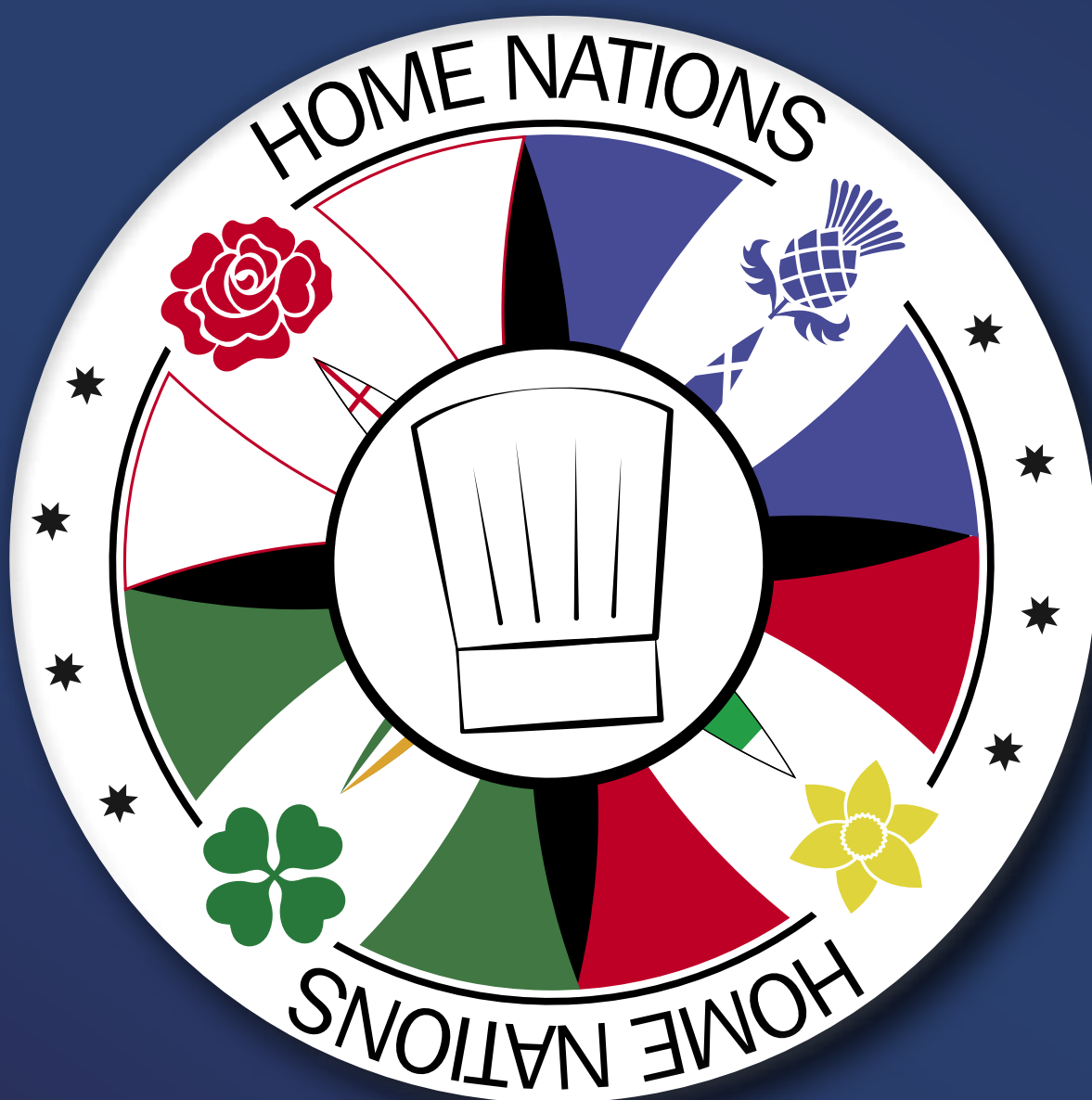


Culinary **NEWS**

SPRING | 2021

The Magazine of the British Culinary Federation

£3.75



Four leading chefs' organisations show a position of unity to strengthen, share and accelerate joint development

WELCOME TO THE SPRING 2021 ISSUE OF CULINARY NEWS

Welcome to the Spring edition of our magazine and let's hope we can move on from this awful pandemic to more prosperous times for all.

It is with real hope that we can finally see a roadmap to hospitality reopening in full on June 21st. We have all been through some extraordinary times in our wonderful industry and now need to get back to normality, providing our clients with the world class hospitality we are renowned for in the UK.

Unfortunately we have lost some key members of our Federation and industry in the last six months, in particular our beloved friend and supporter John Peart who was a stalwart of the BCF. They will all be sadly missed but never forgotten.

We have now confirmed a full schedule of social and competition events throughout the next nine months and are determined "government willing" to deliver these with our normal vigour and professionalism. I look forward to welcoming all the membership to this years series of events in person and not virtually, this will be a welcome change.

In October this year the British Culinary Federation will be representing England at the Global Chefs Challenge in Wales. This is the only WACS event to be held this year and we have qualified through regional competition to have Ed Marsh compete for the title. We wish him the best of luck at this world event.

We have combined with our fellow WACS partners to form the Home Nations and believe we are stronger together and can affect change as a whole. More in the magazine.

The virtual AGM took place on April 25th and was a great success. Please email the Secretary if you missed it and we can send you the link. I look forward to my remaining 12 months as Chairman with the newly confirmed committee. I cannot thank all the previous committee officers enough who have made my tenure over the past three years a positive and productive period for all involved in The British Culinary Federation.

I truly hope this was our last "virtual" event and look forward to meeting in person at our first live event of 2021 at Cheal's of Henley on July 14th. I believe this will be a sell out lunch as always and places will be available



to book through our website. First come first served!

The Federation has enjoyed an uplift in new membership and Culinary Partners even in these torrid times. It is reassuring that individuals and companies can still see the benefit in these financially restrictive times. We thank all our members, Culinary Partners and National Team Sponsors for their continued support and confidence. Without you we cannot deliver ours and leading industry events and represent England across the world stage through WACS.

We are all looking forward to our big social event of the year "The Annual Awards Dinner" on the 19th September and look forward to seeing all our members and Award winners, this will truly be the event of the year. Please book early to avoid disappointment, all information is available on the website.

Again, I would personally like to thank all the membership, Culinary Partners and National Team Sponsors for their continued trust, support and commitment to the British Culinary Federation.

La Santé du Chef!

Stuart McLeod, Chairman
British Culinary Federation

INSIDE...

New Appointments

Meet the BCF Team

Diary Dates

and more...



British Culinary Federation
80 Farmer Ward Road
Kenilworth
Warwickshire • CV8 2DN
britishculinaryfederation.com

Print,
Design and
Distribution
by Bloomfields

01789 490528

bloomfieldprinters.co.uk



Going above & beyond great taste with inspiring menu solutions



Try before you buy?
NO FUSS, NO HASSLE - **FREE** samples delivered to
your door, register at www.majorint.com



part of Givaudan



part of Givaudan

* Includes products that do not contain any food allergens as designated by EU Legislation

NATIONAL TEAM SPONSORS





Executive Chef of the 2 Michelin-starred Le Gavroche, RACHEL HUMPHREY will be one of the judges for the BCF Chef of the Year final.

She shares this iconic Gavroche dish which she feels represents the restaurant and herself by way of the restaurant’s obvious influence on her.

SOUFFLÉ SUISSESE

Serves 4

- 45g butter
- 45g plain flour
- 500ml milk
- 5 egg yolks
- salt and freshly ground white pepper
- 6 egg whites
- 600ml double cream
- 200g Gruyère or Emmental cheese, grated

Heat the oven to 200C/400F/gas 6.

Melt the butter in a thick-based saucepan, whisk in the flour and cook, stirring continuously, for about 1 minute. Whisk in the milk and boil for 3 minutes, whisking all the time to prevent any lumps from forming.

Beat in the yolks and remove from the heat; season with salt and pepper.

Cover with a piece of buttered greaseproof paper to prevent a skin from forming.

Whisk the egg whites with a pinch of salt until they form firm, not stiff, peaks. Add a third of the egg whites to the yolk mixture and beat with a whisk until evenly mixed, then gently fold in the remaining egg whites.



PHOTOGRAPHY: JODI HINDS

Spoon the mixture into four well-buttered 8cm diameter tartlet moulds and place in the oven for 3 minutes, until the tops begin to turn golden. Meanwhile, season the cream with a little salt, warm it gently and pour into a gratin dish. Turn the soufflés out into the cream, sprinkle the grated cheese over the soufflés, then return to the oven for 5 minutes.

Serve immediately.



ALBERT ROUX 1934 - 2021

In honour of Albert Roux who, together with his late brother Michel, founded Le Gavroche in 1967 and were both credited with starting London’s culinary revolution.

They then followed on with the opening of the equally esteemed Waterside in Bray in 1972.

Their legacy lives on.

Aubrey Allen

Quality service & consistency since 1933



Sustainable Grass Fed British Beef

Contact us today
02476 422 222



www.aubreyallenwholesale.co.uk



sales@aubreyallen.co.uk



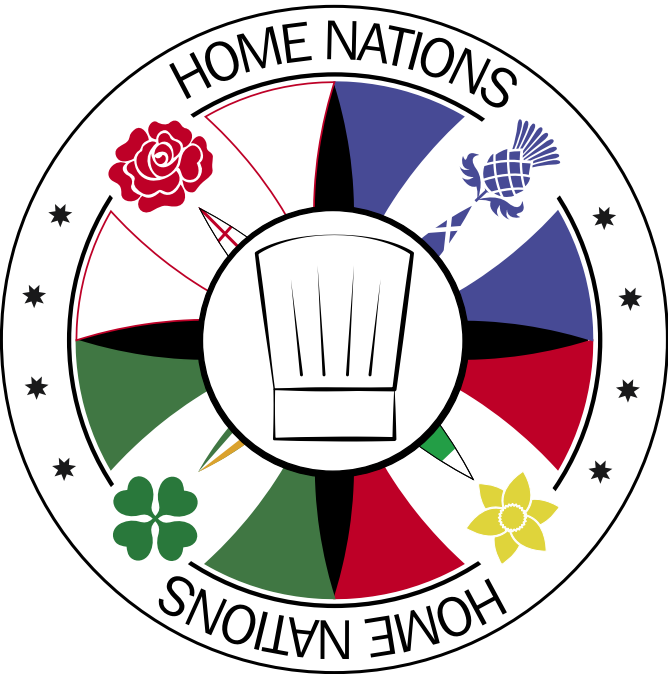
@AubreyAllen



aubreyallenbutchers



FOUR NATIONS PROMOTE NEW LOGO TO SHOW A POSITION OF UNITY AND SHARED VALUES BETWEEN EACH OF THE CHEFS' ORGANISATIONS



“ When needed, this partnership will allow us to become one stronger voice within the industry ”

NEIL THOMSON
World Chefs Continental Director for Europe North

“ We are all looking forward to reaching newly proposed objectives whilst achieving continued success ”

PETER GRIFFITHS MBE
President, British Culinary Federation

“ The strengthening of the Home Nations partnership is secured with the development of the Home Nations logo at a time when our industry needs a strong collective voice so that we can set out on the road to recovery and rebuild the economy of our nations ”

ARWYN WATKINS OBE
President, Culinary Association of Wales

“ Collaboration between our four nations can prove to be a very effective tool to strengthen, share and accelerate our joint development in becoming a stronger voice in British and Irish Hospitality. It involves creating, adapting, transferring and sharing knowledge and experiences to improve our industry, while also making the most of existing resources ”

KEVIN MACGILLIVRAY
President, Scottish Chefs

“ The Panel of Chefs of Ireland welcomes the Home Nations partnership with the British Culinary Federation, Federation of Chefs Scotland and the Culinary Association of Wales. The collaboration between our culinary communities will develop mutual respect and support for our culinary activities, educational opportunities, membership development and strong partner engagement within the hospitality industry ”

PATRICK BRADY
National President, The Panel of Chefs of Ireland



Our gluten free products
your working kitchen

With chefs at our heart, there's no other supplier better placed to support the unique challenges of kitchen life than Essential Cuisine.



