

# Culinary News

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# Welcome

to the SPRING 2017 issue of Culinary News

I have nearly completed my first year of office and as I reflect, it has been a very exciting and challenging year and I feel that the BCF is certainly making excellent progress with membership continuing to grow. I would like to personally thank my Committee of Management and the membership for all their help, commitment and hard work throughout my first year.

In December we held our very popular Christmas Family Event at Woodside. An excellent luncheon was provided by Treasurer, Jerry Toth and his team. Everyone certainly enjoyed themselves and I was pleased to see so many of you attending with your families and friends.

Since our last magazine, there have been so many events, starting the year with our dear friend, Eric Bruce's testimonial football match, which was kindly organised by committee member Mathew Shropshall, which raised an excellent amount of money for the Pancreatic Cancer charity.

Robot Coupe held a well-attended Innovation Day at the Moat House, with a demonstration of their latest equipment which all attendees enjoyed and found extremely interesting.

We were very active at the Great Hospitality Show, networking with many of our industry associates on the BCF stand. Many of our BCF Members were also very busy judging across Salon Culinaire.

Our Chefs' Club Lunches are once again proving to be very popular, with some stunning venues. Thanks to Chef Patron Matt Cheal, who provided us with a tremendous lunch in January at Cheal's of Henley. February saw the BCF travel to the Michelin-starred restaurant, the Tudor Room at Great Fosters, Egham.



A huge thank you to Executive Head Chef Marc Hardiman and Chef Douglas Balish who cooked an outstanding lunch, which was enjoyed by all. I personally hosted the March luncheon at the Moat House, Acton Trussell, another very well attended event.

Our Chef Academy continues to be very active, with excellent attendance and it is a pleasure to attend the Graduations on behalf of the BCF.

Due to last year's very successful event, the BCF Dinner and Awards Evening this year will once again be held at The Botanical Gardens, Birmingham on Sunday 24th September 2017, details out soon.

As we move seasons, I wish you all a very healthy and prosperous Spring and very much look forward to working with you all as my second year as your Chairman commences.

MATT DAVIES  
Chairman

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## Luke Selby from one-Michelin-starred restaurant Dabbous has been named winner of the 2017 Roux Scholarship.

The young chef beat five other finalists in a highly fought final held at Westminster Kingsway College, London on the 10th of April, where they were asked to prepare and serve lièvre à la royale (hare royal) with chestnut pasta and broccoli in a style of their choosing.

Selby, who took the Young National Chef of the Year title in 2014, was battling it out against BCF member and current BCF Chef of the Year, Martin Carabott of Luca restaurant, Clerkenwell, London; Michael Cruickshank of Bohemia, St Helier, Jersey; Scott Dineen of BaxterStorey, London; Oliver Downey of Fera at Claridge's, Mayfair, London; and Matthew Whitfield of the Driftwood hotel, Portscatho, Cornwall.

"It's quite a complex and demanding dish, bearing in mind hare is not something current and not something you see very often on menus.

Commenting on Selby's win at the national final, joint chairman of the judges, Michel Roux Jr, told The Caterer: But what we were looking for as judges was core and classic skills and a certain amount of knowledge of how to cook and prepare a saddle of hare.

"There were no disasters – everyone did well, as one would expect at a final of this calibre – but Luke nailed it on butchery skills, his cooking of the hare, his presentation and his seasoning. So he ticked all the boxes needed to get the dish right. Because the competitors did not have time to braise the dish completely, it needed to be served pink, and it's not easy to do that and get the stuffing – or forcemeat – cooked all the way through."

The six finalists – all aged under 30 – had three hours to cook the Escoffier-inspired recipe in front of judges. Third-generation, three-Michelin-starred chef Anne-Sophie Pic led the judging in the role of honorary president of the judges 2017.

Judges Alain and Michel Jr, joint chairmen of the competition, and Pic were also joined by Brian Turner, Andrew Fairlie, James Martin, David Nicholls, Sat Bains, André Garrett and British Culinary Federation Member Simon Hulstone.

Selby's win was announced at an awards ceremony at the Langham London in front of an audience of prestigious guests. The competition was live streamed via the Roux Scholarship website. The Dabbous chef receives £6,000 and an invitation to cook and train under the supervision of a leading chef at a three-Michelin-starred restaurant of his choice, anywhere in the world, for up to three months.

