference. Eric presented a number of dishes with many opportunities for the chefs to taste his dishes that included, "Brie de Meaux Custard, Bread Pudding, Pickled Grapes" and "Mackerel with Caviar and Lime Mayonnaise".

Another highlight of the second day for the chefs was an excellent presentation by Spanish Chef, Angel Salvador an Argentinian Chef, Martin Lippo who showcased a range of modern techniques featuring products and equipment that is available in the market place for the most innovative and experimental chefs in this fast moving profession. This master class also featured a cameo appearance by Jordi Cruz who once again lit up the kitchen with his skills and style.

The Skills for Service conference also had an international feel on the second day with a presentation by Ted Stone CEO of Customer First who hails from Texas. Ted gave a detailed and interesting insight into service excellence having himself been in charge of VIP service in famous Las Vegas Hotels. The session was of great interest to delegates who are now well placed to consider their own strategy for delivering VIP service in their own establishments. A highlight of the service business programme was the fascinating opportunity to learn from Edward Griffiths CVO about hospitality service within Buckingham Palace.

**Skills
for Chefs**



Edward is in charge of all hospitality within Royal Palaces and he has strategically managed many state occasions and the delegates were fascinated with the attention to detail and service standards in place for these occasions.

The final session of the Skills for Service Conference was a food and wine pairing session delivered by Neil Philips who is known as the "Wine Tipster" for his expertise in wines and his ability to tip winners on the horse racing circuit.

Delegates tasted a range of Champagnes, Wines, Sherries and Ports matched to some outstanding desserts prepared by Sheffield City College. The finale of the conference was the Gala Dinner held at Inox Dine the new restaurant and banqueting suites at The University of Sheffield. The dinner was created by a team from Inox Dine and staff and students from Sheffield City College and each course was matched to a bottled beer selected by Alex Barlow. This was the first beer and food pairing dinner held in the history of the conference and it was a major success.



Cem Erol,
Chief Instructor, MSA,
Culinary Academy of Istanbul

Left top:
Aiden Byrne, Manchester House

Left bottom:
Paul Ainsworth, No. 6 Padstow



and MSG and all of our ranges comply with national nutrition standards". Comments David Bryant, Managing Director of Major International. Consumers are beginning to look more closely at the food they eat, and are asking more questions about the related impacts on public health, the environment, and the ability to feed a growing population. Combined with exciting developments in hospital and school food, Major felt it was time to work together with their customers to normalise the provision of fresh, healthy food all the way down the supply chain. "The Catering Mark is now widely recognised as an industry standard and we're delighted that every single item in the Major Portfolio adheres to the scheme making them Food For Life compliant.



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"Here at Major, we have a strong interest in showcasing best practice and supplying flavoursome and seasonal, healthy stocks and sauces. We are committed to supporting our customers and standards. We use the finest ingredients, which are free from artificial additives

We work with a number of hospitals, schools and universities across the country and we're proud of the clean labels our products carry so it's imperative for us to be part of the group." Continues Bryant.

Major also provide an innovative and easy to understand free suitability chart to all customers. The document, accessible in either electronic or hard copy format highlights the current range of products in an easy to read reference chart. Its purpose is to aid the main buying decisions of dietary requirements such as gluten free, halal and vegetarians. It also provides a full allergen list of each product, which is extremely useful for caterers.

Not only does it get updated at least twice a year, it keeps on top of current trends, has a wipe clean surface and splits each product range up to make an easy to read, quick reference guide for today's chef.





BCF Young Chef of the Year



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The BCF is pleased to announce that the Young Chef of the Year competition will be taking place at University College Birmingham on Monday 10 November 2014 followed by a Dinner and Awards presentation.

For further details and a copy of the entry form, please contact Peter Griffiths, email: peter@salonculinaire.co.uk Tel: 01564 776842

**Closing date for entries,
Monday 13 October.**



BCF New Members 2014

The following have joined the BCF during 2014

Constantin Bogdan, Head Chef, Cambridge Nursing Home
Alison Bond, Pastry Chef and Instructor, Le Calabash Ecole Culinaire, France
Bernhard Engelhardt, Head of Food, Aroma Food Group, London
Kevin Fawkes, Executive Chef, Soneva Kiri Thailand
Denise Manley, Chef, Taste of the Country, Shipston on Stour
Miroslav Yanakiev, Chef, Cote Brasserie, Wimbledon
James Bailey, Catering Lecturer, South Staffordshire College
Matus Vojtek, Senior Chef de Partie, Holme Lacy House Hotel
Tushar Sakpal, Founder, Restaurant Consultant
Martyn Lee, Senior Development Chef, Moy Park
Byron Franklin, Chef, Clare College Cambridge
Imthiaz Kader, The Chelsea Harbour Hotel, London
James Buckley, Genuine Dining Company
Dez Turland, Saunton Sands Hotel, Devon
Keiron Stevens, Michael Wignall at The Latimer, Pennyhill Park Hotel
Nicholas Evans, Middlethorpe Hotel, York
Keith Hooker, Restaurant Associates
Carlos Martinez, The Stafford Kempinski, London
Adam Handling, Chef, St Ermin's Hotel, London
Rachel Bowley, Stratford upon Avon College
Abigail Upstone, Stratford upon Avon College
Lewis Woodcock, Stratford upon Avon College
Ojezua Aisuebeogun, South & City College Birmingham
Matthew Thompson, South & City College Birmingham
Amit Sunsoa, South & City College Birmingham
Hayden White, Riverside College
Scott Lewis, Chef Blenheim House
Delice de France (Culinary Partner)
Sous Vide Tools (Culinary Partner)



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

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John Peart

Diary Dates

2014

September	Sunday 7 th till Tuesday 9 th	Speciality Fine Food Fair Olympia Grand, London
	Sunday 14 th	Chefs Club Family Lunch Walton Hall Nr Wellesbourne Warwickshire
	Wednesday 17 th	Disciples of Escoffier meeting Boodles Club St James' Street, London
October	Monday 6 th	Chefs Club Lunch Brasserie Zedel 20 Sherwood Street, London W1F 7ED
	Monday 6 th till Weds. 8 th	Restaurant Show, Earls Court, London
	Monday 13 th	Closing date, entries for BCF Young Chef of the Year
November	Tuesday 4 th	Chefs Club Lunch The Cross Kenilworth, Warwickshire
	Monday 10 th	Final, Dinner & Awards BCF Young Chef of the Year, University College Birmingham
	22 nd - 26 th	ExpoGast, Culinary World Cup, Luxembourg
December	Sunday 14 th	Christmas Lunch Woodside Conference Centre, Kenilworth

2015

January	Monday 19 th till Weds. 21 st	Hospitality 2015 NEC
	Monday 26 th	Chefs Club Lunch Heritage Motor Museum Gaydon, CV35 0BJ
February	Monday 16 th	Final, Wing Yip Oriental Cookery Young Chef of the Year, University College Birmingham

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 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

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