

Culinary News

SUMMER | 2019 | £3.75



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

The Magazine of the British Culinary Federation



The Nations Meet



INSIDE THIS EDITION:

**MATT DAVIES CHARITY DINNER /
SKILLS FOR CHEFS 2019 /
DAVID MCKOWN MBE /
UCB TEAM CLINCH TITLE /**





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TO THE SUMMER 2019 ISSUE OF CULINARY NEWS



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We are now in the midst of the holiday season and I trust that all members are taking the break that they no doubt deserve.

In April we held our Annual General Meeting at Nuthurst Grange Country House Hotel, Hockley Heath which as always was well supported by our members. This meeting saw the minutes from the previous AGM signed off and officers of the Committee presented their reports on the last year's activities. After the close of the AGM, we had a delicious lunch with many family members attending.

In May we were lucky enough to attend a Chefs' Club Lunch at The French in Manchester where Adam Reid and his team cooked up an amazing lunch with the highlight being his chicken dish from the final of the Great British Menu.

The following month we had a fantastic lunch at The King's Head in Aston Cantlow provided by long standing member Brett Sandland and his team.

In June, along with Peter Griffiths and Andreas Antona, I judged the Copper Skillet UK final at Wyboston Lakes in Cambridgeshire where we selected the UK finalist to compete against the best in Europe in the European finals being held in Belgium in October.

Brian Cotterill, Peter Griffiths and I travelled to Glasgow to represent England in a meeting held at Ibrox Stadium between the Home Nations to discuss the creation of a Chefs' manifesto. This was a very positive meeting and we are looking forward to working closely together in the coming months.

Our Annual Golf Day was held at Coventry Golf Club, Finham. Everyone who was involved had a great day and we were blessed once again with fantastic weather. The team from Simpsons Restaurant were victorious with an exceptional score of 116 points.

Graham Crump and I represented the BCF both at the Universal Cookery & Food Festival and Skills for Chefs in Sheffield. These events were widely attended and the BCF stand attracted a lot of attention.

In July I was invited by the Culinary Association of Wales to attend the WACS Board Meeting Dinner where the food was cooked to an immaculate standard by the chefs at Celtic Manor.



We held our annual Founders' Lunch at Simpsons in Birmingham where we were treated to fantastic food and hospitality from Andreas and the team. It was a wonderful opportunity to meet and catch up with Founder members and past and present Committee members.

Finally, I am extremely delighted to report that England's National Team has the support of three new sponsors: Goodfellow & Goodfellow, Wrapmaster and Grants Oak Smoked. Both senior and junior teams have performed exceptionally well and huge achievements to date would not have been possible without the commitment of many and the generous support from the industry.

I hope that you enjoy this Summer edition of the magazine and I look forward to seeing you all over the coming months at one of the many events we have organised.

Stuart McLeod
Chairman

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Chefs Club Lunch with Adam Reid at The French, the Midland Manchester

The 9th of May 20 Members attended the French at the impressive Midland Hotel Manchester. Some old friends and members of the BCF were present which was refreshing to see.

On arrival in this elegant restaurant, Bucks Fizz and Canapes of Seaweed Crackers with Smoked Cod Mousse and Arancini were happily received.

On being seated the Executive Chef Adam Reid winner of the Great British Menu talked through the menu, explaining the dishes in detail, the menu comprised of:



Member: David Walklate

- Barbecued asparagus with prawn, pork & garlic capers
- Tater'ash with mushroom catsup, bread & butter
- Rhug Estate chicken, barley, sweetcorn & turnip stew
- Easy peeler of sea buckthorn sorbet & white chocolate

An excellent experience of quality dishes that were presented to the table by chefs and front of house staff.

The BCF thanks committee member Mark Fletcher for arranging the event.



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Chefs Club Lunch at The Kings Head, Aston Cantlow



A great turn out of members and guests for this visit to the fine country pub and restaurant the Kings Head, kindly hosted by Chef Patron Brett Sandland and his team.

After greeting and meeting with a glass of fine wine or a local ale, a fine lunch followed.

APPETISER

Trio of Free Range Pork: Crispy Belly, Honey Glazed Loin, Pulled Cheek Bon Bon, King's Head Garden Nettle Gnocchi and Bacon Jus.

MAIN COURSE

Duo of Duck: Roast Breast, Confit Leg, Fondant Potato and Blackberry Jam.

DESSERT

King's Head Garden Rhubarb and Custard. Poached, Jelly and Gel of Rhubarb with Custard Parfait.

An excellent meal, perfectly cooked by the brigade and served by the front of house team, using a number of ingredients grown in the pub garden along with locally sourced produce.

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Matt Davies Charity Dinner

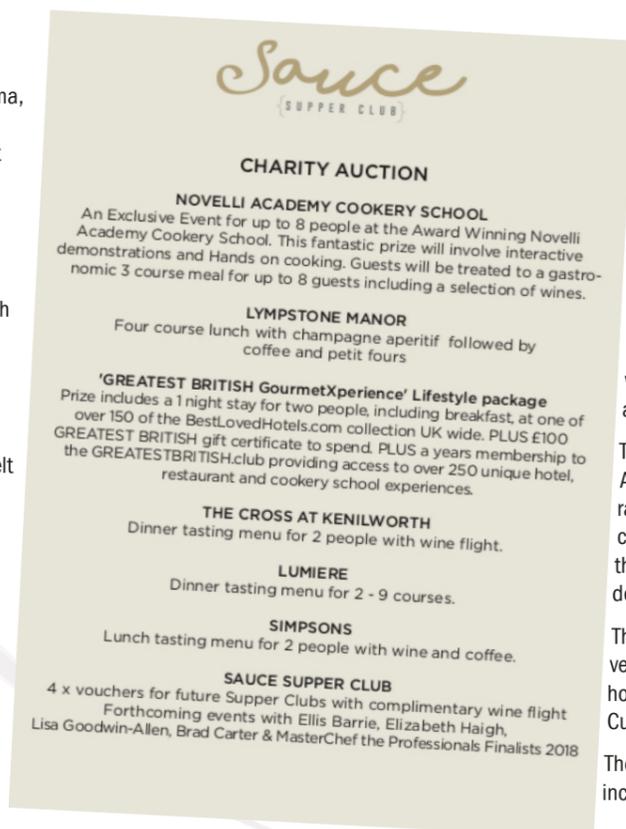
After suffering a life changing accident, with disability, trauma, and depression, the last 20 months have been a very difficult time for Vice President Matt Davies.

On Monday 24th June, at University College Birmingham, Matt, with the help of Sauce Supper Club, held an amazing Charity Dinner, raising much needed funds for the charities that assisted with his recovery.

The evening started with Matt welcoming everyone to a standing ovation after a very personal heartfelt speech about his story, trauma and experience.

The charities for the evening were Queen Elizabeth Hospital Birmingham, Hospitality Action, Mind, and Stafford County Hospital.

Dinner was cooked by some amazing Chefs and dear friends to Matt who donated their time for free: Glyn Purnell, Luke Tipping,



Jon Howe, Aktar Islam, Adam Bennett and Tom Brown. Guests were treated to an absolute stunning array of cuisine, taste and flavour.

The event could not have been such a success without the incredible support of some amazing sponsors who donated to the night's Dinner.

Vice President Matt raised the room with the traditional Santé de Chef, again to a standing ovation.

The evening was wrapped up by a live Auction, with Auctioneer James Day raising much needed money for the chosen charities. A huge thank you to the generosity of all the people who donated the auction prizes.

The British Culinary Federation was very pleased to support the event, hosting two tables of the Federation's Culinary Partners.

The sum raised on the night was an incredible £7,000.



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photographs courtesy of Kevin Byrne



22nd Skills for Chefs

10 & 11 July 2019. Sheffield.

The Skills for Chefs conference took place in Sheffield 10th and 11th of July, the event now in its 22nd year was again excellently managed and arranged by Director David McKown MBE.

The BCF were invited as representatives and exhibitors at the event with Chair Stuart McLeod and Vice President Graham Crump attending.