Catering for a wide range of diets, including allergies, vegetarian, vegan and Halal. What's more, our range is 100% gluten free.

To request your **FREE** sample, visit our website or call our team on 01606 541 490

Proud to be a partner of Love British Food!



Andrew Bennett MBE

The BCF was saddened to hear of the passing of Andrew Bennett MBE in January. Andrew was National Chairman of the Craft Guild of Chefs and had stood down from his role in November 2020 due to his battle with cancer.

Andrew Green, Chief Executive of the Craft Guild of Chefs, led the many tributes from the industry to the former Chair. Green said: “He was a friend, colleague and an industry luminary who will be extremely missed. A much-loved chef and friend to many, he had a successful and full career, mentored many people along their chosen path. He was always full of life, cracking jokes, whilst at the same time being an inspiration to the youth. Andrew undertook much charitable work over the years, raising large sums of money for good causes.”

Members of the BCF judged alongside Andrew on many occasions at national competitions and a variety of events. He had many friends among the Federation and was very well respected. Andrew will be remembered as a true professional and will be a huge loss to our industry.

The Board and members of the British Culinary Federation send their sincere condolences to Andrew’s wife Liz and their family.

A donation was made in Andrews memory to Keech Hospice Care.



Annual Dinner & Awards Evening 2021

The British Culinary Federation is pleased to announce that we will be holding our Annual Dinner and Awards Evening on Sunday 19th September in the Woodlands Suite at The Belfry Hotel and Resort, Wishaw, Sutton Coldfield B76 9PR.

This 4-star luxury hotel is set within 550 acres and has previously hosted the Ryder Cup on four occasions.

Having recently undergone a £26 million refurbishment, it is regarded as one of the finest hotels and golf resorts in the UK.

Ticket price for the evening is £79 per person, to include Drinks Reception with Canapés, Gala 6-course dinner with wines and evening entertainment.

**Reception: 6.30 pm, Dinner 7.15 pm.
Dress: Black Tie.**

In late celebration of our 15th Anniversary a gift of a special Engraved Glass kindly donated by DPS Tableware will be presented to guests on the evening.

Special rates for the BCF have been arranged for accommodation and breakfast for all guests attending the event. Single occupancy £159, double £169, with breakfast served in the Ryder Grill.



To book the bed and breakfast rates quoted, please telephone reservations 01675 477073 or email enquiries@thebelfry.com quoting Block Code **BCFD090521**.

Guests are required to make a non-refundable deposit and the rest of the payment on checkout. Bedroom upgrades are also available on request.

To reserve your place and tickets, please contact BCF Secretary:

Carol Toth on 07859 950858, or email: secretary@britishculinaryfederation.com.

OBITUARY

JOHN PEART 1946 – 2021

It is with great sadness that the BCF reports the death of a very dear friend, industry colleague and member, JOHN PEART.

A keen cricketer and scout during his school years, earning a Queen’s Scout badge presented by the then Archbishop of Canterbury at Lambeth Palace, John entered the profession and started his career at Thanet Technical College, gaining the various City & Guilds qualifications. His first full-time job, of which he had many fond memories, was at Claridge’s hotel in London. He started working there in 1964, his first day being on the veg section having to prepare ten large boxes of spinach and 40lbs of fresh peas. He stayed there working his way around the kitchen for a very enjoyable six years.

Following on from Claridge’s John then moved into Further Education as a Lecturer in Professional Cookery, teaching at South East London College for almost 8 years, then on to a new teaching post at Henley College, Coventry. Following redundancy from Henley College, many years later John worked for Ritter Courivaud, running their Midlands branch and his final job was as part-time Lecturer at Stratford-upon-Avon College.

Over the years of employment, John attended many educational courses, enhancing his knowledge and career along the way. He became an Assessor and examiner for City and Guilds and co-ordinator for many other different courses. He was also involved and kept busy in development work for such companies as Major International, Ring and Brymer, Silver Caterers of North London and Falcon Foodservice.

Throughout his career, John was involved with and supported many industry competitions, such as BCF Cook and Serve Team Challenge, Staffordshire Chefs Forum and Taste of Staffordshire Chef of the Year



working with Vice-President Matt Davies and Young Chef competitions including Youth Skills Olympics, to name but a few.

He joined the Midlands Association of Chefs in 1978 and was extremely loyal and committed to both associations, taking on various roles on both MAC and BCF committees, including Public Relations Secretary; Almoner, Membership, Welfare, Recruitment, Treasurer and Ambassador. In all, over 28 years’ service on Committee.

The catering industry was more than a job to John, it was his life. He touched so many lives and helped so many people over the years. His wife, Ann, said the messages and cards of comfort she has received since his death have been wonderful and reinforced this. She added, “His time in industry has been important to both of us. Almost all of our extended families are from John’s association with the MAC and the BCF and it is people from these organisations and Claridge’s who have got me through the last year, with their caring

phone calls and offers of help. Our godson Saul and his sister Hannah, children of MAC member, the late David Bache and his wife Anthea, both made a very special contribution to the funeral service, Hannah singing a hymn and Saul reading a poem. I shall always feel grateful that John was part of such a wonderful organisation and was able to share his knowledge of his beloved industry with so many others during a career that started over 50 years ago. It is fitting that the chef at the last Care Home he was in had such an impact on his last few weeks.”

John will be very much missed by all those who knew him, a passionate and considerate person who gave so much back and always had time for everyone.

The BCF sends sincere condolences to Ann.

A donation was made in John’s memory to Hospitality Action.



CULINARY NEWS MEETS THE FIRST FEMALE HEAD OF BIRMINGHAM COLLEGE OF FOOD

Fine dining chef, Gordon Ramsay-style trouble-shooter, unintentional lecturer – KALI brings masses to the table as first female head of Birmingham College of Food.

University, back into fine dining at The Mill in Alvechurch, then onto Compass Catering, where she managed two West Midlands Ambulance Service sites and garnered a reputation as a bit of a Gordon Ramsay. “I was given the role of ‘trouble-shooter’, quite unique back then,” she said.

“I had to go into companies like HSBC that were struggling with staff issues, gross profit and general kitchen practices. I was a cross between Gordon Ramsay and Nanny McPhee – I wouldn’t leave the place until it was running effectively.”

To her own surprise, Kali made a return to Birmingham College of Food in 2000, this time as a NVQ level lecturer in pastry and kitchen larder skills after leading the training on the Youth Opportunities Programme at Aston.

For the last 10 years, Kali, a massive Liverpool FC supporter, has taught contemporary patisserie skills on the university’s bakery, food and hospitality degrees, as well as Level 3 students, who make the plated desserts for the award-winning restaurant at Birmingham College of Food.

In her new role, she is keen to work even closer with the regional hospitality industry. Responsible for a team of 30, she has already spearheaded the launch of the Food and Hospitality Hub @UCB for professionals struggling due to the pandemic in partnership with the NEC Group.

“We have great links with industry, but I want to reach out further, make even more relevant links,” she said. “In normal times, I eat out a lot, and there are so many new, exciting places in Birmingham – Dishoom, the new Grand

Hotel, incredible street food businesses – and I think it’s important for us to work with these. “It’s incredibly frustrating what’s happened with the pandemic, but when we come out the other side, we hope there will be plenty of opportunities to explore. Short courses and team building events, wine tasting, globally-inspired cookery masterclasses, and helping businesses train their future hospitality workforce.

“We have amazing lecturers, including Anthony Wright – the only chef lecturer in the UK with an MCA, who also led Team UK’s campaign at the Bocuse d’Or.” The mission has already started, with guest speakers such as Michelin-starred chef Adam Smith, a University College Birmingham graduate, talking to students and recreating dishes in their own kitchens over Zoom every Thursday.

And as a hands-on head, Kali – who will continue to teach pastry skills on further education and degree courses – has even been teaching students how to make authentic Indian food over Zoom herself, one of her sessions a masterclass in how to make chicken curry, pilau rice, keema peas, dhal and derivatives of chapati.

But should students be apprehensive about entering the industry right now? “If you really want to be a chef or in hospitality, I don’t think you should be hesitant to enrol on a course – people will always want to eat out,” she said. “Cooking is a special skill, a life skill, and while it can be a mad industry, we all love it.”

Visit ucb.ac.uk or email Kali at K.Davidson@ucb.ac.uk for more information.



After long winter months making the most of root vegetables and brassicas, we are full of the joys of spring once again. The blast of colour and flavour that new season produce brings into the kitchen is reflected in our new ranges. We’ve also curated a stunning new range of artisan French cheeses, plus exotic Valrhona fruit couvertures that will get your taste-buds singing like the headline stage at Glastonbury.

Its official: spring is coming

harveyandbrockless.co.uk
01905 829 830

HARVEY & BROCKLESS
the fine food co.



**Passion fruit
Ecuador**

**CREATION OF THE
PURE TRACE® LABEL BY PONTHER**

PURE: pesticide residue free products thanks to responsible and committed growing methods*.


TRACE: means guaranteeing traceability by listing the producer-harvester name and the harvest location.

PONTHER
une histoire de fruit

CHILLED & FROZEN PUREES
www.ponthier.net


*Limit of quantification 0.01mg/kg for more than 610 molecules analysed.