The competition, now in its 34th year, is supported by a number of companies including Aubrey Allen, Bragard UK, Bridor, The Caterer, Global Knives, Hildon, The Institute of Hospitality, Laurent-Perrier, Caffè Musetti, Mash Purveyors, Restaurant Associates, TRUEfoods, and Udale Speciality Foods.

Dabbous is expected to close this summer ahead of a major new initiative from the restaurant creators, Ollie Dabbous and Oskar Kinberg.

The event was attended by BCF Honorary President Brian Cotterill, Executive Vice President Andreas Antona and Chairman Matt Davies

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# Cheal's starts the year off



The British Culinary Federation held their first Chefs' Club Lunch of 2017 on Wednesday 18th January at Cheal's of Henley-in-Arden, Warwickshire. Chef Patron Matt Cheal has just celebrated his first year of trading. Matt has won many accolades and awards, including the Louis Cipolla award from the BCF.

Matt and his team set the standard at the highest level at the Chefs' Club Lunch in February last year and guests were certainly not disappointed this time!

Members were greeted on arrival with a Champagne reception and more-ish canapés. After a short period of networking and socialising, they were treated to a superb 5-course menu with specially selected wines. The fully-booked lunch was faultless in every element and was served in a relaxed professional manner under the watchful eye of Yanick Raymond. As the meal drew to a close, Matt and his team joined the guests to receive the customary Santé de Chef from President Peter Griffiths.

Once again, another very successful, well-attended and very enjoyable Chefs' Club Lunch. The BCF would like to wish Matt and his team much continued success.

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## Menu

Tartare And Corned Aberdeen Angus, Pickled Onions, Balsamic, Wood Sorrel

\*\*\*

Seared Scallop, Palourde Clams "Marinière", Parsley and Garlic

\*\*\*

Guinea Fowl, Chanterelle Mushrooms, Pumpkin, Smoked Pineapple, Cabbage, Peppercorn Sauce

\*\*\*

Treacle Tart, Lemon Sorbet

\*\*\*

## Wine Selection:

Crémant de Bourgogne Bailly Lapierre, France

Black Shack Sauvignon Blanc, New Zealand

Parlez Vous Malbec, France

Matt and the BCF would like to thank the opposite sponsors for their generous support of the January Chefs' lunch:

*Images courtesy of Kevin Byrne.*

## Reflections

### of a Jury member for the Culinary Olympics 2016

Every competition has a Jury/Judging Panel and I was honoured to represent England and the British Culinary Federation at The Culinary Olympics 2016 as an A Level WorldChefs Jury Member.

The First International Exhibition of Culinary Art (IKA) took place in October 1900 in Frankfurt, Germany. The competition has progressed over the years into what is now the world's largest meeting of over 2,000 thousand chefs from 59 nations.

I was selected to judge the National Senior Teams in the Restaurant of Nations (Hot Kitchen) which saw 30 teams compete over four days, feeding between 770 and 880 covers per meal service.

The buzz of the crowds around this area and cheering with flags waving whilst teams were cooking was immense.

Dare I say, marking eight teams a day was quite busy and I was part of a panel of nine jury members for the hot kitchens. The standard overall was excellent and this was proven with the award of 11 Gold Medals for the Senior Hot Kitchen.

I am certainly looking forward to the next major international competition.

Lee Corke, A Level Judge for England,  
BCF Culinary Team Manager



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**Adam Bennett** of Michelin starred The Cross in Kenilworth, along with his sous chef Kristian Curtis, joined Régis and Jacques Marcon to host the Nestle CHEF Lounge at the Bocuse d'Or 2017, Lyon. Régis and Adam met at the 2012 Bocuse d'Or when Régis was Adam's mentor. United by a passion for regional cooking, they struck up an enduring partnership that stretches from Saint-Bonnet-le-Froid to Warwickshire.



## In Conversation

What is the role of collaborative cooking?

**Adam Bennett:** Collaboration is absolutely essential in the kitchen. Great dishes in great kitchens aren't made by individuals but by a collaboration of people chipping in.