The day prior to the event the "UK Young Restaurant Team of the Year" competition took place at Sheffield College, the criteria this year being about Portuguese gastronomy with the senior judge being Henrique Sa Pessoa of 2 Michelin Star Restaurant Alma. (see the last BCF magazine for further details)

Day 1 of the event started with an opening dinner at Innox, University of Sheffield concluding with an audience with Daniel Clifford from Midsummer House.

The dinner produced being a collaboration between the University of Sheffield and Koppert Cress, supported with craft beers and wines from Delitalia.

MENU

"A Pinch of Salt" Charcuterie
Artisan Bread, Flavoured Butters, Pickled Pepquino and Burned Olives.

Fermented Black Beans with Mushrooms, Rock Chives, Bean Blossoms, Tahoon Cress, Pumpkin Seed Tuille accompanied with a "Bloody Mary"

Seared Yuzu marinated Scallop with Braised Daikon and Kikuna Leaf

Canon of QSM English Lamb with Braised Shoulder Zorri Ravioli, Smoked Aubergine Puree, young garden vegetable & Zorri Oil.

Green Cardamom Brule with Szechuan Button Shortbread and Yka Leaf Syrup.

Day 2 took place at Sheffield College that included a full programme of guest chef demonstrations by; Tom Aiken (www.tomaikens.co.uk) Paul Foster (www.salt-restaurant.co.uk) Ryan Simpson & Liam Trotman (www.orwellsrestaurant.com) along with exhibitor workshops completing the programme with an audience with Clare Smyth MBE (www.corebyclaresmyth.com).

After a quick clear down of the BCF stand we were then transported to Firth Hall at the University of Sheffield for the Awards night dinner.



Drinks reception took place on the quadrant lawn of the elegant Edwardian Hall with canapes followed by a Gala dinner:

Scottish Salmon Mi Cuit with Burnt Orange & Fennel

QSM Fillet & Brisket of Beef, reduction of Terre Benvenuto Calabria & Caramelised Onions & Mushrooms.

Luker Nevado Delice with Raspberry Selection of Harvey and Brockless Cheese

MSK Chocolates



A stunning meal produced and cooked by Tracy Carr Executive Chef and her team from the University of Sheffield supported by colleagues from Sheffield College.

All accompanied with some excellent fine wines and artisan beers provided by Delitalia.

After a long day the anticipation and results of the UK Young Restaurant team were announced, colleges from Loughborough, City of Glasgow, Kendall, Westminster Kingsway and Radmoor Restaurant were the finalists, all received fantastic prizes that included a study tour of Restaurant Alma in Lisbon, Portugal & Koppert Cress in the Netherlands, along with Trophies.

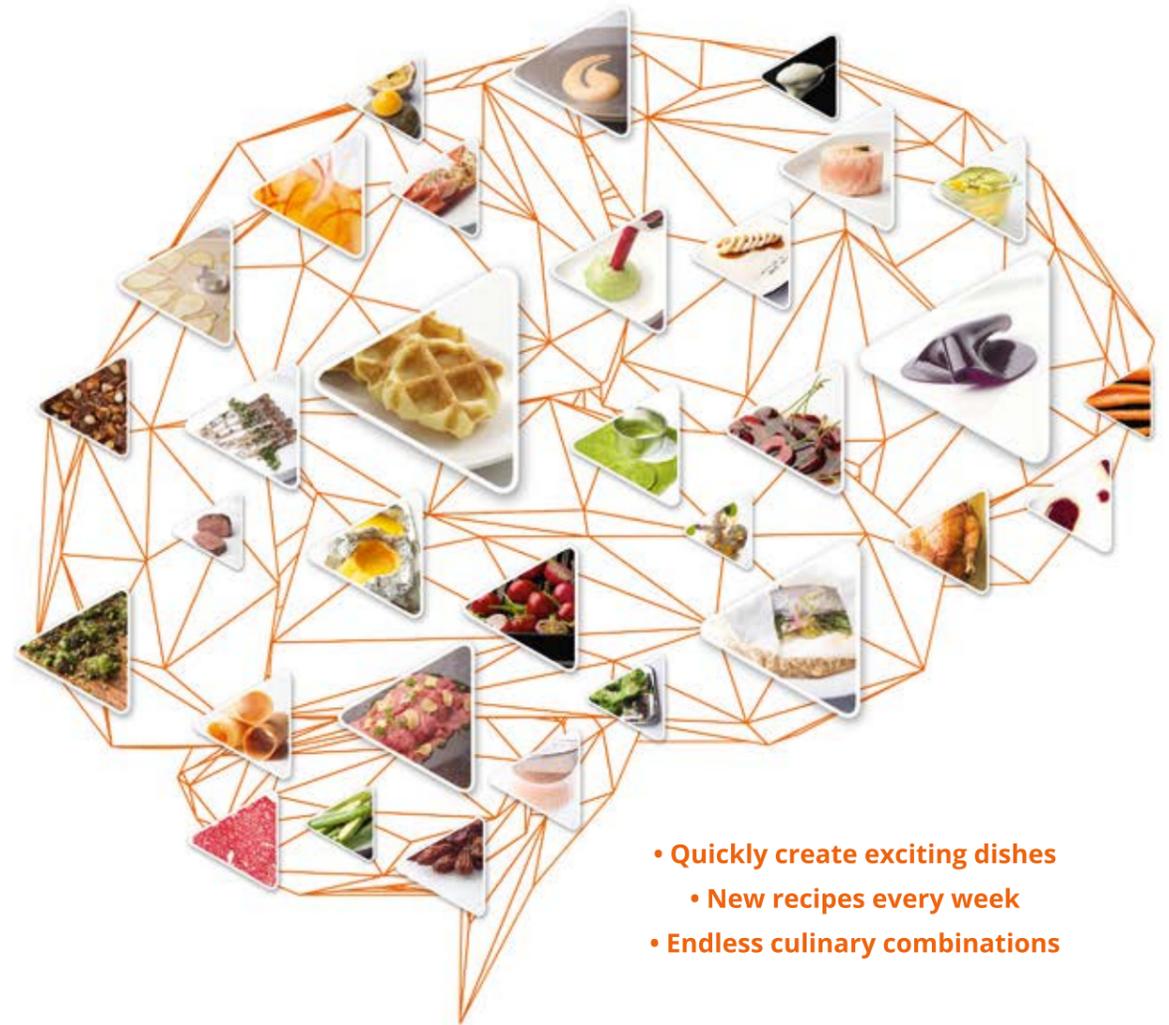


Congratulations to Westminster Kingsway, winners of UK Young Restaurant of the Year. (below)



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MEETING OF HOME NATIONS CHEFS' ASSOCIATIONS



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On Tuesday 4th June, senior members of all the Home Nations Chefs' Associations met at Ibrox Stadium Glasgow. Represented were the British Culinary Federation, the Federation of Chefs Scotland, Panel of Chefs Ireland and the Culinary Association Wales. This was the first meeting of all members since they last met 2015 and was convened following the establishment of other chefs' association partnerships across Europe.

The purpose of the meeting, which was chaired by Neil Thomson, Worldchefs Continental Director for North Europe, was to look at ways in which the four associations could work more collaboratively on a range of initiatives and projects, in particular working within Worldchefs. The first step was to develop a joint manifesto and each association was allocated a responsibility.

- | | |
|-----------------------------|-------------------------------|
| People shortage | Panel of Chefs Ireland |
| Skills | Federation of Chefs Scotland |
| Sustainability | British Culinary Federation |
| Foundation Economics | Culinary Association of Wales |

The first step in working together was to accept the invitation for National Teams to participate in the forthcoming "Battle of the Dragon", which will be held in Llandudno, Wales in October. This will be used by all the teams as an opportunity to practice for the IKA Culinary Olympics in Stuttgart, in particular the inclusion of the Edible Buffet which, in Wales, will be prepared for 10 covers.