Mail to paul.brotherton@manufactura.fr



KOPPERT CRESS
Architecture Aromatique

**DARE TO BE
DIFFERENT**



Available on the App Store and Google play

KOPPERTCRESS.COM

[f](#) [t](#) [i](#) [n](#) [y](#) [u](#)

BCF committee member, ED MARSH will be representing England in the Global Chefs' Challenge

Confirmation that the Culinary Association of Wales is going ahead on the prestigious four-day culinary event in October is great news for tense competitors around the world waiting for the time to showcase their skills. The World Chefs' Global Chefs Challenge, which comprises three competitions, will be held at the International Convention Centre at Celtic Manor Resort, Newport from October 23-26. The event will feature the Global Pastry Chefs Challenge on the first day, the Global Chefs Challenge on days two and three and the Global Young Chefs Challenge on day four.

We can confirm that England's competitor, Edward Marsh is ready to compete. During the challenge, Edward and his commis, Jack Gameson of England's National Junior Team, have five hours to prepare a four-course menu for twelve covers including luxurious ingredients such as Sterling halibut and veal fillet.



Ed said: The competition was originally due to take place in 2020 in St Petersburg Russia, but since the pandemic began, the event has been on hold and it is fantastic news to get the go ahead.

I'm already well underway in preparations, finalising the menus, and training plans. As soon as we can get back in the kitchen the cooking will commence! The nerves are setting in already, I just hope I can do the country proud with what I produce."

Edward has been representing the country for the BCF in both its junior and senior culinary teams for the past eight years as well as competing in various other national competitions, so we cannot wait to see what he produces this time. We wish him the best of luck for the challenge!



dps
tableware

Quality | Design | Performance

+44 (0) 1785 826333
sales@dpstableware.co.uk

www.dpstableware.co.uk

Porcelite Rustico Ocean Seasons by Porcelite TRAMONTINA Aura

@DPSTableware dps_tableware DPS Tableware

30,000 MILES



Trade charity
HOSPITALITY ACTION is calling
all cyclists, joggers, runners
and walkers regardless of age or
ability to collectively cycle, jog,
run or walk 30,693 miles...



all the way To Hell and Back for a week in June to raise much-needed funds to help hospitality people in crisis.

The event builds on Hospitality Action's inaugural virtual fundraiser, last year's 20,000 Mile Hospitality Challenge, which saw over 500 participants combine to travel the coastline of the United Kingdom - and raise over £75,000 in the process.

Since the first lockdown, in March 2020, hospitality workers have experienced unimaginable hardship: lives and livelihoods have been lost; mental health has been challenged; businesses have closed. The past year has been nothing short of hellish, in short, this past year, they've been through hell. That's why Hospitality Action is encouraging supporters to head To Hell and Back for their virtual fundraising challenge, for nine days in June.

Sponsored by Caterer.com, CH&Co, jellybean, Umbrella Training and supported by Champagne Taittinger Hospitality Action is asking participants to combine their sporting activities to cover an epic 30,693 miles to virtually visit four actual hells on earth: towns called Hell in California, Michigan and Norway; and Hell Creek in Montana. Crucially, this is a return journey. Yes, we're heading to Hell - but we're coming back again as a team, just as the UK's resilient hospitality industry will be back in full attack, in the coming months.

As an incentive for taking part each participant who raises over £150 in sponsorship will automatically be entered into a Prize Draw to win one of 15 bottles of Taittinger Brut Réserve. In addition, a bottle of Taittinger Brut Réserve will be provided to the first 15 participants to raise over £350.

The top fundraiser will also be invited to Champagne Taittinger in Reims when we are all able to travel safely, as a personal thank you from the Taittinger family.

The challenge will start at 9am sharp on Thursday 10th June at the virtual starting point of Hospitality Action's London office. Participants have until 2pm on Friday 18th June to return to the Hospitality Action headquarters finish line having clocked up over 30,000 miles between them. The funds raised will help to support the employees of our much-loved hotels, coffee shops, pubs and cafes who have been some of the worst hit by the outbreak of Covid-19.

Mark Lewis, Chief Executive, Hospitality Action said: "Our industry has been through inconceivable adversity, hospitality folk are struggling like never before. And too many people have struggled in isolation with their mental health. Together, we can and will recover. It's our collaboration and care for each other that will see us through. Yes, we've been to hell this last year, but together we'll come back from it stronger than ever."

Harry Murray MBE, Chairman, Lucknam Park Hotel & Spa said: "I was proud to be the individual top fundraiser of last year's virtual challenge, especially as I was the oldest participant. If I can do it you can do it and I hope you will be motivated to join me knowing that funds raised will help many of our hospitality family who have suffered hardship during the Covid crisis".

Like all good sporting events there will be a pasta supper the night before taking place on Instagram Live. Participants are also encouraged to post snaps of their route and their endeavours to share across social media tagging friends using #ToHellandBack and @hospacktion.

By logging your exercise, donating to Hospitality Action and cajoling others to sponsor you and join in, you'll help make a fundamental difference to hospitality people across the UK. If you can travel To Hell and Back simply follow the instructions and sign up here. All fundraising must be in accordance with government guidelines: <https://bit.ly/2SWxly1>.

University College Birmingham and NEC launch lifeline for food and hospitality workers



A training hub jam-packed with vital support for food and hospitality professionals struggling due to the pandemic is being launched by University College Birmingham in partnership with the NEC Group.

The Food and Hospitality Hub @UCB will give those in one of the hardest hit industries the chance to gain new practical and business skills, tapping into the expertise of the University's teaching staff, plus free access to a range of resources already used by students. Through the new hub, workers will be able to access everything from food safety and allergens training, CV, skills assessment and profiling guidance and health and wellbeing advice through to signposting to other university services such as the entrepreneur-focused Enterprise Hive and BSEEN, Birmingham Skills for Enterprise and Employability Network.

The new hub builds on the University signing up to support the recovery of the hospitality sector for the Coventry City of Culture celebrations in May, delivering bespoke, 'gold standard' online training to around 500 staff across the city and the region, funded by West Midlands Combined Authority (WMCA).

Kali Davidson, head of the University's Birmingham College of Food, said: **■** "The global pandemic has had a devastating impact upon the food and hospitality sector within the region, a sector which is a significant part of the West Midlands economy and contributes to the vibrant and diverse culture within the city of Birmingham. **■**

■ "With recent reports indicating that over 20,000 small businesses may be lost in the West Midlands as a result of the pandemic, the decimated hospitality sector representing a large part of this, we felt we could provide a tangible support system for those who have lost their jobs or need to develop new skills. "Working closely with employers such as the NEC Group, who are looking for support for frontline workers, and the West Midlands Federation of Small Businesses, we will be able to support the recovery and regeneration of the sector moving forward." **■**

Lewis Walker, head of higher education at Birmingham College of Food, said they looked forward to working with more employers to identify the needs of the sector and how the hub could respond.

■ "We are really proud to be at the heart of the West Midlands hospitality sector and be able to support local professionals, providing a range of training, resources and guidance, and encourage the regeneration of this exciting, diverse and crucially important industry within our city.

"It will also give our students opportunities to work with the sectors they are training to be employed in and get involved with the development of the hub itself." **■**

Birmingham College of Food at the University is well-placed to deliver a training hub of this scale due to its wide-ranging learning and teaching resources and sheer expertise of lecturers, many of whom will form the hub's working group.

Its renowned food and hospitality undergraduate and postgraduate degrees, college courses and apprenticeships include those with a focus on professional cookery, culinary arts management, sustainable gastronomy, bakery and patisserie technology and food and beverage service.

Alumni include Brad Carter, owner of Michelin-starred Carters of Moseley, MasterChef: The Professionals finalists, Leo Kattou, Monty Stonehewer and Claire Hutchings, European street food champion Lee Desanges, Indian celebrity chef Garima Poddar, Becca Boast, senior cookery tutor at The Raymond Blanc Cookery School, and creators of hit YouTube cookery channel SORTEDfood, Ben Ebbrell and James Currie.

While the new hub will initially be run virtually through an open access portal, there are plans to run face-to-face sessions at the University's industry-standard kitchens and in workplaces in the region.

To find out more about how the Food and Hospitality Hub @UCB could help you or your business or organisation, please get in touch by emailing Kali at K.Davidson@ucb.ac.uk or Lewis at L.Walker@ucb.ac.uk.

Robot Cook®
COOKING CUTTER BLENDER

The first professional cooking cutter blender

Cooking precision
up to 140°C
to the nearest degree

HOT or **AMBIENT**

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



**Call us for a free demonstration
in your kitchen**

robot coupe®

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

MEET ENGLAND'S SENIOR NATIONAL CULINARY TEAM



CAPTAIN – ADAM THOMASON MCA

After years of working within Michelin environments and achieving a Master of Culinary Arts, it quickly became clear that Adam's passion lay within creating food that was both exciting and stimulating to the palate, whilst creating memories and unique experiences that aim to never be forgotten. The challenge of guaranteeing the precise technical execution of each dish is one that continues to inspire him. Understanding and respecting the ingredients and using this knowledge to stir an excitement in the brigade, ensuring that any team he leads will work together to create an ever-evolving kitchen that will exceed expectation.

He found the world of chef competitions a true challenge and a great way to constantly develop new skills and build relationships with other like minds. Besides competing with the National Team, Adam has competed in many competitions, including National Chef of the Year, Bocuse d'Or UK final 2017, Le Taittinger Prix Culinaire International, Roux Scholarship and Compass Chef of the Year, which he won in 2014.



VICE-CAPTAIN - DAVID JOHN DAVEY-SMITH

Sgt Chef in the RAF, David has worked as a Chef Instructor, teaching culinary skills to the future force and has also catered for royalty. He has competed with the military for 11 years, achieving multiple international and national Gold medals, with the highlight of achieving double Gold and 4th at the Culinary Word Cup, Expogast, Luxembourg for regional teams. He has also been a finalist in the National Chef of the Year.



SHOWPIECE SPECIALIST - CHRISTOPHER ZAMMIT

Chris started his career training at an academic institute in Malta where he studied under some of the best pastry instructors at the time. His passion for anything pastry saw him work at some of the best hotels on the island. He honed his skills in pastillage, butter sculpting, chocolate and gelato, running away with the top awards most of the time. Twelve years ago, he moved to the UK to widen

his horizons where he opened his own ice cream production business. In October 2015, he won the Best Chocolate Showpiece and Best Chocolate Tasting entremets at the UK Pastry Open, earning him a place on Team GB for the Coupe de Monde de la Pâtisserie 2017. His chocolate showpiece and carved chocolate block finished 5th out of the final 22 countries competing. Since then, he is now a Choco-Commando for the renowned chocolate company, Callebaut focussing on Choco-Gelato and is also involved in teaching Chocolate and Gelato work all over the world.