**Régis Marcon:** You cannot go it alone these days, at least not in a restaurant kitchen. You need to have colleagues working with you and that's what is interesting in the kitchen, that cuisine is always a team effort.

What role does coaching play in modern kitchens?

**Adam Bennett:** I think the role of mentoring in collaboration is that the more experienced chef will recognise skills and talents in younger chefs and try to encourage them to focus and develop them. The younger chefs also bring a lot of energy, a lot of drive to progress.

**Régis Marcon:** The starting point is finding the right person to coach. Listening plays a big role, after that comes technique and then above all the importance of mental preparation. There's always a sense of excitement, but also a certain fragility that comes with the role of coach.

What have you learned from working together?

**Adam Bennett:** What Régis has taught me is really to be creative, not be afraid to be artistic with food. He's naturally an artistic guy and that shows in his dishes and competition work and when you work closely with someone like that it really inspires you to turn like that yourself.

**Régis Marcon:** Partnership goes in both directions. We get to know each other, for a coach it is important not to impose, you can impart a technique but not a style. Adam has his own style and I respect that. If you want to respect it, you must first come to know it.

Do you think that chefs today are more collaborative than in the past?

**Régis Marcon:** Yes, they are. Everything has changed, globalisation, communication, transportation, whatever country, all chefs can find similar products. People travel much more. What is really important for a chef is the desire to travel, to open your horizons, even if only for the sense of innovation, that is one of the drivers of cuisine today.

**Adam Bennett:** I think marginally so. Younger chefs have a lot of drive, they really want to collaborate. I think it always went on in the past but it is the younger guys that really drive it. I feel we get the best out of our young chefs by collaborating.

### Two menus offered in the CHEF Lounge at SIRHA

Seared Scottish Scallops  
Cauliflower, Spiced Yellow Lentils, Shellfish and Coconut Sauce  
\*

Free Range Chicken and Crayfish  
Baby Roots, Chicken Liver  
\*

Yorkshire Rhubarb Trifle  
\*

Hot and Cold Winter Vegetables  
Herbs, Vegetable Velouté  
\*

Pan Fried Brill  
Brown Shrimp, Sea Kale, Crushed Potatoes, Beurre Noisette  
\*

Selection of Chocolate and Citrus Fruits from Monsieur Bacchès  
\*



BCF members and friends enjoy Marcon & Bennett collaboration

L-R (back) Brian Turner, Adam Bennett, Andreas Antona, Michel Roux. (front) John Williams, Peter Griffiths, Luke Tipping



photography by Jodi Hinds





## European Meeting 14th-15th May 2017

The Welsh Chefs Association is hosting the next WORLDCHefs European Meeting at Celtic Manor resort, South Wales on the 14th & 15th of May 2017. The British Culinary Federation is sending a strong delegation to the conference led by BCF Honorary President Brian Cotterill. This will give the BCF delegation the opportunity to network with their counterparts from around Europe.

The British Culinary Federation would like to wish their Welsh Chefs Association every success in hosting the WORLDCHefs European meeting

WACS are encouraging their members to teach kids about healthy eating by letting them be creative with food. With the Chef's input, education and help, the kids will be able to create recipes out of powerful healthy foods, helping to turn them into "Healthy Heroes".

### The preliminary business agenda

Sunday 14th May 2017	Monday 15th May 2017
13.00 - 23.00hrs Meeting	08.30 - 13hrs Meeting
13.00 Buffet Lunch	10.00 - 10.30hrs Break
15.30 - 16.00hrs Break	
19.30 - 20.00hrs Drinks Reception	
20.00 - 23.00hrs Dinner	

### Dress Code:

Chefs Jacket and Black Trousers for Meeting

### Dress Code:

Smart Casual for Drinks Reception and Dinner

BCF committee member, chef Mathew Shropshall, will be working with schools in England to support the WACS event during 2017. School children from 6 years to 12 years are the focus on this year's theme. Please keep an eye on the website over the coming months to see how Matt is getting on.

## Beb Bruce receives National Hero Award from the Craft Guild of Chefs

at their AGM on behalf of her late husband and our Vice-President, Eric Bruce for his tireless work over a long period of time, promoting the industry and the Guild's ethics.