The judges will be Lee Corke, England; Kevin MacGillivray, Scotland; Colin Gray, Wales and Brendan O'Neill, Ireland.

Other topics discussed were International Chefs' Day, the establishment of a National Achievement Award which would encompass both kitchen and front of house skills, The British Food Trust, World Skills at the NEC and Worldchefs Business.

All members of each Executive were invited to attend the Scottish Chefs 25th Anniversary Dinner to be held at Gleneagles Hotel on Sunday 17th November. The evening will commence with a Champagne and Canapé Reception to be followed by an 8-course Dinner, including a special tribute to Chef Andrew Fairlie with his signature dish of Lobster Smoked on Applewood Shavings, being prepared by Stephen McLaughlin of Restaurant Andrew Fairlie. Other chefs participating on the evening are Roy Brett, William Curley, Tom Kitchen, Martin Wishart and Gleneagles Executive Chef, Simon Attridge.

The next meeting of The Home Nations will be in Llandudno on 29th October 2019.

Above: L-R Paddy Brady, Peter Griffiths, Brian Cotterill, Neil Thomson, Toby Beevers, Stuart McLeod, Hazel Mulberry, Brendan O'Neill, Joe Queen, Kevin MacGillivray, Jav Aziz, Arwyn Watkins, Robin Austin.

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Founders Lunch 2019



July 14th Founders, Honourees and Committee Members met for the annual lunch, hosted once again by Executive Vice President Andreas Antona at Simpsons restaurant, Edgbaston, Birmingham.

Stories of the past and present were shared at the table along with memories of those sadly no longer with us. An opportunity in particular for those founder members who live at other ends of the country or further afield to catch up and renew friendships.

The day started with a drinks reception followed by a 6 course meal expertly cooked by the Simpson's brigade.

THE MENU

Heritage Beetroots
Iced wasabi, lemon sorrel

Sea Bream
Tartare, Imperial caviar, cucumber

*Leeuwin Estate "Art Series" Reisling 2015
Margaret River, Australia*

Scallop
Fermented carrots, black garlic, fennel pollen

*Gerovassiliou, Sauvignon Blanc Fume, 2018
Epanami, Greece*

Aberdeenshire Beef
Foie gras, potato terrine, Perigord truffle

*Prunotto, Barola, 2015
Piedmont, Italy*

Gooseberry
Cheesecake mousse, ginger, elderflower

*Parparoussis, Muscat de Rio Patras, 2016
Patra, Greece*

Gariguette Strawberries
Strawberry & white chocolate mille-feuille, basil ice cream

*Collection Plaimont, Pacherenc, Petit Manseng, 2015
Saint Mont, France*



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Loughborough College students joined one of the culinary industry's leading names to help make its Radmoor Restaurant guest chef takeover a sell out success.

Mark Fletcher, Executive Head Chef of The Mere Golf Resort and Spa in Cheshire, shared his more than two decades' experience at Michelin starred restaurants and some of the UK's top hotels with hospitality and catering students as they worked alongside him to create and serve his five course taster menu at the College's award-winning commercial restaurant.

"Sixteen of our students were in the kitchen and front of house and every one of them was able to really get involved. Mark has an impressive track record but was incredibly down to earth. He showed the students what to do and was supportive but stepped back to let them get on with it." said chef lecturer and hospitality and catering lead at Loughborough College, Darren Creed. "We had a full restaurant and the diners were incredibly impressed - they said the food, the whole evening, was superb. It was a fantastic experience for our students and we're extremely grateful to Mark.

"He was our final guest in an academic year which has seen us host five chef takeovers at Loughborough College - more than ever before. These are fantastic opportunities for our students and for us to share the great work we are doing at the College not only with the industry but also with others in education."



Mark Fletcher said: "It was a real privilege and an honour to be asked back to Loughborough College to feature once again as a guest chef.

It's great to work alongside and guide the students to deliver my personal food philosophy and their passion and love of cookery is a joy to witness.

"What Darren has created within the students is the pride and the passion required for the future of the industry. The College is a great place to come and cook, to be a guest chef, and to impart and back up Darren's teachings as well as enable the students to prepare, cook and serve. The night itself was amazing. The students had never seen or cooked and plated this food before but they delivered each course with brilliance to a live restaurant. It was a real pleasure to oversee them. They are a credit to the College and our industry."

Pictured: Loughborough College students join guest chef Mark Fletcher (third from left) for a sell-out event at the Radmoor Restaurant



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'Gastronomixs provides recipes in the form of building blocks'

Gastronomixs provides recipes in the form of building blocks, also called components. These are not dishes, but preparations of one single ingredient.

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> Pickled cucumbers

Creation by Jonnie Boer, Librije's Atelier, Zwolle, the Netherlands.

Ingredients

2 cucumbers	1 litre plain vinegar
660ml water	330g sugar
10 peppercorns	5 star anise
3 bay leaves	0.5 red chilli pepper

Preparation method

- You can slice the cucumber into ribbons or use a melon baller to scoop out little balls.
- Keep the offcuts for a different preparation.
- Bring the remaining ingredients to the boil until the sugar has dissolved.
- Allow to cool.
- Marinate the cucumbers in the pickling liquid until use. Please note: the cucumber will start to discolour after two days.

> Cucumber-oyster foam

Ingredients

250g cucumber juice	2 lemons, for juice
50g milk	2g gelatin leaves
45g oyster juice	As needed: salt
As needed: Chardonnay vinegar	

Preparation method

- Boil the milk with part of the cucumber juice.
- Dissolve the softened gelatine in this mixture.
- Add the rest of the ingredients.
- Season to taste with salt and Chardonnay vinegar.
- Pass the mixture through a sieve and pour into a siphon. Aerate with one cartridge.
- Chill the siphon until ready to use.



Gastronomixs offers almost 3,000 (!) components and already over 27,000 professional chefs are using the platform. Go to Gastronomixs.com if you want to find out how the platform can inspire you!



Queen's Birthday Honours List recognises David McKown MBE, BCF Member



The University of Sheffield's Head of Training and Quality in Accommodation and Commercial Services has been recognised for services to hospitality training and education in the Queen's Birthday Honours List.

David McKown, who has worked at the University for 27 years, has been appointed a Member of the Order of the British Empire (MBE). Honours are awarded to extraordinary people across the UK for service to the country to mark the Queen's official birthday.

David will be invited to an Investiture at Buckingham Palace or Windsor Castle, where he will receive his medal in person from the Queen or a member of the Royal Family.

Over nearly three decades, David has spearheaded a series of projects to boost training and education in the hospitality sector, both at the University of Sheffield and across the country.

In 2011, he became a Director of University Hospitality Seminars Ltd, a company that designs, organises and delivers training for staff working in higher education institutions across the UK.

David was awarded Honorary Membership of the Master Chefs of Great Britain (MCGB) in 2012 having developed and supported the organisation since 1996, when he invited the MCGB to present a dinner at the University of Sheffield. The

dinner is now an annual event. That same year, he created the annual UK Young Restaurant Team of the Year competition, a vehicle to help young people build careers in the hospitality industry.

He became a Director of College and University Business Officers (CUBO) in 2016, advising the board on the strategic development and implementation of training programmes for the sector. David is also a Fellow of the Institute of Hospitality.

At the University, David guided his department to Investors in People accreditation in 1995 and the Customer First Standard in 2011.

In 1998, he created the internationally renowned Skills for Chefs Conference, which takes place at the University of Sheffield each summer.

He has also received awards for his work, including a Cost Sector Catering Award for the University/College Sector and a Catey Award for Education and Training.

David McKown, Head of Training and Quality in Accommodation and Commercial Services at the University of Sheffield, said: "I was very surprised to learn that I had been recognised. I am of course delighted and totally blown away to be receiving this honour and will be having a special dinner with family and close friends to celebrate!"

"I would like to thank all my colleagues and industry friends who have supported me along the way. My achievements

would not have been possible without the University embracing such a strong set of values and without senior colleagues supporting and encouraging me to be innovative and creative."