PASTRY CHEF – IAN MARK (AKA BEAR)

Bear is a seasoned Sgt Chef in the military. He is currently employed as SNCO I/C JRM at RAF Coningsby and has previously served in various environments ranging from Chef Instructor to providing Catering services in all types of messes, feeding VIPs and deployed personnel in field conditions. He has served in various military operations and exercises worldwide.

Bear has over 14 years competition experience and has been part of the RAF Buffet team, Combined Services Culinary Arts Team and England's National Culinary Team. Some of his highlights include winning "Bake Off, Crème de la Crème", representing the UK in the World Chocolate Masters, winning double Gold medals in the Culinary World Cup and the Culinary Olympics. He has won numerous Gold medals with the Combined Services team in Salon Culinaire at Hotelympia and Hospitality Show, including a highly prized Best in Class award for La Parade des Chefs.



CORE TEAM - EDWARD MARSH

Ed has been cooking in the industry for eleven years, starting his training at University College Birmingham where he graduated and moved to the south west to work under prestigious chef, Hywel Jones at Lucknam Park, progressing to the role of Junior Sous Chef. After leaving Lucknam Park, Ed took up his current position as Sous Chef at the Michelin-starred Manor House under Executive Chef Robert Potter. Ed is no stranger to competitions, holding a spread of titles including South West Chef of the Year 2019/2020 and The Caterer Acorn award. He has represented England in both the Junior and Senior National Culinary Teams and individually in international competitions for the last eight years against chefs from around the world.



CORE TEAM – JAMIE LEWIS GIBBS

Jamie currently works in the private aviation sector for the leading culinary inflight provider, Absolute Taste Inflight. From a competition perspective Jamie has been

competing for the last 15 years, winning medals at regional, national and international levels. His biggest individual success was achieving a 7th place world ranking Gold medal at the Culinary World Cup 2014. He has been with England's National Team for 3 years and in that time has had many successes, the best of which was a Gold medal at the Culinary Olympics 2016.



CORE TEAM - STACEY HARRIS

A new member of the team, Stacey attended the University of West London and commenced his career at the 2 Michelin-starred Petrus where he spent 2 years, followed by the Michelin-starred Chapter One, Orpington for five years. For the last seven years, he has been working as Head Chef for Restaurant Associates, Compass Group in a Fine Dining environment for a large contract in Canary Wharf, London. He has won a Silver medal in La Parade des Chefs and received an Annual Award of Excellence from the Royal Academy of Culinary Arts in 2015.



CORE TEAM – STEFAN SEWELL

New member, Sgt Stefan Sewell joined the Royal Air Force in 2009. He is currently the Head of Chef Training for Royal Air Force Cadets, working at the Defence School of Catering. He has represented the Combined Services Culinary Arts Team (CSCAT) as Team Captain at the recent World Culinary Olympics. During his time with CSCAT he has achieved an Olympic double Gold medal and reached the final of the National Chef of the Year 2018, and most recently won the Kikkoman Masters 2019.



PASTRY CHEF – TOMAS KRASNAN

A new member, very passionate and no newcomer to competitions. His biggest achievement to date is winning the Association of Pastry Chefs' Dessert of the Year for three consecutive years, 2018/2019/2020. His love of cooking is rooted way back into his childhood, from his father who was a hotelier and ran his own restaurant, to foraging herbs and mushrooms with his grandfather and pressing fruits from the vine in the basement and enjoying his mother's and grandmother's home cooking. Tomas absolutely loves being a Pastry Chef and creating all those little moments of indulgence and enjoyment.

He has worked at the London Carriage Works in Liverpool with Paul Askew, was part of the opening team at The Hilton in the Panoramic 34 restaurant. Also worked with Mark Fletcher and his team at The Mere, Knutsford, recently taking on a new challenge leading the Pastry Team at Restaurant 20 Stories in Manchester.

A WINNING DISH

FROM **THREE-TIMES GOLD MEDAL WINNER OF THE ASSOCIATION OF PASTRY CHEFS' DESSERT OF THE YEAR COMPETITION, TOMAS KRASNAN**



Hazelnut & Caramel Cylinder

Caramelised Hazelnut Cake

- 150 g Caster sugar
- 150 g Whole egg
- 30 g Egg yolks
- 125 g Plain flour
- 6 g Baking powder
- 115g Fine ground candied hazelnuts
- 110 g Hazelnut oil
- 40 ml Whole milk
- 60 g Butter

Whisk sugar with eggs until reaches sabayon, then fold in the dry ingredients. Mix oil with milk then fold in the cake mix, lastly, fold in melted butter. Bake at 165°C until well risen and baked.

Caramel Centre

- 40 g Sugar
- 15 g Glucose syrup
- 1 g Salt
- 165 ml Cream
- 125g Milk chocolate
- 20 g Butter
- 15 ml Cognac

Make caramel with sugar and glucose, then deglaze with cream and cognac. Pour caramel cream over the chocolate and butter and stir until emulsified, add salt at last to taste. P.S. reserve a little in piping bag for later use.

Hazelnut Cream

- 1 x Gelatine leaf
- 70 ml Milk
- 45 g Hazelnut praline (54% hazelnut/45% sugar/1% sea salt)
- 15 g Nutella
- 2 x Hazelnut flavour drops
- 15 g Glucose
- 20 ml Fine Cognac
- 80 g Milk chocolate (my favourite in this recipe is Azélia hazelnut milk chocolate)
- 55 g Crème fraiche
- 200 ml Double cream

Heat the milk with glucose, add Praline, Nutella, Hazelnut flavour, finally, add the softened gelatine. Fold in the chocolate, stir well then emulsify with Cognac, leave to cool down to room temperature. Add the crème fraiche, stir well then fold in the cream. Once the cream is added use immediately.

Caramel & Sea Salt Ice Cream

- 500 ml Milk
- 500 ml Cream
- 5 g Sea salt
- 75 g Glucose
- 85 g Sugar (1)
- 75 g Sugar (2)
- 110 g Egg yolk
- 25 g Dextrose
- 25 g Stabiliser

Make caramel with glucose and 1st sugar, then deglaze with warm milk and cream. Add salt then bring to a gentle boil. In the meantime, whip the yolks, sugar (2), dextrose and stabiliser, then pour over the caramel cream and mix well. Pass well, chill then churn. NB: If not using pasteurized products be sure to temper the egg well before cooling down.



Candied Hazelnuts

- 2 to 1 blanched hazelnut to sugar ratio.
- Dash of water and a touch of butter.
- Place sugar, hazelnuts and water in the saucepan then bring to the boil. Simmer until crystalised, stirring all the time, then lower the heat and cook until caramelised. Add the butter last then take off the heat immediately and separate. Leave to cool down.

Whipped Crème Fraiche

- 60/40/5 crème fraiche/ UHT cream/ Icing sugar.
- Whip to required consistency .

Chocolate Rectangles

- Tempered dark chocolate spread thinly between guitar sheets, then polish until chocolate firms up. Cut into size required with back of a knife. Leave to contract in a fridge.

Chocolate Cylinder

- Tempered dark chocolate, mixed with 5-6% of cocoa butter (or use chocolate with very high fluidity).
- Acetate sheet, spray with oil and then add transfer sheet then fold into hollow cylinder. Tape into required diameter.

- Single coat of chocolate then roll them until chocolate firms up and crystalises a little to achieve even texture and thickness. (Keep in mind you want them to be as round as possible, it will become pliable once chocolate is inserted).
- Leave to contract in cool place.
- Fill cylinder with hazelnut cream, insert caramel centre tube, then leave standing vertically in the fridge until set. Again, leave the transfer wrap on until last minute when it is needed for service to avoid any condensation.

Chocolate Centre with Caramel

- Thin pencil size Guitar sheet cylinder, also taped.
- Repeat same process as previously but using chocolate coating glaze instead of chocolate (or tempered chocolate emulsified wilt oil 7-8% vegetable oil ratio). Once ready fill with caramel chocolate filling then leave to firm up for later use, leave in the plastic wrap until last minute.

Sugar Spring

- Using any pulled sugar recipe.
- Heat sugar then pull to required consistency then roll at least 10 springs.
- Cut down to required size.

Cognac Syrup

- Direct caramel deglazed with little bit of water.
- Sugar syrup and Cognac added to required taste!

Dry Caramel Powder

- Caramel slab blended with icing sugar 60/40 ratio.
- Blend until fine then store in airtight container at all the times.

For Assembly

- Spray sponge cake with cognac syrup then heavily dust with dry caramel powder.
- Pipe whipped crème fraiche on smaller chocolate disc then dust with caramel powder.
- Pipe a little bit of chilled caramel filling then attach hazelnut cylinder then pipe ganache, again very thinly this time.
- Attach sugar spring then insert chocolate with caramel crème fraiche.
- Place a few caramelised hazelnuts to garnish the crème fraiche.
- Almost finished, it just deserves some beautiful chocolate piping on the plate and a rocher of salted caramel Ice cream.

COMPETITIONS DURING LOCKDOWN

A viewpoint by BCF member, **DAVID MCKOWN MBE, Director of Skills for Chefs and UK Young Restaurant Team of the Year.**

The challenges of running culinary competitions during the pandemic are significant. We have seen some great innovation during the pandemic with live video technology being utilised to help judges make decisions on work methods. When judges cannot travel to get into kitchens to assess taste and experience texture then it really becomes challenging. Those who organise competitions have come up with new ways of encouraging chefs to compete. It is very important that competitions do not go into complete hibernation unless it is assessed as being the right decision.

I have decided that the 9th UK Young Restaurant Team of the Year competition does not lend itself to a virtual online competition. At the heart of the competition is the service of food and wine to four customers in a live restaurant setting with dishes also presented to judges.

So much is going on at the same time with multiple judges observing mise-en-place and

restaurant service, it would require multiple camera angles in multiple locations at significant cost when teams are not allowed to travel to one central location. We still then have the very difficult situation of assessing the best tasting dishes and the wines served at the correct temperature.

However, some competitions do work in a full lockdown situation and the learning and development that takes place is being recognised by lecturers, student chefs, senior chefs and companies who sponsor the competitions.

The first online competition I worked on was in association with MSK ingredients and this was launched in January 2021 and aimed at young chefs 21 years of age and under. In order to create a level playing field it was decided that two products should feature in each dish entry and these were Ultratex and Rhubarb.



webinar with Rupert Rowley, Development Chef at MSK demonstrating a range of rhubarb dishes in order to inspire the competitors.

The success of the webinar took everyone by surprise since, prior to the demonstration starting, one hundred people had joined the session and that was the capacity allowed under the licence agreement with Zoom! All registered competitors received a sample of Ultratex delivered to

“ In order to create a level playing field it was decided that two products should feature in each dish. ”

their home. Over seventy entries, complete with photos and videos, arrived on email and then the judging process started.