Beb receiving trophy  
from Vice-President  
Stephen Scuffell  
and Chairman,  
Lee Maycock

# AGM 2017

On Sunday 9th April the British Culinary Federation held its Annual General Meeting at Nuthurst Grange Country House Hotel, Hockley Heath, Warwickshire. Following light refreshments, the AGM started at 11 am. Chairman Matt Davies, welcomed and thanked the members for attending and asked each committee member to give a brief outline of the work they had undertaken on behalf of the BCF in the past year and outline their goals for the coming year.

Honorary President, Brian Cotterill thanked Matt and all the committee members for their loyalty, commitment and hard work they had shown over the past year.

Matt outlined what a strong position the BCF was in, acknowledging the achievements of the National Team, the successful Chefs' Club Lunches and the exceeding high standard of entries in the BCF Young Chef of the Year, Chef of the Year and Student Cook and Serve Team Challenge competitions. Also, not forgetting the very popular Youth Academy and the continuous support the BCF receives from the industry.

He went on to say that the BCF shows continuous growth in membership and is financially sound, but emphasised the importance of ensuring that we do not rest on our laurels.

The meeting drew to a close and members and their families were able to socialise while enjoying Champagne and canapés before sitting down to an excellent lunch including specially selected wines.

### MENU

Champagne and Canapés on arrival  
Amuse Bouche

Scallops

Pan Seared, Air Dried Ham, Rhubarb,  
Apple Foam, Sweet Potato Crisps

Rabbit

Boudin, Cep Mushroom and Tarragon Risotto  
Parmesan Wafer, Hazelnut Pesto

Beef

Roast Sirloin of Beef, Seasonal Vegetables, Roast  
Potatoes

Banoffee

Cheesecake, Caramelised Banana,  
Hot Salted Caramel Sauce, Dark Chocolate

Coffee and Petits Fours

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On Monday 20th February, the British Culinary Federation held another successful Chefs' Club Lunch in the Tudor Room at Great Fosters, Egham, Surrey. The Tudor-style restaurant made for a lovely backdrop to an outstanding and delightful meal.

After welcome drinks and delicious canapés, guests were called through to the dining room, where they enjoyed an excellent lunch prepared by Head Chef Douglas Balish (below). Each course was accompanied by a specially selected wine that truly enhanced the dining experience.

The service from the front of house team was wonderful, very efficient, professional and friendly. The food was beautifully presented, leading to a lunch enjoyed by all.

#### MENU

Jerusalem Artichoke  
Tendon, Onion, Truffle

Raventos e Blanc de Nit 2013 Cava Rosado

Anjou Pigeon  
Walnut, Pomegranate, Celeriac

Pinot Noir, Friedrich Becker, Schweigen, Pfalz 2012

Langoustine Tea

Amontillado 'Napoleon' Hidalgo

Beef  
Mushrooms, Potato, Truffle

Cabernet Franc, Russiz Superiore, Marco Felluga, Collio 2012

Apple, Cucumber, Yoghurt

Valrhona Chocolate  
Caramel, Tonka Beans, Feuilletine

Maury, VDN Domaine Poudereux, Rousillion 2013

## Chefs' Club Lunch



photography  
by  
BCF member  
Kevin Byrne

## Christmas Family Lunch

The British Culinary Federation held its annual Christmas Lunch at the Woodside Hotel, Kenilworth, Warwickshire on Sunday 11th December.

Over 100 members and guests gathered in the lounge bar, where they were able to sample Christmas cocktails expertly made by BCF member Paul Brotherton from Ponthier. As the adults enjoyed the cocktails, the children were able to meet Father Christmas and one of his helpers.

Members and their families then enjoyed an excellent lunch. As the meal drew to a close, Chairman Matt Davies and Committee of Management member Stuart McLeod oversaw the very popular raffle.

Following the raffle there was an auction of a vintage bottle of Port, kindly supplied by Eric Bruce's widow, Beb, which raised £500 for the Pancreatic Cancer charity. The British Culinary Federation would like to thank Operations Director of the Sundial Group, Jerry Toth, and his team for an excellent lunch and very enjoyable day.