Helen Dingle, Chief Financial Officer, provides leadership to Accommodation and Commercial Services. She said: "Since joining the University, David has worked tirelessly to promote training and education in the hospitality sector, positively enhancing people's lives at work and beyond."

"David always brings energy, enthusiasm and a fresh way of thinking and he is truly passionate about his work. He deserves huge thanks for his commitment and dedication, and congratulations on this well-deserved and incredible achievement"

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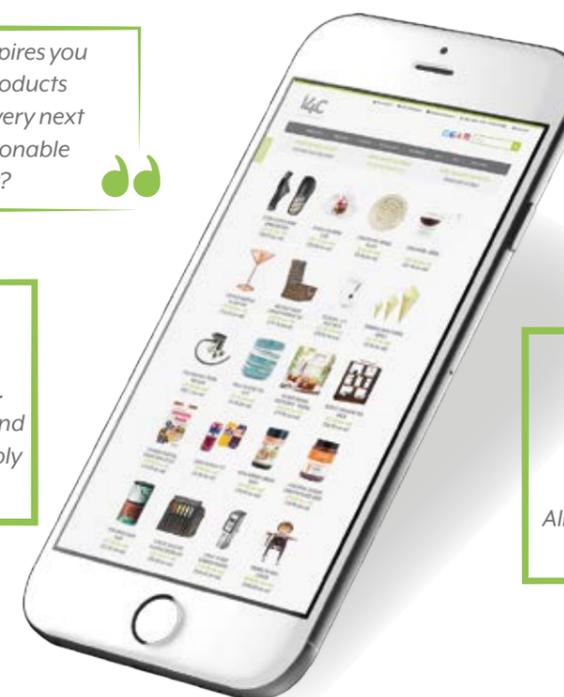
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Firm wins second three-star Great Taste Award



A CUMBRIAN smoked salmon company has won yet another coveted three-star Great Taste Award.

Grants Oak Smoked's Traditional longsliced smoked salmon was praised by judges for its 'beautiful presentation... melting texture... delicate and complex taste...'

It was one of only two UK smoked salmon products to get the three-star accolade.

Run by the Guild of Fine Foods, more than 12,000 products from across the globe were blind tasted by 12 panels of experts made up of top chefs, cookery writers, food critics, restaurateurs and fine food retailers. Less than three per cent of entries received the three star award.

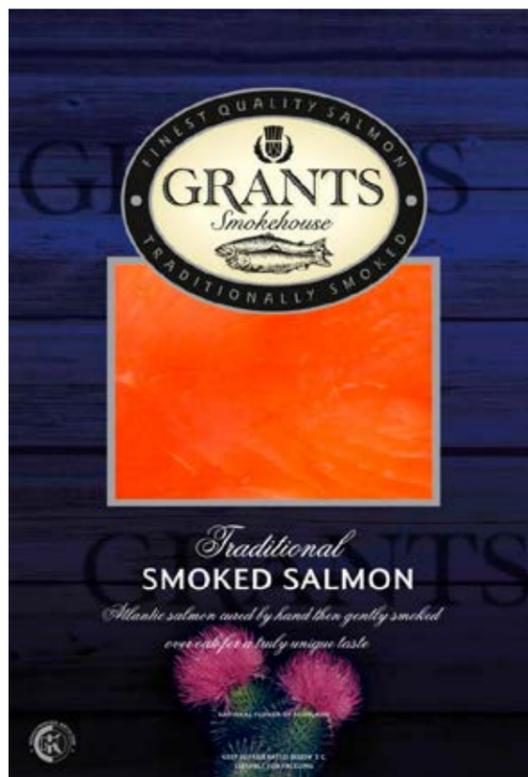
Two years ago Grants' premium product, its Traditionally Smoked Rope Hung Scottish Salmon, also won the prestigious three star award.

The company's owner, Jonathan Brown, said: "Once again we are delighted the renowned Great Taste experts have recognised the dedication, expertise and quality of our products."

"To win three stars with two separate products in such a short period of time is a fantastic success. For the Grants Traditional longsliced - one of our core products - to win three stars represents an amazing achievement. It signifies the emphasis we have placed on quality for more than 30 years. "We only source the finest salmon from suppliers with the highest aquaculture and environmental standards. Each fish is then hand trimmed, cured and smoked the traditional way, over real oak chips, under the personal supervision of our master smoker."

"When I started the company, hand-delivering single sides of smoked salmon to Lake District chefs, I vowed quality would always be the benchmark which set us apart, and I am thrilled this latest award recognises that."

From its base in Maryport on the Cumbrian coast, Grants supplies smoked salmon and other products to restaurants, hotels, retailers and catering companies right across the globe. It employs more than 100 people.



Mr Brown added: "As a family company, we are very proud of our Cumbrian roots and always do our utmost to promote the area and its produce across the globe. Awards such as this help us in this process. Everything we have achieved would not have been possible without the dedication and support of every member of our team, some of whom have been with us for decades. This award also recognises their hard work and excellence."

The Bocuse d'Or UK Academy has announced the line up of chefs who will compete in the Bocuse d'Or National Selection at The Restaurant Show on Monday 30 September.

The winning chef will go forward to compete in the European heats of the Bocuse d'Or, due to take place in June 2020. He or she will also have the opportunity to complete a funded stage in a highly respected British or European restaurant.

The four chefs competing in the final will be:

- RUTH HANSOM** Head chef at Pomona in London and Young National Chef of the Year winner 2017 and The Royal Academy of Culinary Arts Michel Bourdin Scholarship 2016.
- IAN MUSGRAVE** Sous chef at The Ritz London and British Culinary Federation Chef of the Year 2018.
- LUKE SELBY** Great British Menu winner 2019 and Roux Scholar 2017-2018 and National Chef of the Year 2017-2018.
- ROBERT SUSSEX** from 1 More London Place and National Chef of the Year 2019 semi-finalist.

Founded in 1987 by the late and legendary Paul Bocuse, the Bocuse d'Or is the greatest culinary spectacle in the world with more than 62 countries entering the last competition. The UK has competed in all but one world final with former candidates including Tom Phillips of Restaurant Story, Adam Bennett of The Cross at Kenilworth, Simon Hulstone of The Elephant in Torquay, André Garrett of the Corinthia Hotel in London, John Williams of The Ritz London and Clive Fretwell of Belmond Le Manoir aux Quat'Saisons.

To compete in the Bocuse d'Or is one of the toughest culinary challenges for any chef and to prepare them, each of the finalists will receive coaching and mentoring from the UK culinary team - including Adam Bennett MCA, John Williams OBE and Bocuse d'Or UK candidate 2019, Tom Phillips.

The Bocuse d'Or UK Academy has selected a panel of high profile chefs, from the UK and beyond with experience of the Bocuse d'Or, to judge the chefs. The judges will look for culinary technique and creativity, complexity where appropriate and harmony of combinations within the dish. They will also be looking for chefs to demonstrate an understanding of the unique style of the Bocuse d'Or in the three hour 45 minute cook off.

Finalists for Bocuse d'Or UK Selection revealed



KEY FACTS ABOUT THE BOCUSE D'OR

The Bocuse d'Or was founded in 1987 by the late Paul Bocuse, a French chef celebrated world-wide for the high quality of his restaurants and his innovative approach to cuisine.

It is the world's largest cooking competition and considered the most prestigious award for any chef.

The world final takes place every second January in Lyon, the culinary capital of France.

To qualify for a place in the world final British chefs must secure a top ten position in the European heat. The next European final will take place in Estonia in June 2020.

The UK has yet to reach the podium - it came very close in 2013 when Adam Bennett and Kristian Curtis reached 4th place.

The Bocuse d'Or UK Academy was founded by Andreas Antona in October 2017 to provide support, resource and funding for Team UK. Brian Turner was President of Bocuse d'Or Team UK until August 2018 when he handed the role over to Simon Rogan.