The overall winner was Maia Bashford from Westminster Kingsway College with her Gluten Free Rhubarb and Custard Mille Feuille. The dish presentation was excellent and the supporting video and recipe was outstanding. A prize was sent to Maia and she can put this achievement on her CV. The competition was a great success and judges provided written feedback to those who requested it.

As an organiser, I also learned from this competition and some adjustments were made for the next competition supported by Koppert Cress. This was called the Sechuan Button Challenge and on this occasion, it was an open age competition with entries coming from Michelin-starred chefs, private chefs, college lecturers, amongst others.

This time the competition was launched with a video filmed by Franck Pontais from Koppert Cress specifically for the competition and this was available for viewing with a private link. This ensured that only genuinely interested competitors would be able to view the content. A packet of Sechuan Buttons was posted to the home address of competitors and once again a full recipe and dish photograph had to be submitted.

“ The competition attracted interest from over 200 chefs and the quality of the submitted entries was excellent. ”

On this occasion joint winners were selected. Kurtus Auty, previous Master Chef The Professionals competitor



winning with his Rum Baba, Infused Poached Rhubarb, Sechuan Button Custard Ice Cream and Rhubarb infused Sechuan Cocktail and Darren Creed, Curriculum Manager at Loughborough College with his Savory Edamame Bean, Sechuan Crème Brûlée, Savory Sechuan Lemon Ice Cream, Goats Curd

and Affila Cress. I believe these lockdown competitions have really helped chefs with their mental health, innovation and motivation.

However, I know we cannot beat the excitement of live competitions, award presentations and the opportunity to network

and learn from each other in a hospitality setting.

The BCF applauds David and sponsors MSK and Koppert Cress for their involvement and support of these virtual competitions.

NEW APPOINTMENTS



LEE CORKE, BCF Vice Chairman and Liaison for the England Culinary Teams, has been appointed to the Worldchefs Culinary Competitions Committee for the next 4 years, representing Europe.

Lee is part of an 11-person main committee that incorporates 13 sub-committees and is now involved on the following sub-committees: National Hot Kitchen Team, Global Chef Event, Competition Endorsement Review and In-Training for Teachers for Seminars. Dr Rick Stephen, Continental Director for Asia/Pacific heads up the Culinary Competitions Committee.

Lee said he is proud to represent the BCF at Worldchefs level and is very much looking forward to working with other members of the committees to help shape the future of Global Competitions.

The British Culinary Federation is also delighted to announce that committee member Mathew Shropshall has, for the next 4 years, been invited to sit on the World Chefs International Chefs' Day committee representing England and the BCF.

Director of food at Fullers, PAUL DICKINSON joins the BCF as team coach of England's national culinary team.

Paul Dickinson is a classically trained chef whose success in delivering winning solutions in complex catering environments has propelled him to executive roles across multiple organisations, implementing strategic leadership and change management. Paul will be England's Team Coach for the Culinary World Cup, Luxembourg in 2022.

Paul trained under the likes of Marco Pierre White and Michel Roux Jnr who instilled in him the values of hard work, excellence and attention to detail while understanding that kitchens succeed (or fail) as a team operation. In his current role as the first Director of Food at Fuller, Smith and Turner PLC (Fuller's), Paul is accountable for the progress and performance of over 1,200 chefs, menu development at over 400 sites and food procurement across a multi-million-pound business. Since taking on this role at Fuller's in 2011, Paul has transformed the food offering and in doing so delivered in excess of 200% increase in food turnover, materially increased business profitability and consistently raised customer satisfaction.

Paul's aim with Team England is to create an inclusive environment that harnesses the energy and creativity of all team members to the central mission, to challenge and encourage others to challenge conventional thinking to deliver original and exceptional results, and to ensure individual contributions build out to team success.

Alongside Fuller's, other career highlights include: Marco Pierre White Restaurants including the Oak Room and Mirabelle; Executive Chef at the international law firm Berwin Leighton Paisner LLP; Executive Chef at Restaurant Associates managing clients including international financial firms Morgan Stanley, BNP Paribas and KPMG. At Restaurant Associates, Paul was part of the opening team of Michel Roux Jnr's contemporary restaurant, Roux at Parliament Square.



THE STAFF
CANTEEN

INSPIRING CHEFS

THE UK'S **BIGGEST** NETWORKING SITE FOR CHEFS

JUST GOT BIGGER

• News

• Features

• Recipes

• Video

• Jobs

• Events

• Podcasts

• Networking

WWW.THESTAFFCANTEEN.COM

ALL

RECIPES

FEATURES

PHOTOS

VIDEOS

NEWS

EVENTS

#TOP CONTENT

BREADED MORANGIE BRIE, BEETROOT, RED ...

#EVENTS

MONICA GALETTI SAYS SHI
The Staff Canteen

#RECIPES

SIGN UP AND JOIN THE COMMUNITY TODAY

www.thestaffcanteen.com

jobs.thestaffcanteen.com

admin@thestaffcanteen.com

03302 021050

Follow The Staff Canteen:

f

t

i

in

NEW APPOINTMENTS

NICK VADIS, previously England's national team coach, takes up new role as ambassador and technical advisor

Over the past twelve years I have had the privilege and honour to be part of the Senior National Team, organised by the British Culinary Federation. I remember the first time I was asked to be part of the National Team which had been rekindled by the BCF and gave chefs the opportunity once again to compete for their country on the culinary world stage. It was one of the highlights of my competition journey.

Having competed in the World Cup winning team in Luxembourg with the Combined Services Culinary Arts Team (CSCAT) in 1998 and entering as an individual in Berlin and Erfurt at the Olympics and then leaving the services in 1999, it was great to be part of a team again, especially the National Team.

I have had the opportunity to work with some great chefs during this time as team competitor and Team Coach: Simon Hulstone, Adam Smith, Simon Webb, Mark Hill, Andy Ditchfield and many more.

As a team, we have been through some great times and tough times, days when the world feels like it is against you and things don't go to plan, but like all great teams you adapt and overcome, dust yourselves off and get back in the kitchen and go and deliver.

I remember in 2016 as Coach to the team, we were in Erfurt at the Olympics. We had a great place to work, we had a great team with our eyes truly set on gold. We had the good fortune that year to have a supplier called Jimmy Buchan of Amity Fish in Scotland who wanted to support the team with scallops on what I can only describe as a complicated dish comprising of smoked eel and scallops.

Not only did we want live eels transported to Germany, but we needed fresh hand dived scallops for the Live competition as well,

140 of them all sized correctly. (we don't make life easy for ourselves)

The trouble is, we needed them 8 days after we had left the UK. We took delivery of the eels the night before and, due to a courier error, many of them had suffocated on route to us. We could not waste this precious cargo, so decided to prep them and freeze them before travelling. We had no choice.

As for the scallops Amity Fish harvested them and drove them all the way to Germany the day before our competition so they were as fresh as if we were holding the competition in Scotland. Terrific support and service for the team and from many other sponsors over the years.

Needless to say, the team cooked their hearts out and England won a gold medal, the first in the hot kitchen. It was amazing, this was probably my proudest moment in my competition career but not as a competitor but as England's National Team Coach.

Having competed with the National Team at three World Cups and three Culinary Olympics, and this year returning back from its new venue in Stuttgart at the beginning of 2020 with two very credible silver medals. It is, however, now time for me to step back from the National Team and hand the baton



on to someone new. I will still stay on as an Ambassador and Technical Advisor and offer support where I can as the next chapter of this great National Team will unfold.

I would personally like to thank all the sponsors for their support of the National Team over the years. Without them and many highly committed and skilled chefs, none of this would have been possible. It has been an honour and a pleasure to be part of it and I thank the British Culinary Federation for believing in me and giving me the opportunity to do something that very few of us get a chance to do.

NICK VADIS



**BRITISH CULINARY
FEDERATION**

National Member of the
World Association of
Chefs' Societies

Proud to sponsor the British Culinary Federation

Let us feed your passion



...with a relationship that delivers.

Our dedicated team of food development managers, account managers, and marketers are here to help you.

Whatever your menu requires, we can provide the right ingredients for you to add your magic.

For more information contact your local account manager.

Join the conversation     

www.bidfood.co.uk

Bidfood
Inspired by you

AUBREY ALLEN AND LOCKDOWN

Nationwide Catering butcher Aubrey Allen, proved innovative when the doors shut throughout the business during the first lockdown in March 2020. Turning first of all to help Charities, they worked with Peach pubs, the Moorings in Leamington and other local suppliers such as Mitchells Potatoes and Fresh Direct to provide over 17,000 meals for the charities supporting the homeless and the most vulnerable. Then they spent the summer creating a business to supply their meat and cheese Nationwide in a way that was in line with their brand. Russell Allen from Aubrey Allen said “The vision we had was to break through the luxury gifting market and our thought was what do you buy for people

who have most things in life and love great food? So the idea was born of brilliant quality food, delivered in exquisite packaging with all the environmental criteria in place. We have been delighted with the percentage of business that is within the gifting market – we knew there was a market for cheese gifting, but to see steak boxes sent as gifts is great to see” Lucianne Allen, Sales and Marketing Director said “Since we launched at the end of November we really have appreciated every bit of support from every one of you through orders, recommendations, tweets and retweets. It’s a competitive market and with your help we are getting the message across to the public that we really want to provide them with the best and look after

them in the Aubrey Allen way! When we realised Food Service suppliers would not be viewed as hospitality and not be eligible for grants you can either sit and feel sorry for yourself or get on and change it – we chose the latter!” Aubrey Allen have collaborated with Raymond Blanc and Gary usher on boxes as well as creating a build a box feature for people to select what they wish. As a thank you to our members Aubrey Allen have created a special code to be used until the end of May of 10% off all Build a Box orders over £65 please use code above when ordering.





for *Chefs* by *Chefs*

Expand your network, grow your culinary reach and showcase your skills, products and expertise on the platform that was created to support you.

as a member

- Create your own community page
- Add your own recipes
- Videos
- Podcasts
- Blogs
- Engage in forums
- Grow your network
- Ability to list and buy / sell products
- Access to the international career board

Keeping your finger on the pulse with what is happening in the industry around the world.



social@nakedfoodies.com

FREE to BCF MEMBERS

Code: BCFCOM21



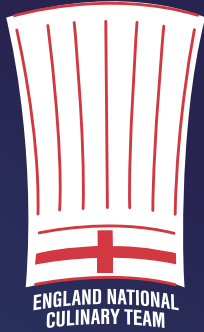
www.nakedfoodies.com



@nakedfoodiesltd



British Culinary Federation
National member of the World
Association of Chefs Societies



The British Culinary Federation is pleased to announce the postponed final of the BCF Chef of the Year and Awards Dinner will take place on Monday 18th October at University College Birmingham.