#### MENU

Celeriac Soup with Apple and Walnuts  
Belly Pork, Spices Peanut Waldorf Salad, Scallions  
Smoked Salmon Salad, Gribiche Sauce

Roast Beef, Yorkshire Pudding  
Roast Turkey Breast, Cranberry Sauce  
Honey & Mustard Glazed Baked Gammon  
Grilled Salmon Supreme, Tomato, Olive and Herb Compote

Roast Capsicum with Ratatouille, Pesto Crumb  
Pigs in Blankets  
Pork, Thyme & Apricot Seasoning  
Roast and New Potatoes  
Chantenay Carrots, Sprouts, Bacon & Chestnuts  
Roast Parsnips  
Green Beans, Broccoli and Cauliflower Florets

Christmas Pudding, Brandy Sauce  
Mini Dessert Selection

Selection of English & farmhouse cheese with crackers  
& chutney

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# Dorchester

## hosts BCF thank you lunch

On Friday 9th December 2016, the BCF held its annual "Thank You" Lunch for National Team Sponsors and Culinary Partners at The Dorchester, Park Lane, London.

Guests enjoyed impeccable service and a fabulous lunch in the well-known Park Suite. In all, a splendid occasion – one of excellent food, five-star hospitality and service in this renowned hotel.

The BCF would like to thank and acknowledge Executive Chef Henry Brosi for helping to make the day so special.

### MENU

Twice Baked Cheese Soufflé, Comté and Parmesan Fondue

\*

Ahi Tuna, Nori Seaweed Pesto, Daikon and Soya Mayonnaise, Wasabi Dressing

\*

Herefordshire Fillet of Beef with Ravioli from Oxtail, Lyonnaise, Sauce Perigourdine

\*

Apricot Rosemary Clafoutis with Almond Ice-Cream

\*

Coffee and Petits Fours

\*

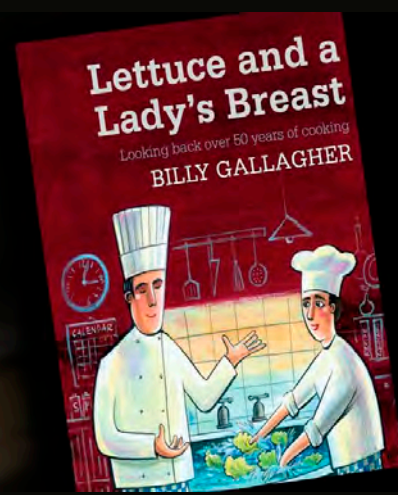


President Peter Griffiths and Executive Vice-President Andreas Antona admiring a replica of The Dorchester made out of Gingerbread biscuit by BCF member and multi gold medal winner Vipula Athukorale.

## Lettuce and a Lady's Breast, Looking back over 50 years of cooking

by

*Billy Gallagher*



This is a remarkable story for both youngsters and adults who believe there's no light at the end of the tunnel. Billy takes us on a journey of growing up in the deprived post-war town of Jarrow in the UK where the future held, at best, the option of going down a mine or delivering mail to put food on the table. For this tenacious, engaging and spirited little guy, this was not sufficient. He was hungry for more.

To purchase this great book, please forward a cheque for £18 (including p&p), made payable to the British Culinary Federation.

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## Aaron McLaughlin wins Wing Yip Oriental Cookery Young Chef of the Year 2017



A talented young chef from the Honourable Society of Lincoln's Inn, The Treasury Office, London has won the coveted title – Wing Yip Oriental Cookery Young Chef of the Year 2017.

Aaron McLaughlin battled it out at a cook-off held at University College Birmingham (UCB) on Wednesday 5th April 2017. The winner was announced at an official awards dinner at UCB.

As well as the accolade, Aaron has also won a once in a lifetime trip to Hong Kong where he will gain experience at Michelin-starred restaurants and explore the region's well-known street food scene.

Putting Aaron and the other finalists through their paces was an elite panel of judges including MasterChef finalist, Larkin Cen; Michelin-starred chef, Luke Tipping of Simpson's, Birmingham.

On winning Wing Yip Oriental Cookery Young Chef of the Year, Aaron said: "I am absolutely delighted, this is really a dream come true. I faced some challenging competition from the other finalists, but having been placed third last year, I was able to take on board feedback from the judges to work on and develop my skills and I returned a winner – what a brilliant end to a fantastic day!"