Discover more about the Bocuse d'Or from top chefs and sponsors:

<http://bocusedoruk.co.uk/join-the-journey-bocuse-dor-uk/>



Goodfellows sponsors the National Culinary Team



GOODFELLOWS

Goodfellow & Goodfellow Ltd. (G & G) are delighted to be named as a major sponsor for the British Culinary Federation and England's National Culinary Teams, both Senior and Junior. We will be sponsoring Chefs' clothing, including Jackets, Aprons and trousers, along with some of our amazing plates for the teams to use during competitions.

Paul and Valda Goodfellow have had a long association with the BCF over the years and hugely value the support and friendship of Peter Griffiths MBE. Paul states "Peter is one of the industry's legends and his loyalty to those who uphold the true values of this industry is something that everyone admires."

G & G was established in 2012 and since then has achieved an enviable position as a high-quality supplier of the world's best tableware, equipment and chefs' clothing. Their showroom in Little Portland Street, London, is a magnet for not only the U.K.'s best chefs but also increasingly for those outside the U.K. who are looking for innovation, quality and the best choice.

Paul says "We are really looking forward to renewing our close ties with

the BCF and welcoming friends from the Federation, old and new, to our showroom. Our team is really excited about this new sponsorship."

If you are not already acquainted with G & G why not visit its website to see what they have to offer www.goodf.co.uk or call their friendly Sales Team on 0844 3345232.

Goodfellows partners with ECF of France

Valda and Paul Goodfellow and ECF of France are delighted to announce they are now co-owners of Goodfellow and Goodfellow Ltd. (G & G).

G & G was founded by Valda and Paul; commencing trading in 2012 and which since then has achieved an enviable position in the market for offering the best tableware brands along with an innovative design service and dedicated customer support team.

As their business has grown significantly over the last 7 years, there is now a need to develop a specific Contracts capability to serve the increasing demand for multi-site supply, whilst maintaining the very individualistic nature of G & G's independent customers.

ECF will add its considerable supply chain capability, financial strength and sectoral

expertise to G & G's already enviable market position in the U.K, thereby providing a powerful combination of synergies to develop a full-service approach to both independent and corporate hospitality clients. Whilst ECF has invested in a majority shareholding in G & G, Valda & Paul will retain a significant interest and continued long-term commitment to the development of the business.

Valda Goodfellow, Managing Director of G & G states "We were very careful to choose the right partner who understood our unique business model and who would also support our approach to very discerning customers. We are not like anyone else in the market and we need to maintain our individuality. We are convinced by the knowledge, understanding and respect that the ECF team have for the hospitality business and for what we offer. We all know that we live in unpredictable economic times and being now part of one of the leading European distributors and having a secure European supply base, will help massively in whatever the

future holds. This puts us on the same footing with other multi-national supply chains."

ECF is market-leader in Continental Europe, Middle East and Asia Pacific for reach, breadth and depth of supply. Thierry Drecq, Chair of ECF is delighted with the acquisition of G & G shares and says "We really believe in what G & G offer the market. Valda & Paul have created something very special and we want to support them through the years to come. We will offer our capabilities to assist them in bringing their solutions-driven approach to a greater number of clients. Valda & Paul, being now fully part of the ECF family will continue to run the business in the way they always have but will benefit from the Group's support where it is of advantage. What is really important is that we add to what they already do and share with our existing operations the unique know how of G & G.

Paul concludes "We look forward to what we can achieve together and how we can offer an increasingly beneficial service to our valued customers."





BCF Annual Golf Day

Coventry Golf Club, Finham, West Midlands was founded in 1887 and the course has become one of the finest examples of mature parkland golf and as an Open Qualifier course, it has been host to many prestigious Professional and Amateur Tournaments.

On Monday 24th June the British Culinary Federation held their annual golf day with a field of 64 members and guests taking on the challenge of the course. The format of the day began with registration from 9.15am with coffee/tea and bacon rolls. A "shotgun" start commenced the days play, with teams teeing off from each of the 18 holes around the course.

The weather this time was very different to last year with the month of June so far being very wet. The day started slightly overcast and very humid, with temperatures around 21 degrees and there was a slight showing of light rain at the initial start, but this held off and the day became much more humid with sunshine throughout the afternoon. This was very much welcomed by the players as the course was in superb condition with the greens running very true.

The teams returned to the clubhouse for the very much needed refreshments at the 19th



hole, and time for players to reflect on the highs and lows of their game.

The day was rounded off with an enjoyable two course buffet lunch followed by the awards presentation.

This was conducted by this years event organisers and vice presidents Chris Hudson and Graham Crump who were supported on the day by the chairman Stuart McLeod.

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: Aubrey Allen, Bidfood, Cheal's of Henley, Essential Cuisine, The Butchers Block and Zuidam UK Ltd also to Coventry Golf Club who hosted the event.

Above: 1st: Simpsons Restaurant

2nd: Zuidam UK

3rd: University College Birmingham

Nearest the Pin on the 7th Sponsored by Essential Cuisine "The Milkman".

Nearest the Pin in 2 on the 9th Sponsored by Bidfood; Luke Tipping.

Nearest the Pin on the 17th Sponsored by Cheal's of Henley; Peter Purcell.

Longest Drive on the 18th Sponsored by Zuidam UK; Simon Hardwin.



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- Student placements across the globe, from Ireland to Canada and China
- £100 million investment into facilities including the Food Science and Innovation Suite
- AA Highly Commended 'open to public' training restaurant The Atrium



BCF Annual General Meeting • 28th April 2019

The AGM was kindly hosted at Nuthurst Grange Hotel, our sincere thanks go to Paul Hopwood and his team for providing excellent hospitality and facilities.

Committee members reported on their respective responsibilities since the last AGM and their proposals for the next period. The reports were warmly accepted by the members attending.

Overall, the Federation is going from strength to strength and with the commitment and dedication shown by many, coupled with the strong support from industry the future continues to look extremely promising.

The meeting ended and followed with an excellent lunch:

- Canapes and Champagne
- Rabbit
- Boudin, Jersey Potato, Rhubarb & Watercress Salad, Roasted Walnuts
- Salmon
- Gin Cured, Pickled Vegetables, Mustard Mayonnaise
- Beef
- Roast Sirloin of Beef served with all the trimmings
- Seasonal Vegetables, Roasted Potatoes
- Treacle
- Warm Sponge, Crème Anglaise, Blackcurrant Sorbet
- Coffee and Petit Four

Rebecca Boast, Senior Tutor
The Raymond Blanc Cookery School

Lee Desanges, Owner of award-winning street food restaurant Baked In Brick

Brad Carter, Owner and Chef
Michelin-starred restaurant Carters of Moseley

Leo Kattou, MasterChef finalist
Senior Sous Chef
Michelin-starred restaurant Simpsons

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f t y in i p



Gloucestershire catering equipment manufacturer crowned family business of the year in prestigious awards

A Gloucestershire catering equipment manufacturer has been served up a treat after being named the winner of the People's Choice Awards 2019 for the South and South West.

Target Catering Equipment, a second-generation family-run business and sole representative of Gloucestershire at the acclaimed Family Business United awards, came out on top in an online public vote against 13 other finalists in the category, which included St Austell Brewery, New Wave Marine and St Bridget Nurseries to name a few.

Picking up the coveted award at a glitzy awards ceremony at The May Fair Hotel, London, last night, David Pedrette, Managing Director of Target Catering Equipment, said: "We can't believe it, we're still in shock to be completely honest!

The fact we won the award from people going out of their way and voting for us is so very humbling. There were some really elite family businesses in this year's shortlisting, so it makes the win that extra bit special.

"We work tirelessly to ensure our customers only receive the very best products and I guess this is a way of knowing how much they appreciate our service, it's an incredible feeling."

Target Catering Equipment specialises in commercial kitchen design and has been providing quality, bespoke catering equipment to the foodservice industry for over 30 years.



"we're still in shock to be completely honest! The fact we won the award from people going out of their way and voting for us is so very humbling"

Founded in 1988 by David and his wife Elizabeth, who is the Financial Director, the firm now employs daughters Charlotte and Nicola as General Manager and Marketing Manager respectively.