All previously confirmed semi- finalists are now invited to compete in the final.

A Butchery Masterclass will take place at Aubrey Allen on Monday 13th September where finalists will find out the chosen cut of meat to use in their main course.

Previously submitted first course and dessert dishes can be tweaked, or changed if desired. Criteria remains the same.

For further details please contact Competition Organiser Peter Griffiths email peter@salonculinaire.co.uk

FIRST PRIZE: £2500 plus an inspired chefs visit to Ireland thanks to Bord Bia and Aubrey Allen.

SECOND PRIZE: £500

THIRD PRIZE: £250



In Partnership with

Aubrey Allen
The Chef's Butcher

BORD BIA
IRISH FOOD BOARD

THE STAFF CANTEN
INSPIRING CHEFS

BCF Vice President Matt Davies appointed as an Ambassador for Hospitality Action


Since his unfortunate accident, Matt Davies has supported and worked tirelessly to help raise much needed funds for various charities and organisations.

He said he is very humbled and proud of such a role.

Hospitality Action offers, financial, physical and psychological support through a whole range of support services to help people in the industry get back on their feet again after a setback and each year helps thousands of people through challenging times.

To find out how you can get involved visit www.hospitalityaction.org.uk #wevegotyou






THE LEADING PROFESSIONAL MEMBERSHIP BODY FOR IN-HOUSE CATERERS

Supporting procurement & learning excellence and working to provide quality standards and advice to those working in public sector catering.

WWW.TUCO.AC.UK



Delivering Annual Savings to Members **of Almost £12 Million**

£140.5 Million Annual Spend

19 EU-Compliant Framework Agreements

Giving Members Access to Over **300 Quality Assured Suppliers**

[@TUCOLTD](https://www.tucoltd.co.uk)

CHECK OUT THE NEW BCF WEBSITE AT

www.thebritishculinaryfederation.com

- Fresh modern design.
- More access capability for booking events.
- Along with the latest news updates, foodie photos and more!

Joining the BCF



It couldn't be easier. Simply visit www.britishculinaryfederation.com, click on the JOIN US link and choose your membership package:

Corporate Members . . £125
Professional Chef Members . . £40
Associate Members . . £50
Junior Members . . £25
Student Membership . . £15
Culinary Partnership Packages also available from £750

Any queries or questions please contact Carol Toth on 07859 950858 or secretary@britishculinaryfederation.com.
British Culinary Federation,
80 Farmer Ward Road
Kenilworth
Warwickshire
CV8 2DN

Visit us on Facebook Follow us on Twitter



BCF Chefs



@BCFChefs

Creating Hospitality

Mix your star collection

The Rock & Copper Glow





Villeroy & Boch UK LTD
Hospitality
306 - 308 Chelsea Design Centre East
Chelsea Harbour London - SW10 0XF
info.uk@villeroy-boch.com
Tel: +44 (0)20 8871 0011
www.villeroy-boch.com/hospitality



See short terrific video on youtube
<https://villeroyboch.com/therock>



Paul Easterbrook Announces Return to the Industry

A lot of water has passed under the bridge during the Covid-19 pandemic and a lot of changes have been made.

Paul Easterbrook former Robot Coupe UK Sales Director took the chance to reappraise life during lockdown and took advantage of an early retirement. However, after a year out Paul is stepping back into the limelight of the industry he loves with local specialist catering equipment manufacturer, Target Catering Equipment of Gloucester.

Having started in hospitality originally with Ford Microwave Services/Gloucester Catering Equipment over a quarter of a century ago, Paul has gained a plethora of industry knowledge and has worked closely with brands of all sizes advising on commercial catering equipment. Paul is set to enjoy the position as Equipment Specialist at Target and will be promoting their unique, bespoke British product range directly to chefs and the foodservice industry across the whole of the UK.

“Target has not been standing still as so many have during the pandemic” says Easterbrook.

New products have been developed to help maintain hygiene and cleanliness standards in commercial environments

with specialist hands free hand sanitisation stations and sink units that can be tailored to suit each individual’s needs.

Good ventilation in commercial foodservice premises is also essential to maintain a healthy and safe working environment for staff and guests, so Target have developed Carbo Clean® Air Systems which incorporate adaptable ventilation and air cleaning solutions, including the very latest products from Mechline and Plasma Clean to enhance air quality as well as reduce particulate and harmful emissions into the atmosphere.

Many businesses across the foodservice sector have been reviewing their kitchens to reduce numbers working in them and improve operational efficiency.

Target’s range of bespoke induction cooking suites have played a key role in this re-development with operators now being able to optimise production by designing their own cook-lines to suit their own unique style of operations.

Excited by all the new developments Target is working on, Paul has been inspired to take up the challenge to help guide clients in what is technically possible now they do not have to make do with off the shelf modular solutions and can design their own.

“I am looking forward to working with Target at the leading cutting edge and introducing many old as well as new clients to new and better ways of doing things,



much as Robot Coupe did when introducing Chefs to new quicker, faster ways to process food and vegetable preparation.

I have admired this company for several decades, but it also means I’m back in a trade that I love and had missed so much, hope to catch up with everyone soon.”

Target’s MD, David Pedrette comments; *“Having known and worked with Paul for many years, it is a pleasure to now have him as part of our Target Team. By expanding our team of commercial catering*

equipment specialists this will not only enable us to continue to support our existing and new customers but at the same time enable us to cope with the increase in demand for our unique products and continue to spread the word of Target Catering Equipment, a British manufacturer of commercial catering equipment that specialises in sustainable commercial kitchens, commercial induction cooking technology and commercial kitchen ventilation systems to businesses across the country.

Welcome on board!”



TOWN & COUNTRY

FINE FOODS

MAKING THE PROFESSIONAL SINCE 1944

Christmas Puddings

Chocolates

Festive Biscuits

Mince Pies

Your little bit of magic this Christmas

T: 0345 672 8000 | orders@tcfinefoods.co.uk | www.tcfinefoods.co.uk

TOWN & COUNTRY FINE FOODS LTD, NO. 4, PERTH TRADING ESTATE, MONTROSE AVENUE, SLOUGH, BERKSHIRE, SL1 4XX, UK

@tcfinefoods

MAIN IMAGE COURTESY OF LA ROSE NOIRE

i4C

INGREDIENTS
EQUIPMENT
TABLEWARE & COOKWARE
COOKBOOKS
INSPIRATION
NEXT DAY DELIVERY
GREAT PRICES

WWW.INFUSIONS4CHEFS.CO.UK - The essential ingredient for every kitchen

01359 272577 • info@infusionsgroup.com • @infusionsgroup



CURED AND
CHARRED KING
LAX SMOKED
SALMON FILLET,
SMOKED CAVIAR,
ENGLISH BUTTER
MILK AND DILL

Executive Head Chef at the All England Lawn Tennis Club, Wimbledon and Captain of England's National Culinary Team, Adam Thomason offers this simple salmon recipe for BCF members to try.

INGREDIENTS AND METHOD
FOR 10 PORTIONS

1 x Royal Smoked Salmon Fillet
(King Lax)

Salmon - Slice into 1cm thick pieces. Blow torch one piece on one side. Then glaze with rapeseed oil.

DRESSING

100g Buttermilk
5g Dashi granules
1 Lemon
Dill Oil (see recipe below)

Butter Milk Sauce - Season the butter milk with the dashi, lemon zest and juice. To serve split with the dill oil.

DILL OIL

200ml Oil Pomace
3x Dill Bunch

Blanch dill leaves and dehydrate. Blend with oil. Pass through double j-cloth with blue roll in middle. Keep in bottle for service.

COMPRESSED CUCUMBER

1x Cucumber
5g Activated Charcoal
5g Oil Rapeseed Farrington Mellow

Scoop small and large cucumber balls. Roll the large balls in charcoal, rapeseed oil and salt and the small balls vac pack with a little dill oil.

FENNEL SALAD

1x Fennel bulb
30ml Oil Rapeseed Farrington Mellow
1x Lemon

Fennel - very finely slice on a mandolin, dress with rapeseed oil lemon juice and salt (drain excess juice before service).

DRESSED WATERMELON RADISH

1 Watermelon Radish

On a mandolin thinly slice the watermelon radish and cut out with a round cutter. To serve season with sea salt and rapeseed oil.

TO GARNISH THE DISH

1x Jar Avruga Caviar
1 teaspoon per portion
1x jar Salmon Caviar Keta
1 teaspoon per portion
1 punnet Herb Fennel Cress Micro
20 Sprigs Bronze Fennel Cress

To build the dish, put the fish and veg on, then the herbs. Finish with the sauce in the middle so it does not run across the plate.



UNIVERSAL COOKERY AND FOOD FESTIVAL 2021

14th September 2021, Mudwalls Farm, Warwickshire The Ultimate Food Experience

NOW A LIVE AND DIGITAL EVENT

www.cookeryandfoodfestival.co.uk [@cookeryfoodfest](https://twitter.com/cookeryfoodfest) #UCFF2021



Dubbed the Glastonbury for Chefs, the universal cookery and food festival has moved around the country each year choosing quirky and foodcentric venues.

It provides chefs and buyers with a unique opportunity to get out of the kitchen or office and meet with local farmers, foragers, fishermen, conservationists, nutritionists, growers and suppliers, in addition to networking with some of the industry's most influential foodies.

Designed specifically by chefs for chefs, the content and programme is always an eclectic mix of educational talks, inspirational demonstrations, and debates which have tackled current issues, trends and forecasts for the future. Whether you're looking for inspiration, to connect with old friends, discover new suppliers or generally have a day out of the kitchen, ucff is the place to be. Just some of this year's attractions include the global kitchen, a brassica ramble, clay pigeon shooting, an orchard walk and the ground up foraging & sampling experience.

To book tickets visit
www.cookeryandfoodfestival.co.uk
or call 01293 854402.



TASTE ELEVATED

Flavoursome, grass-fed lamb, venison, and beef, which has roamed free range on the vast lush pastures of New Zealand is available to buy in the UK.

FAMILY FARMS

Alliance NZ is a New Zealand farming co-operative. Made up of more than 4000 family farms, its free-range, grass-fed lamb, venison and beef products are trusted by chefs in 65 countries worldwide.

VAST, FREE-RANGE LANDSCAPE

Farming is a natural use for New Zealand's beautiful land. The ample rain, fertile soil, vast pastures, and year-round temperate climate provides the perfect conditions to rear livestock. Alliance's herds roam free across endless lush meadows through to mountain pastures, helping to produce some of the highest quality free-range meat, recognised and purchased across the globe.