To win a place in the cook-off, the 16 finalists were required to submit a two-course Oriental menu featuring a "Street Food" dish and main course suitable for a high quality restaurant, which they were to prepare for the judges on the day.

Aaron wowed the judges with a starter of Octopus Rice Roll, Moille Sauce and Sesame and Seaweed Crisp, followed by a main course of Creedy Carver Duck, Leg Terrine, Asian Greens, Blood Orange Gel, Duck Skin, Heart Crisp with Duck Broth.

Close runners up in this year's competition were Rhys McCausland securing second place and Elyse Baxter who came third – both from the House of Commons. Each were presented with trophies and Wing Yip vouchers worth £500 (second place) and £250 (third place), to further their inspiration in Oriental cooking.

Larkin said: "Already in its fifth year, the nationwide competition has firmly established itself on the culinary calendar. "The calibre of chefs, the diversity of the menus as well as each chef's choice of Oriental ingredients were at an all-time high this year, which made selecting the winner and runners up extremely difficult.

"Aaron had really worked hard on flavour in every element of his cooking. The street food dish in particular shone in terms of both the creative presentation and the use of ingredients."

Director Brian Yip, who oversaw the competition, added: "Since 2013, the competition has been championing some amazing young chefs from all over the country, with and without backgrounds in Oriental cuisine, and the latest cook-off was no exception.

"Aaron is thoroughly deserving of the title.

His dishes were delivered to an exceptional standard, and his creativity was remarkable."

"We hope he enjoys this once-in-a-lifetime experience in Hong Kong and that it helps him further develop as a chef." Aaron, Rhys and Elyse faced tough competition from 13 other finalists from industry and colleges, including;

**Ryan O'Connor**

Royal Military Academy, Sandhurst

**Ted Adams**

The Inn at Shipley, Wolverhampton

**Kelly-Ann Brogan**

LYIT School of Tourism, Killybegs, Ireland

**Lucy Cartwright**

Bournville College, Birmingham

**Craig Foulger**

Bradford College

**Joel Mills**

Westminster Kingsway College, London

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## Emily crowned UCB Young Chef of the Year 2017

A schoolgirl whose chocolate dessert would "grace any restaurant" has been crowned University College Birmingham's Young Chef of the Year 2017. Emily Humphreys, 16, of Kings Norton Girls School, Birmingham, scooped the University's inaugural competition for pupils after an exciting cook off that showcased a wide range of culinary skills, techniques and flavour combinations.

The judging team, comprising food industry experts such as Michelin star chef Glynn Purnell, said they were amazed by the proficiency and passion of all the chefs.

The competitors had just 90 minutes to cook a hot main course and a dessert for two covers from scratch, using fresh ingredients.

Emily revealed she entered the competition – the first of its type for 14 to 16-year-olds staged by UCB – on the application deadline day after a friend told her to have a go.

Her winning menu featured cranberry-glazed chicken breast, dauphinoise potatoes, garlic and bacon sprouts, crispy chicken skin and a red wine jus. For her crowd-pleasing dessert, Emily made a chocolate shell containing a chocolate mousse with a Genoise sponge, orange sauce and chocolate "soil."

The Year 11 pupil said she was stunned to win and overcame her competition nerves to produce two outstanding dishes. Emily said: "It was scary taking part, but at the same time it was really enjoyable. It has been a great experience and I would recommend it to anyone."

Her first prize includes a VIP culinary experience at Purnell's restaurant in Birmingham. Emily will get to work alongside the celebrity chef for a morning, before enjoying lunch with three guests.

She also won an iPhone 7 and £500 worth of cookery equipment vouchers for her school.

There was little to separate the top chefs and second place went to Ben Carlton-Gray, of King Edward VI Five Ways School, Birmingham.

Katie Willetts, of The Wordsley School, Stourbridge, was third.

Purnell said: "This has been a fantastic competition and the standard of the cooking has surpassed my expectations. Young British chefs are dispelling the myth that people in this country can't cook. The winner's pudding would grace the table of any restaurant."



"This new competition is great for Britain and it is great for the West Midlands region. Now Birmingham not only leads the way in restaurants but also with our kids at school. It is refreshing to see."