Target is widely known for its commercial induction ranges, which have been recognised as highly sustainable products by industry body CESA/FCSI and the Carbon Trust. Because of this, Target has helped to deliver thousands of pounds worth of Carbon Trust grant funding to its clients, which has assisted them in the purchasing of equipment.

The Gloucester-based company also designs complete commercial kitchens including kitchen ventilation systems, in addition to assisting customers with overcoming difficult ventilation and equipment issues - which have caused contractual problems and require compliance with strict planning and DEFRA guidelines.

David added: "On behalf of all of us here at Target, we want to say a massive thank you to all those who voted for us. We would also like to thank our extended family, our employees, as we wouldn't be where we are now without them. All the support from our loyal customers from our hometown in Gloucester and beyond means the world to us."

The People's Choice Awards are organised by Family Business United, the award-winning magazine and resource centre that champions and celebrates the family business sector.

Now in their seventh year, the awards recognise the diversity, strength and depth of family firms across the UK and seek to highlight the contribution that family firms make to the UK economy. Previous winners of the South and South West category include Thatchers Cider, Westons Cider, Brend Hotels and Hoburne Holiday Parks.

For more information on Target Catering Equipment, please visit <https://www.targetcatering.co.uk>



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Worldchefs is the largest chefs' organisation in the world, with over 110 member countries involved. The British Culinary Federation is the English member, which gives you, our members, automatic membership. All of the Worldchefs news and initiatives can be found just by clicking on www.worldchefs.org and it is definitely worth checking in on a regular basis to keep yourself updated.

However, I want to highlight just a few of Worldchefs ongoing goals that you, as a member of the British Culinary Federation, might not realise could be of interest to you.

EVENTS

If you are a member of the BCF you are entitled to attend the Northern European meetings, which are held every year in a different part of Europe – a great opportunity to dip into different cultures and experiences. The Worldchefs World Congress is held biennially and is attended by all the member countries – a gathering of chefs from all around the world. It is an extraordinary opportunity to build up a world network of culinary knowledge and skills, job opportunities and friendship. Next year it is being held in St Petersburg, Russia from the 28th - 31 July 2020. Please think about joining the BCF contingent attending, as it is a great opportunity to get to know more of your fellow BCF members and meet your counterparts in the hospitality industry from all around the world.

I have personally attended almost every Congress since 1980 and have served on the Board of Worldchefs on three occasions and was awarded an Honorary Membership of Worldchefs. In fact, because of my long involvement with Worldchefs, I have seen much of the world and visited many unusual places, where I wouldn't normally have had the opportunity to visit. It has been educational and enjoyable and I have met a lot of colleagues from all over the world, who have become longstanding friends and contacts. Through Worldchefs I have made many memories and had fun and you can do the same if you get involved!!

The cost of the Congress in Russia is 690 euros for chefs, 550 euros for young and retired chefs and 350 euros for accompanying guests. As we go to press, we do not yet have the cost of the hotels or the visa needed to visit Russia, however if you are interested in attending, please let Mandy know and we will keep you up to date as things progress. Details of the final package will appear in the next edition of Culinary News.

WORLDCHIEFS NEWS UPDATE
Brian Cotterill, BCF Honorary President, reports:



WORLDCHIEFS GLOBAL CULINARY CERTIFICATION PROGRAMME.

The Worldchefs certification is the first and only certification for the culinary profession, created by Worldchefs in participation with City & Guilds London, a world leader in skills development and quality assurance.

For those of you who would like to become a Worldchefs Certified Chef, please take a look at the WACS website at www.worldchefs.org. If you are starting out on your career and would like a record of your achievements, this is a programme for you. If you have been in the industry for many years and would like to be a Certified Master Chef then you just have to provide your credentials to obtain the Master Chefs certification. Just choose your correct level outlined below, create the evidence and submit your application and payment online.

The levels are Certified chef: of three years: Chef de Partie: Sous Chef: Pastry Chef: Chef de Cuisine: Executive Chef: Culinary Educator: Master Pastry Chef and Master Chef of Worldchefs.

International Chefs Day, 20 October International Chefs Day is an annual event, celebrated in most member countries, and was set up to support the children of the world on this special day. It is a day to celebrate our profession, to share and pass on our knowledge and help children to get excited about healthy food and our industry. We invite you to make a difference in your community by making healthy eating fun and exciting for children.

The British Culinary Federation has been involved with this special day since it began and our thanks to our committee member, Matt Shropshall and University College Birmingham for all the effort they have put in to create special classes and events for children. It is always a great success and very educational for the youngsters. Why not do something locally and let Matt know about it and he will publicise it on the Worldchefs website?

FOR EXAMPLE: Contact your local catering college and get their students to help you with an event to celebrate the day.

Reach out to your local schools. Get the supervisor and head teacher involved in events/ classes and do this together with students Or, simply share your knowledge and cook with your own children in your very own kitchen and invite their friends to join in.

FEED THE PLANET

The Feed the Planet initiative is to love food, hate waste ...save money! Experience shows that foodservice operations that reduce food waste and make it one of their key selling points, results in a more efficiently run kitchen where food expenses are reduced. And which chef doesn't want to reduce their food waste?? Every day across the world food is discarded from foodservice operations. Much of this food waste is disposed of in a landfill, which, over time, produces methane, which is very damaging to the atmosphere and greatly contributes to climate change. Wasted food represents wasted energy, water, land, labour and other precious resources. For all these reasons it should be the goal of restaurants around the world to find ways to reduce the food waste in their daily operations.

The Worldchefs Food Waste Challenge for Foodservice Operations is a way for restaurateurs, chefs, and cooks to learn about how to reduce food waste in their kitchens and commit to reducing their own food waste. As a member of Worldchefs and the BCF, you will not be alone in this endeavour. You will have the support of Worldchefs behind you to teach you how to reduce food waste and help you track your progress, so you can use your success as a publicity tool. Just login in to www.worldchefs.org to participate.

Finally, a reminder that your BCF membership entitles you to take advantage of all that Worldchefs has to offer, so check out their website now!

GARY PARSONS HEADS UP NEW INNOVATION KITCHEN AND ACADEMY IN BATTERSEA

OUR EXPERTISE IS IN DEVELOPING BESPOKE PRODUCTS, NURTURING SKILLS AND BUILDING KNOWLEDGE - SO WE HAVE ALWAYS WORKED CLOSELY WITH OUR CUSTOMERS AND MAKERS

We'll be taking this a stage further later this year with the launch of a brand new innovation kitchen at our Battersea headquarters. This exciting new space will be a hub for demos, tastings, product development and training for our customers. Think of it as a creative hub for cooking up new ideas.

Our innovation kitchen is headed up by our Group Development Chef, Gary Parsons.

After an eight year stint as Executive Chef at the All England Lawn Tennis Club, and multiple guest appearances on popular foodie shows such as

Great British Menu and Saturday Kitchen, Gary knows a thing or two about pulling together a sensational menu using artisan ingredients. From creating a seven course menu for the Royal Family, to understanding the complexity of serving over 28,000 kilos of perfect strawberries with cream to avid tennis fans over the Wimbledon Championships every year, Gary is a seasoned pro - which is why we had to have him on our team!

Gary's been busy working on fresh ideas - to help our customers get the best out of the many products we have on offer. He can work with you on training for your junior staff and make those ingredients go just that little bit further - leaving you and your team free to focus on the finer details of your dishes.

Keep checking back to our website for more info, recipe ideas and tips from Gary here.



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Curated by:

3rd to 5th March 2020



TUCO chairman wins prestigious Cateys Award

Last night, Matthew White, chairman of The University Caterers Organisation (TUCO) and director of campus commerce at the University of Reading was announced the winner of the public sector award at the esteemed Cateys Awards 2019.

An audience of 1,200 including an impressive line-up of Michelin-starred chefs and high-profile industry professionals gathered at the 35th prestigious event, which took place at the Grosvenor House, A JW Marriott Hotel in London.