PREMIUM FLAVOUR PROFILE

Farmed with love, Alliance NZ's produce is available in the UK under its Pure South brand. The range includes five delicious and flavoursome collections including Lamb, Venison, Beef, Sous Vide and premium Te Mana Lamb. Their in-house development Chef Matt Owens, who is also Chair of The Craft Guild of Chefs, has developed their latest range of easy to prepare delicious recipes. The range's ambition is to support chefs to quickly get back to normality as the UK market re-opens.

TE MANA LAMB

Te Mana Lamb is part of their premium range and is a flavoursome 21-day aged lamb. Finely marbled it is the unique combination of the finest breed, with state-of-the-art farming practises. Raised at altitude, Te Mana graze for 30 days on nutritious chicory pastures, helping to create higher levels of omega 3 and an exceptional flavour profile.

SOUS VIDE

Pure South's prepared sous vide range is the ultimate convenient chef solution. Each portion has been slow cooked within a water bath for between four to eight hours. The naturally slow cooking process locks in moisture for an enhanced flavour profile and fork-tender meat.

CONSISTENT SUPPLY

Supplying foodservice for more than 70 years, Alliance NZ's high-quality products are available all year round. They process 5.5 million lamb, 1 million sheep and 155,000 deer every year, which enables them to offer a continuous supply.

www.puresouth.co.uk



Pure South TE MANA LAMB Rump



Pure South lamb neck pithivier



Pure South lamb shoulder racks

Taste elevated

Grass-fed lamb, venison, and beef with an exceptional flavour profile

Alliance NZ is a farming co-operative, made up of more than 4,000 family farms. Our herds roam free range on the vast lush meadows and mountain pastures of New Zealand, and our grass-fed, GMO free lamb, venison, and beef products are trusted by chefs in over 65 countries worldwide.



Discover our range at www.puresouth.co.uk or email us at foodservice@alliancenz.co.uk for more information



020 7566 5000



@puresouth_uk



@PureSouth

How long have you taught at Loughborough?

I've worked at Loughborough College since 1998, initially part-time then as a full staff member from 2007, progressing through to my current position of Curriculum Manager for Hospitality and Travel, supported by an excellent team. It's astonishing that I have been in post for almost 25 years now. Time certainly does fly and I have no doubt that it's absolutely the right career choice for me.

We've been actively involved in competitions for some time now including the BCF Student Cook and Serve Team Challenge, Zest Quest, Young Risotto Chef, Welsh International Culinary Championships, Country Range Student Challenge, UK Young Restaurant Team of the Year and so on. So many of our students have grown both personally and professionally through doing so and really pick up on the buzz of being part of a team, tirelessly striving to do their best and refusing to let the others down.

pandemic, how they feel about the industry generally and passing on tips to our young chefs to help them push forward.

We've also enjoyed truly inspirational talks from Fred Sirieix and Cherish Finden, to name but two, both of whom wildly over-ran as our students were so engaged, excited and keen to question. This makes me very proud as a lecturer as it has not been easy for any of us over the past 12 months and I'm so happy that the Radmoor spirit is thriving.

You obviously enjoy teaching and all that it involves.

I love my job. I'm proud to be part of the Loughborough College machine that works so hard to support, inspire and shape the futures of our learners and I am really proud of each and every one of our students who are able to find their way forward. I keep up with my own learning too and am always striving to understand and pass on the latest in terms of culinary excellence. I often judge at national competitions, and love to engage with fellow professionals either to work together or to encourage them to interact with our cohort and bring opportunities to the pass that our young people would otherwise not have.

Let me leave you with a quote from Lewis Dobson, one of our ex-students from a couple of years ago, which I hope will give an idea of what we are capable of together.

Lewis said: "I started at Loughborough College a few years ago, not 100% sure of my career choice and not at all confident in myself. After a few months, Darren came to speak with me and ask how I felt. I told him I wasn't sure about the course and didn't think it was for me. He understood. We talked and that then gave me the confidence to carry on through Level 2 and Level 3 with his great support all the way, particularly in our various competitions where he always gives that extra 110%, and his care and commitment made us work extra hard to succeed.

"When I finished my course, he arranged a trial shift for me at one Michelin starred John's House restaurant in Mountsorrel, after which I was offered a job there. I was absolutely delighted and very grateful to Darren for his belief in me. After two years in post, I then had the opportunity to work at two Michelin starred Restaurant Sat Bains. I am so happy here and feel very privileged to work under such a great chef. I often think back to that day in college when I nearly changed career and Darren convinced me to stay in this wonderful industry. I wouldn't be where I am today without him."



The Virtual Festival was a huge success.

One of the first things we did as a College last June was to put together a Virtual Hospitality and Culinary Festival with the support of our Principal Jo Maher and the hands-on help of my good friend Jacky Moss from Creative Agenda. This was something which, when initially discussed, was to cover half-a-day to energise the students. In fact, it quickly evolved into a two-and-a-half day joyous celebration of our great industry, such was the buy-in. We ran two consecutive streams of talks, Q&A sessions, demonstrations and cooking classes, from 9am to 6pm, presenting through a great bespoke website and co-ordinated Facebook tents.

It was energetic, engaging and simply non-stop and the chat we had with the BCF chair was so important. We still often mention the schoolboy error we made when planning of leaving absolutely no time at all between sessions to make a drink, take a comfort break or even sometimes just to breathe! But looking back, we'd do it again in a heartbeat and are already planning something similar for this summer term.

BCF chats with DARREN CREED, Curriculum Manager and Chef Lecturer at Loughborough College, corporate members of the BCF

You are full of enthusiasm and positivity?

I'm passionate about food, about the college and about our learners. We are so fortunate to welcome such great young people to our campus who have an idea of a career in food in mind - but are not really sure where their strengths lie or what section of our industry will best suit them. Such an important part of what I do is to get to know them as people, see what might suit them and encourage and inspire them to chase their dreams. When students succeed it really does make the job worthwhile, and for some of them it's an opportunity to enter into a different world, one of possibilities and excitement, and a real sense of value in what they do.

There are so many stories I could tell here, from lost ingredients, nervous meltdowns and full-on panic right through to the 'pin drop' quiet of the last couple of minutes of plating, the constant 'taste, and taste again' to make sure all is just right, and the absolute joy of putting up a plate, on time, that both students and lecturers alike are proud of. It's something that I never tire of and each new intake is an opportunity to look back fondly on what we've achieved as a team and to welcome new learners and watch, and wait to see where they will shine.

How have you adapted through lockdown?

Since lockdown we've been really pushing to keep our students motivated and interested and we're lucky enough to regularly have guest chefs visiting the college. This great industry engagement has only increased over recent months. Over the last few weeks for example we've welcomed Sally Abe, Sat Bains, Adam Lestrelle and Karl Pendlebury from AHDB and BCF committee member Mark Fletcher and his team from The Mere Spa Resort to the pass, talking about how they have coped during the

How important are industry competitions to you?

A big part of our work ethic is trips, events and competitions - these really underline what's possible for our students and in some cases actually taking part in these, going out to eat at a restaurant, or even just going out for a meal together is a new and exciting experience for them.



2020 saw the biggest and most glamorous tableware Innovation of the year, 'RAK STONE'



2021 sees more from RAK Stone with new pieces introduced to expand RAK Stone SPOT and RAK Stone EASE.

RAK Stone - An amalgamation of the best of both worlds as it flaunts the look and finish of stoneware yet is fully vitreous and edge resistant like porcelain. A first in the market, which is distinctive and ideally suited for the HORECA industry's precise requirements.



Freshest wet fish supplier

Find us online: fishcomidlands.co.uk @FishCoMidlands

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

Give Your Fresh Food Storage Some Flex!

Wrapmaster® launches new Flexsil-lid™ Silicone Range!

The modern kitchen is a demanding place with food safety and hygiene now more important than ever before. On top of that, kitchens are also under increasing pressure to reduce waste and become more eco-friendly. Sustainable products have become a concern in all sectors, for kitchens of all sizes.

Wrapmaster® is a market-leader in the food wrap industry; largely because their product design ethos is focused on both convenience and hygiene. Flexsil-lid™ by Wrapmaster®, offers users both of these benefits but it's a product that ticks many boxes including sustainability. In fact, the range manages to perform in every area, offering the user a whole host of time and money saving features alongside unparalleled hygiene and eco-conscious design.

Flexsil-lid™ by Wrapmaster® offers you a reusable, silicone seal solution that helps reduce food waste, keep your food fresher for longer and maintain ever more crucial hygiene levels in the kitchen. The range was created by Australian chef, Albert David, with a patented lip-locking design that ensures an airtight seal with no leakage, fits most international sizes of gastronorm trays and boasts unparalleled durability, as the lids are microwave, oven and freezer safe.

Reusable products have become more important than ever, in a move towards sustainability. Wrapmaster® aims for all their products to be 100% circular by 2025. This means that they will only use recycled or renewable materials in the production process, and all of their products will be completely recyclable or bio-degradable after use. The launch of the range plays a crucial role toward sustainable kitchen practice, whilst also offering long term cost-effective solutions.

Certified by the National Sanitation Foundation, Flexsil-lid™ by Wrapmaster® is made from food grade silicone and is 100% safe and hygienic. The range can also be disinfected and cleaned in a commercial dishwasher, which will come as good news at a time when cleanliness and hygiene are of utmost importance.



Ritter Courivaud Ltd

IMPORTERS AND DISTRIBUTORS OF THE FINEST FOODS

Suppliers of quality ingredients to chefs and foodservice professionals since 1929.

Ritter Courivaud Ltd T: 020 8991 4350 E: sales@rittercourivaud.co.uk
www.rittercourivaud.co.uk



flexsillid™ By **Wrapmaster**®

'seal fresh, serve fresh'

Silicone Gastronom Lids

A range of reusable food-grade silicone lids that fit most international sizes of gastronorm trays and steam pans, including stainless steel, plastic, polycarbonate, melamine and ceramic.



Locks in Freshness



Flexible, Durable & Reusable



Oven & Microwave Safe



Freezer Safe



Portable & Stackable



Easy to Clean



Contact our customer service team to find out more and arrange a product demonstration or to see the full range visit

www.wrapmaster.global



+44 (0)1952 678800



sales@cofresco.com



PIDY LAUNCHES PREMIUM PASTRY RANGE

Belgium-based, ready-to-fill pastry specialist Pidy is delighted to announce the launch of a new specifically developed, premium range of tartlets for the foodservice market. 'Selection by Pidy' consists of eleven different tartlets in a neutral, sweet or chocolate shortcrust pastry and includes a variety of contemporary shapes and sizes. The tartlets are made from a traditional French recipe, including specially selected ingredients such as butter and free-range eggs.