Fellow judge and UCB graduate Ben Ebbrell, whose YouTube cookery channel, Sortedfood, has 1.7 million subscribers said: "The standard of the cooking has been unreal. There is not a single kitchen skill that has not been used by the contestants. Whether you end up going into the profession or not, cooking teaches core life skills."

The judging panel also included Peter Griffiths MBE, President of the British Culinary Federation, Neil Rippington, Dean of the College of Food at UCB, and chef lecturer Gary Goldsmith.

Mr Griffiths said: "The standard from all the young pupils has been exceptionally good. It has been really encouraging to talk to the young chefs and hear about the passion they have for cooking."

Every one of the eight finalists said they cooked at home.

"The UCB competition has a nice feel to it and it gives young people a great introduction to the industry – it gives them a taste of what the industry is about."

The BCF is delighted to be involved with this new initiative."

UCB's Neil Rippington paid tribute to the support of the sponsors – the Savoy Educational Trust, City & Guilds, the British Culinary Federation and Russum's – and said the University now hoped to make the competition an annual showcase for young culinary talent.

Mr Rippington said: "We have been overwhelmed by the reaction to the University's first ever competition for young chefs. Encouraging the next generation of industry professionals, and providing them with the platform and skills to achieve their goals, goes to the heart of what we do at UCB."

"It has been truly inspiring to see the dedication and enthusiasm of the competitors. They are just the sort of young people the industry needs to attract, nurture and support and UCB is delighted to be playing its part in promoting education and training at the grassroots."



Above, L-R:  
Peter Griffiths, Neil Rippington, Ben Ebbrell, Emily Humphreys, Glynn Purnell, Gary Goldsmith



BRITISH CULINARY FEDERATION

National Member of the World Association of Chefs' Societies







On 14th February, an elegant and ambitious menu, celebrating migration and modern British Asian Society, has propelled Hugo Montgomery, Peter Price and Alexander McLaren of University College Birmingham to the top of Zest Quest Asia 2017 and towards a 10-day trip of a lifetime to Japan, courtesy of headline sponsor Panasonic.

Their triumph was announced at a Gala Dinner and Awards Ceremony attended by 280 guests at the Hilton London Heathrow Airport Terminal 5 on Monday, 13th February 2017.

This was UCB's fourth consecutive year to enter the competition. Founded by Cyrus and Pervin Todiwala in collaboration with the Master Chefs of Great Britain, Zest Quest Asia aims to help preserve the future of the Asian food and hospitality industry by nurturing the skills and knowledge of its cuisine among young British chefs.

Mentored by their chef lecturer, Lewis Walker, UCB's Montgomery, Price and McLaren successfully executed their 3-course South Asian melange during a cook-off held earlier in the day at Mr Todiwala's Kitchen, the hotel's signature restaurant. They also impressed the judges with their understanding of the theory behind Asian cuisine, as demonstrated during their 10-minute presentation.

The winning menu, printed to represent an oversized British passport, comprised a first course of Sri Lankan Marinated North Atlantic Mackerel, Ceylonese Fish Croquette Wrapped in Idiyappam Noodles, Tomato and Tamarind Fondue, Garlic Fried Spinach, Kiri Hodi Coconut Sauce, Pol Sambol.

The main course offered a Royal Thali with Roast Loin of Scottish Speyside Venison, Chana Dahl, Bhartha, Peanut Sauce, Spiced Pea Puree with Fried Paneer, Mint Sauce, Aloo Gobi, Glazed Pearl Pearl Onion and Roti Bread.

## Zest Quest Asia 2017 now a passport to Japan for University College Birmingham catering students

To finish, the team prepared a Gloucestershire Williams Pear and Saffron Zarda, Chai Tea, Soaked Date and Pear Samosa, Cinnamon Poached Pear, with Date Purée and Dugga Spice. The team also won Koppert Cress' Best Presented Menu Award.