Matthew White said: "To win the public sector award at this year's highly respected Cateys Awards is a huge honour. I was delighted to be nominated and shortlisted by my peers, and to go on to win is incredible."

He adds, "Winning this prestigious award is a fantastic achievement for myself and TUCO. Our #TUCOfamily is what drives the organisation. I am extremely proud that we are proved to be an influential part of the UK catering and hospitality industry."



The Cateys annual awards ceremony is a celebration of the finest people and brands in UK hospitality. It showcases innovative brands and trail-blazing people from across hotels, restaurants, foodservice, pubs and bars. Alongside Matthew White, other winners included 72-year old chef Shaun Hill who was presented with the lifetime achievement award, Vacherin's Phil Roker, who won the foodservice caterer award and the special award honoured Ken McCulloch from Dakota.



White adds, "TUCO is a membership organisation made up of circa 186 higher and further education institutions across the country. Our procurement frameworks help achieve best value for public sector catering, not only in education but also for NHS trusts, local authorities, care homes, academies and charities. We provide learning and development via our TUCO Academy for our members who employ circa 33,000 members of hospitality staff at various stages of their careers within the sector.

The esteemed Cateys is one of the top awards to win in this industry and so to be honoured with this great award will help our business grow and develop for the future."

On Thursday 4th April 2019, Matthew White was announced the winner of the Non-Executive Director award for the Institute of Directors (IoD), North West & Isle of Man, Director of the Year Awards 2019. Following this, White has now been shortlisted for the IoD awards UK finals. The winner will be revealed on Friday 18th October 2019 at The Brewery in London.

The IoD awards is a celebration of director's leadership, talent, success and achievement. The event aims to highlight the very best of UK business leaders.

www.tuco.ac.uk

TUCO Conference Dinner and Awards

In my role as chair of the TUCO Culinary competitions committee, I was invited to the final evening of the annual TUCO conference. Held at the University of York.

In previous years I was fortunate to be able attend the full 3 day conference, this is always enlightening and stimulating, the programmes include presentations and workshops with a wide selection of guest speakers and presenters from the education, business and hospitality sector.

The final night is always a showcase for the host university and never fails to impress those who attend.

The evening began with drinks and canapes in a university social area, the theme of the night was inspired by the history of York.

Jorvik influence with a touch of Game of Thrones. On being called for dinner, all were escorted to the dining area in the main sports centre by a group of Vikings holding flaming torches, the room now impressively a set of "Game of Thrones" with the signature tune playing.

On taking my seat I and Andrew Green Chief Executive Officer of the Craft Guild of Chefs, were nominated to sell raffle tickets, so we both adorned Viking Helmets and commenced with collecting monies.

As expected the University of York catering team led by Andrew Wood, Food Development Manager and David Martin, Executive Head Chef flew the flag for York and the industry.

Over 400 attended the dinner and all enjoyed a successful conference and Awards evening. Next years conference will be held at the University of Keele and I am sure will be another successful event.

The Menu:

- Heritage Carrot, Cured Egg Yolk, Dill, Wild Rice
- Lamb Loin, Confit Belly, Sweetbreads, Fermented Garlic, Pickled Cherry, Mutton Broth.
- Poached Pear in Mead
- Blackberries, Gingerbread.
- Candied Ginger and Goats Curd





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ACIDITY	_____
BITTERNESS	_____
SUGAR	_____
LENGTH OF FLAVOUR	_____
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COLOUR	Antique pink
FLAVOUR COMBINATIONS	Strawberry, raspberry, vanilla

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www.ponthier.net



Website Job Page

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



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

www.britishculinaryfederation.co.uk



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Wrapmaster Backs England National Culinary Team

Cofresco Foodservice – maker of the award-winning Wrapmaster® range – has extended its partnership with the British Culinary Federation (BCF) by becoming official sponsors of the England National Culinary Team.

The announcement follows Cofresco's already long-standing partnership with the BCF which includes sponsorship of the Young National Chef of the Year and the Student Cook and Serve Team Challenge.

Speaking about the agreement Adrian Brown, Managing Director, Cofresco Foodservice said:



"We're delighted to cement our relationship with the British Culinary Federation and become an official sponsor of the England National Culinary Team.

It's widely known that Cofresco Foodservice is a big promoter of competitions at every level and vocal about the unique experience – and benefits – competitions give chefs. We're excited to be backing some of the best culinary talent around and look forward to seeing some incredible cooking in Stuttgart next year."

This latest commitment is part of the company's pledge to support chefs at every level. From when students first embark on a career in food, to those chefs who compete on a global stage.

Adrian adds:

"The BCF's work with schools and colleges, as well as its promotion of culinary skills and competitions really resonates with the Wrapmaster team and Cofresco Foodservice"



Wrapmaster is proud to have been trusted by chefs for over twenty years. Sponsoring the England National team will allow us to extend this support beyond the professional kitchen to those chefs cooking on the ultimate stage – the World Culinary Olympics."

Wrapmaster is part of Cofresco Foodservice, a division of Melitta UK Ltd. The award-winning range includes the new Wrapmaster 3000, Wrapmaster 4500, the Wrapmaster Duo which dispenses two types of material, or can be used for large volume users of one material and the Wrapmaster Compact.

For more information on Wrapmaster call 01952 678800 or visit www.wrapmaster.global.

Follow Wrapmaster [www.twitter.com/ WrapmasterUK](https://www.twitter.com/WrapmasterUK)

The Benefits Are Clear for Kitchens

With independent research revealing that 81% of chefs and caterers say cling film is an essential tool to keep their kitchen running effectively*.

Cofresco Foodservice – makers of professional dispensing system Wrapmaster – can offer chefs clear benefits when it comes to their cling film, aluminium foil and parchment needs.

Described as one of the 'coolest products at the National Restaurant Association Show 2019'. The multi-award-winning Wrapmaster (including FPA Best Product Innovation 2019) is quickly becoming the essential piece of kit chefs can't live without.

Built with usability, hygiene and safety in mind, the dispenser has a concealed blade for safe, speedy cutting of cling film, aluminium foil or baking parchment. It earns that tick from Environmental Health Officers too, as it can be wiped down and easily disinfected in a commercial dishwasher to minimise cross-contamination.

With sustainability a key issue for many kitchens, mindful chefs are also benefiting the environment having reported using 20% less cling film, 25% less foil and 25% less parchment thanks to Wrapmaster's usability and ease of use.

With a Wrapmaster for every kitchen, the professional dispensers come in a range of sizes from the 30cm wide Wrapmaster 3000 – capable of holding 500m of cling film – to the Wrapmaster Duo which allows chefs to double up on volume.



For more information on Wrapmaster call 01952 678800 or visit www.wrapmaster.global

***Independent Chef Panel Research, 100 participants Nov 2018*

ANNUAL DINNER AND AWARDS EVENING 2020

The BCF is very pleased to announce that in celebration of its 15th Anniversary, the Dinner and Awards Evening will be returning to The Belfry Hotel, Wishaw, Sutton Coldfield on Sunday 3rd May 2020. The event promises to be a very special evening of fine food, entertainment and celebration. Please put the date in your diary, further details will follow in the winter edition of Culinary News and on the website.



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After being tested on their knowledge of wines with a visit to Denbies Wine Estate in Surrey, the team had to cook and serve lunch at Smiths of Smithfield, working on multiple elements in the kitchen and front of house under the watchful eye of the competition judges.



College of Food stars scoop fifth Nestlé Toque d'Or title for UCB

A team of students from University College Birmingham have seen off competition from around the UK to clinch a prestigious national culinary title.

College of Food trio Luke Hayward, Yasmine Selwood and Faiha Ahmed were announced as the winners of the 2019 Nestlé Professional Toque d'Or in a special awards ceremony at London's Royal Lancaster hotel on Friday 14 June.

It's the fifth time students from UCB have triumphed at the Grand Finals of the annual competition, which sees teams judged on both their cooking and service skills.

The win was particularly sweet for FdA Professional Cookery student Luke, who was previously part of the UCB team that narrowly missed out on the top gong in last year's final.