The tartlets have a plant-based coating that does not contain palm oil. This helps the products maintain their crisp texture for longer. The coating is an innovative new feature for the range which allows professionals to extend the shelf-life of their creations and prepare ahead of time.

The premium tartlets have been carefully designed to hold complex fillings and intricate details with complete ease.

Not only is the recipe premium but so is the revamped packaging. The quality hard custom-made plastic tray and durable plastic flow pack has been designed to keep the range secure in transit and ensure optimum quality is maintained during storage. The range is also vacuum packed to maintain freshness and can be stored ambient for ultimate convenience.



Fabien Levet, Commercial Manager at Pidy UK, comments:

"We are delighted to announce this momentous new launch for Pidy. The range has been carefully developed with only the finest ingredients and technical precision to meet the demands of professional chefs and caterers."

Selection by Pidy has features that really set it apart and provide the confidence of high-quality results every time. Whatever the style of menu or outlet, the range is sure to suit all due to its versatility and will offer even more culinary possibilities. Whether you're a hotel, tearoom or event caterer, the range is sure to meet the needs of all high-end establishments."

For more information on Selection by Pidy, please visit www.pidy.co.uk or call 01604 705666



Your source for
Ready to fill pastry
since 1967

Pidy Ltd
tel: 01604 705666
web : pidy.co.uk
email : pidyuk@pidy.com



ADVOCATING DELICIOUS, HEALTHY AND RESPONSIBLE FRUIT

Is the mission we have set ourselves to inspire our employees, fruit producers, customers and partners, resonating with the aspiration to eat better and preserve nature. Ponthier's mission relies on strong, uncompromising commitments based on our history and new goals:

- TASTE**
Revealing the original taste

AGROECOLOGY
Developing an ethical fruit production sector

GASTRONOMY
Supporting the gastronomic community

RESPONSIBILITY
Instilling a demanding and shared approach to CSR

COMMITMENT
#1 Original taste
It is first and foremost about bringing the culture of taste to daily life, the original taste
- of a fruit that nature gives us if we respect it. It's about sourcing exceptional, rare and exclusive fruit, harvested when ripe and processed with care as close as possible to the orchards, as quickly as possible.

COMMITMENT
#2 Creation of the PURE TRACE® label
Our commitment relies on gentle cultivation methods and long-term partnerships with our producers to develop an ethical fruit supply chain.



We make a commitment to gastronomy professionals so they can meet the growing expectations of consumers who seek transparency and information on product composition and origin.

We are providing a strong and innovative response with the creation of the PURE TRACE® label.

PURE : means guaranteeing


healthy, pesticide residue free products with the PURE label, thanks to responsible and committed growing methods and analyses on all fruit batches approved by Ponthier experts.

From 2021, 29 flavours are labelled PURE, pesticide residue free (limit of quantification 0.01mg/kg for more than 610 molecules analysed) whatever their packaging format.

TRACE : means guaranteeing traceability so that gastronomy professionals can enhance the value of their offer and meet consumer expectations on product origin.


Ponthier was a pioneer in listing stringent traceability (country, harvest area and variety) and now Ponthier is going much further with the creation of the TRACE label, which lists the producer-harvester and the harvest location.

From 2021, 24 flavours are labelled TRACE regardless of their packaging format.



FINDING THE PERFECT PALETTE FOR YOUR CULINARY CREATIONS

TABLEWARE • CATERING EQUIPMENT • DISPOSABLES



Visit our inspiring showroom and cash & carry in Stockport
141 Burton Road, Stockport, SK2 8GB
@HCSStephensons

stephensons.com
t: 0161 483 6526

For exclusive prices speak to Euan and quote: BCF t: 0779 088 9426 e: euano@stephensons.com



for the
love of food



Delifresh are dedicated to providing our customers with the finest fresh produce and speciality ingredients encompassing our family of fantastic producers.

Innovation and customer service are the beating heart of Delifresh as we constantly search to inform & inspire the chef at every opportunity.



t: 0191 4876177 e: info@delifreshltd.co.uk w: delifreshltd.co.uk



GOURMET CLASSIC INTRODUCES SLEEPEASY DRESSINGS AND SAUCES



We are facing a global food crisis. The world has a population of 7.8 Billion people with each person eating the equivalent of their own body weight in meat each year. What this means is that there are 7.8 Billion other animals contributing global greenhouse emissions.

THE CHALLENGE

We have a choice. Either reduce the world’s population or cut meat consumption in half. 80% of out agriculture is focussed on growing food for the animals that we eat. Farms should grow food for humans, not animals destined for the food chain.

Chefs, Food On the Go establishments and restaurants face the daily challenge of producing dishes and products that are allergen free, and suitable for vegans, vegetarians, gluten-free and lactose-free. With the advances in micro plants, yeast flavouring and plant extracts, Gourmet Classic’s development team have recreated a number of dressings and the mother sauces, entirely from plant extracts. These extracts have been carefully selected so that they can be consumed safely by every person on the planet, overcoming all allergen concerns and dietary choices.

HISTORY OF MOTHER SAUCES

In the 19th century, Antonin Carême named the four base sauces - Allemande, Béchamel, Velouté and Espagnole as the building blocks for all other sauces. These were then updated in the 20th century to five base sauces by Chef Auguste Escoffier, who relegated Allemande to a secondary sauce of Velouté and added tomato and Hollandaise.

FEATURES AND BENEFITS

Sleepeasy Sauces are made with natural plant and yeast extracts, not readily available to the chef today. The sauces are heat stable, so easy to use and store. There’s no need to thicken, so sauces are at the ready in moments. All Gourmet Classic Sleepeasy sauces are made from sustainable food sources. You can you use them as a traditional mother sauce or as a building block in your kitchen. Sauces are packaged in recyclable 500g and 250g piping bags, so there’s no wastage and they’re easy to store. The nine month shelf life offers versatility and flexibility, to be used within 14 days of opening.

Sleepeasy Sauces are allergen free* and suitable for those whose diets are vegan, vegetarian, gluten free, lactose free. Designed for use in a range of catering settings, including - conference and banqueting, hospitals, schools, airlines, nursing homes, cruise ships, hotels (future allergen free kitchens) and event catering.



gourmetclassic.com

Diary Dates 2021

TUCO Keele University	Wednesday 1st -2nd Sept.
Bocuse d’Or Sirha Lyon, France	Thursday 23rd-27th Sept.
Universal Cookery & Food Festival Mudwalls Farm, Warwickshire	Tuesday 14th Sept.
BCF “Crystal Dinner & Awards” The Belfry Hotel and Resort Wishaw, Sutton Coldfield	Sunday 19th Sept.
BCF Chef of the Year Final University College Birmingham	Monday 18th Oct.
WACS Global Chefs Challenge Celtic Manor, Wales	Saturday 23rd - 26th Oct.
Roux Scholarship Final	Monday 25th Oct.
BCF Young Chef of the Year Final University College Birmingham	Monday 22nd Nov.

Chefs Club Lunch

Cheals
Henley in Arden
12.30 for 13.00 • 4 Course to include Wine • £40.00

New Members

James Rodgers,	Student.	Sheffield College
Tom Finn,	Student.	Sheffield College
Bethany Smith	Student.	Highbury College
Thomas Green	Student.	Highbury College
Chloe Hammond	Student.	Milton Keynes College
Josh Goold	Student.	Milton Keynes College
Taylor Corkery	Student.	Farnborough College
Jay Greatrix	Student.	Farnborough College
C J Castillo	Student.	Coleg Llandrillo
Jay Rees	Student.	Coleg Llandrillo
Stuart Dos-Anjos	Student.	Cheshire College
Jonah Clark	Student.	Cheshire College
Caitlin McGrath	Student.	Loughborough College
Alannah Marsden.	Student.	Loughborough College
Jordan Pritchard	Student.	Hull College
Benjamin Gilmeister.	Student.	Selby College
Mohammed Khalid Samad	Head Chef	W Hotel (Marriott)
Chris Morrall	Head Chef	Aston Villa FC
Adam Thomason	Head Chef	Wimbledon Tennis Club
Pedro Larcher de Resende	Sous Chef	The Mere Golf Club
Jamie Gibbs	Executive Chef	Absolute Taste Inflight
Christopher Zammit.	Pastry Chef	Chocolatier Creams Factory
Stacey Harris	Head Chef	KPMG
Sean Petterson	Chef Lecturer	Farnborough College
Nikoletta Theofylaktidou	Demi Chef De Partie	The Game Bird @ The Stafford Hotel
Stefan Sewell	Head of Chef Training	RAF
David Davey-Smith	Sergeant Chef	RAF
Ian Mark.	Head Chef	RAF SNCO
Tomas Krasnan	Head Pastry Chef	20 Stories No1
Gareth Johnstone	Chef de Partie	Air Artisan Italian Portadown
Thura Shwe	Executive Chef	Swiss Farm International, Henley on Thames
David Richard		Comcast, Florida, USA
Jason Morrison	Managing Director.	Gallo UK Ltd

Culinary Partners

Matt Owens.	Development Chef Alliance Farmers’ Produce
Nick Green	RAK Porcelain

Honorary President

Brian Cotterill
President

Peter Griffiths MBE
Executive Vice-President

Andreas Antona
Vice-Presidents

Mark Houghton, Graham Crump, Chris Hudson, Jim Eaves
Matt Davies

Committee of Management

Chairman:	Stuart McLeod
Vice-Chairman/England Culinary Teams:	Lee Corke
Treasurer:	Jerry Toth
England Junior Team/Education Liaison:	Mathew Shropshall
Magazine Editor:	Graham Crump
Student Cook and Serve	
Team Challenge Organiser:	Jason Thacker
Website/Events:	Stuart Leggett
Culinary Partner Liaison/Fundraising:	Mark Houghton
Membership and Fundraising:	Jim Eaves
Membership and Fundraising:	Darren Edwards
Executive Officer, Northern Region:	Mark Fletcher
WACS Young Chef Ambassador:	Edward Marsh

Ambassadors

Northern Region.	Rod Bowker
------------------	------------

*Regulation (EU) No 1169/2011

18 PROBLEMS **AND THE SAUCE AIN'T ONE**

Sleepeasy Dressings and Sauces are plant based, preservative free and stored ambient. They are Allergen Free* and suitable for Vegans, Vegetarians, Gluten Free and Lactose Free.

*Regulation (EU) No 1169/2011

Plant Based Sandwich and Salad Dressings



Plant Based Mother Sauces for the Modern World



Allergen Free* & Suitable For

✓ Vegan ✓ Vegetarian ✓ Gluten Free ✓ Lactose Free

*Regulation (EU) No 1169/2011



Buy British Manufactured Goods