"Last time I was so disappointed so I insisted on coming back again," said Luke. "It still hasn't quite sunk in yet, to be honest!"

"Now it's on my CV I'm hoping it will take me far - even on finding out the results I was being offered jobs."

Having battled through the national heats of the contest back in March, the Grand Finals saw the trio compete with teams from four other institutions through a series of challenges spread over four days.

They were then challenged to deliver a fine dining banquet at the Kimpton Fitzroy hotel in Russell Square, producing a sustainable three course menu developed by award-winning chef Simon Hulstone.

For their final task, the trio visited Watts Farms in Dartford to learn about sustainable harvesting practices before picking ingredients from the field to use in their own dishes cooked for the judges.

The group were brought together and supported throughout the contest by Neil Rippington, Dean of the College of Food at UCB, who served as the team's mentor.

"We couldn't have had a better team this year," said Luke. "We had Neil's support through all of it, from meeting up as teammates right through to getting the awards. We've had other lecturers who have helped us too."

The group's team spirit was very much in evidence during the finals, with Level 3 Professional Cookery student Yasmine even volunteering to leave the kitchen and provide front of house support.



"I had initially thought that it would all be very intense kitchen work but we had so much fun," said Yasmine. "To have an achievement like this under our belts is amazing."

"I know it will open up so many doors for us all and I couldn't ask for better people to share it with. We came together for the Toque d'Or but we go forward as a family"

BA Hospitality and Tourism Management student Faiha, who worked front of house throughout the competition, said: "It was incredible and I feel so proud of the team."

"Going through it was great, I enjoyed it a lot. It wasn't scary or anything because we as a team clicked so well, and we all learned a lot of things too."

It is the third time in the past four years that UCB has scooped the Toque d'Or title, having previously won in 2016 and 2017, with five titles in total stretching back to 2010.

Praising the team, mentor Neil Rippington said: "We're very proud of the achievement. I think the team thoroughly deserved it - I saw their progress throughout the competition and they put everything into it, they performed excellently."

"The team were an absolute pleasure from start to finish. There was never one cross word in the whole thing, and everybody that I spoke to was so complimentary about them."

It's the latest in a series of culinary competition prizes for UCB this year, with Toque d'Or winner Luke also having scooped a bronze award at the Young Chef Olympiad in India back in February.

Meanwhile there have been further successes this month, with two College of Food students claiming 2nd place at the UK Young Seafood Chef of the Year contest last week, while there was a string of awards for the University's budding bakers at the Alliance of Bakery Students and Trainees (ABST) competition.

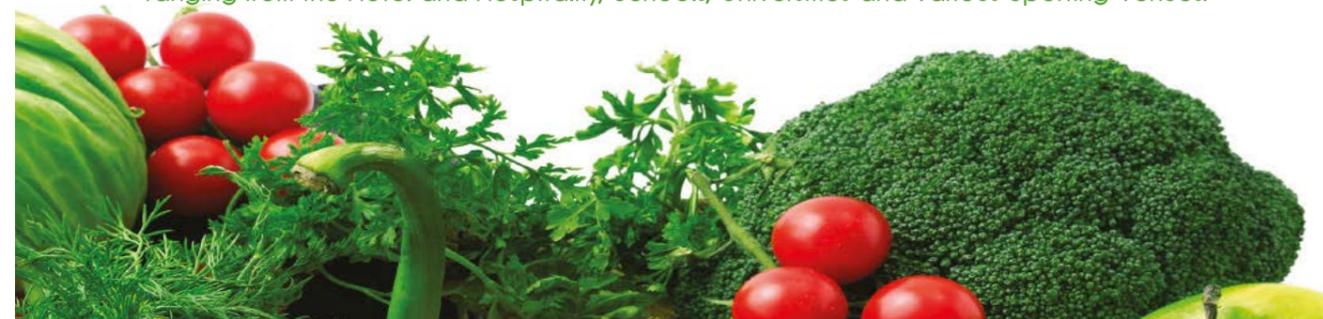
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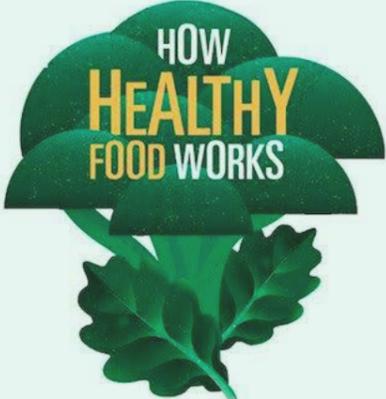
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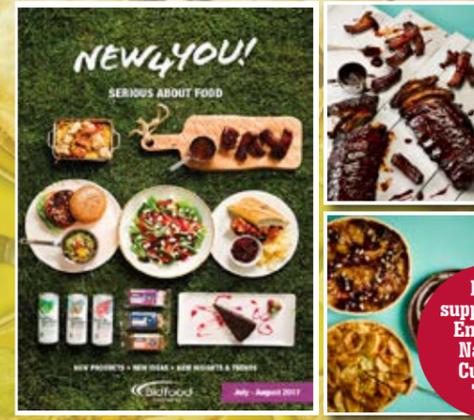
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The BCF is pleased to announce and invites entries for

The BCF Young Chef of the Year competition will be taking place at University College Birmingham on Monday 11th November 2019, followed by Dinner and Awards presentation.

For further information and a copy of the entry form, please email peter@salonculinaire.co.uk.

or download the entry form from the BCF website.

www.britishculinaryfederation.co.uk

Closing date for entries: Monday 14th October 2019.

BCF YOUNG CHEF OF THE YEAR 2019



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Dates for the Diary

Chefs Club Lunches

Larder - Litchfield - 9th September

17 Bore St, Litchfield WS13 6LZ
£30.00 to include Wine & Coffee
Maximum Numbers 28
12.00 for 12.30

Lumiere - Cheltenham - 21st November

Clarence Parade, Cheltenham GL50 3PA
£35.00 to include Wine & Coffee
Maximum Numbers 24
12.00 for 12.30

Minster Mill - Oxford - 14th October

Old Minster, Witney, OX29 0RN
£35.00 to include Wine & Coffee
Maximum Numbers 35
12.00 for 12.30

Christmas Lunch- Sunday 8th December

Woodside Hotel
Kenilworth
Adults £25.00 Children £12.00
To include a visit by Santa
Further information on the Website

Other Events

Restaurant Show Olympia

30th September-2nd October

Bocuse D'Or UK Academy selection Cook off

Monday 30th September Restaurant Show.

Copper Skillet European Heat

5th October Brussels, Belgium

Closing date for entries for BCF Young Chef of the Year

14th October

Home Nations Team Challenge Llandudno College

28th-31st October

Final cook off BCF Young Chef of the year 2019

Monday 11th November.

Culinary Partners and National Team Sponsors Lunch

29th November Drapers Hall London.

TUCO Culinary Competitions

6th to 8th April 2020 University of Warwick

New Members

Wayne Scarce, Section Leader Hospitality & Catering South & City College

William Tranter, Sessional Lecturer for Hospitality & Catering, Halesowen College

Yuezong Xie, Head Chef Wing Wah Chinese Restaurant

Carl Brook, Development Chef, Tugo

Colin Robson-Wright, Executive Head Chef, Mount Pleasant Hotel Doncaster

Andrew Bee, Head Chef Mount Pleasant Hotel Doncaster

Shaun Collins-Lindsay, Chairman Combined Services Culinary Arts Team, Aldershot

Peter Fry, Front of House Manager, Royal Southern Yacht Club, Southampton.

Culinary Partner

Kris Higgins, The Butchers Block

Corporate Membership

Wing Wah Chinese Restaurant, Birmingham

Muayad Ali, Chef Patron, La Maison Restaurant, Palestine

Associate Membership

Jacky Moss, Director, Creative Agenda

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

Corporate Members.....£125

Chef Members.....£40

Associate Members.....£50

Junior Members.....£25

Culinary 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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