Iain Phillips, Panasonic Sales & Marketing Manager, outlined the winners' Japanese itinerary. They will fly to Tokyo, where they are booked to stay at the Tokyo Hilton for four days and among the activities planned for them are lessons in the art of preparing Teppanyaki, Sushi and Kaiseki with expert chefs in these fields, as well as an early morning visit to the Tsukiji Fish Market. They will then take the Shinkansen, or Japanese Bullet Train, to Osaka, and likewise visit Kobe and Kyoto where they will experience an excursion to a Kobe Beef farm and enjoy a private VIP tour of Panasonic's technology centre and factory.

Cyrus Todiwala said, "The size of Zest Quest Asia's prize this year - a trip of at least four key cities in Japan - only reflects the magnitude of the Asian food sector's need for high quality, home-grown skills in the UK. We have always said that this is a serious competition where the standards are high. Asian cuisine is artful and sophisticated in terms of taste and flavour, ingredients and presentation. The judges and I were impressed by what all the colleges had produced, but there can only be one winner and UCB was consistently excellent at every stage of the competition. Their menu was sensational."

Lewis Walker, chef tutor at UCB said, "Winning this year means a lot, and it shows that perseverance and hard work can really pay off. The students practised out of hours, and in their own time, continuously and were determined to succeed. This is also UCB's fourth attempt to win Zest Quest Asia and the lesson is you must never give up. We came back each year determined to do better and this year we succeeded. Clearly, I am very excited about our trip to Japan and what we will learn whilst there."

The gala dinner was preceded by a reception with Thai-inspired canapés prepared by students from Milton Keynes College, last year's champions, inspired by their gastronomic trip to Bangkok.

Before the end of the evening, gold sponsor Regale announced a £500 donation to Springboard's FutureChef, now a supporting organisation of Zest Quest Asia and of which Cyrus Todiwala is an ambassador.

Judges were Andrew Bennett, Clive Roberts, Cyrus & Pervin Todiwala, Steve Munkley, Executive Chef, The Royal Garden Hotel; Murray Chapman, founder of Passion to Inspire and Sarah Hartnett

The colleges that cooked in the final were: Colchester Institute, Hackney Community College, Sheffield College, University College Birmingham and University of West London.



Back Row, L-R: Rob Kirby, Andrew Bennett, the three competitors, Peter Joyner. Front Row, L-R: Catherine Roe, Peter Griffiths, Hazel Destiny.

## Elior Chef of the Year

David Brett-Lavell (Elior sous chef at EE Hatfield) James Birch (Elior head chef at The Body Shop) and Stuart Tarff (Lexington pastry chef at London Business School) have been announced as the highest scoring chefs in Elior's Chef of the Year competition - which was held in Unilever Food Solutions' Chefmanship Centre on 19 Jan 2017.

As a result, David, James and Stuart will now each oversee a course - based on their best dish from the competition - at the Elior Awards for Excellence in March, where the chef with the highest overall competition score will be revealed as Elior's Chef of the Year.

This prestigious award is open to all Elior chefs across the UK - with each finalist having been handpicked from hundreds of paper entries.

Former winners include Mark Crowe and Stuart Nisbet, who won the Craft Guild of Chefs' Contract Catering Chef award in 2016.

### Judging

The panel scored each three course meal against a strict criteria, looking for evidence of skill, creativity, working method, flavour, taste, presentation. And importantly, how well it met the brief i.e. a banqueting lunch menu suitable for 300 covers.

Peter Griffiths said: "All eleven finalists should be exceptionally proud of what they've achieved, particularly David, James and Stuart. The innovation, culinary skills, flavours and level of presentation shown has been very impressive."

### The panel:

Catherine Roe, Chief Executive, Elior UK  
Hazel Detsiny, CEO, Unilever Food Solutions  
Peter Griffiths MBE, President, British Culinary Federation  
Andrew Bennett MBE, F&B Director, Park Lane Hotel  
Peter Joyner, Director of Food Development, Elior UK  
Rob Kirby, Chef Director, Lexington

### The awards menu

Inspired by David, James and Stuart's best individual dishes from the competition.

#### Starter

Textures of Beetroot with Goat Cheese Tempura and Walnut Crumb  
David Brett-Lavell, sous chef at EE Hatfield

#### Main

Roasted Cannon of Lamb and Braised Shank Éclair with Montgomery Cheddar, Heritage Carrots and Celeriac  
Stuart Tarff, pastry chef at London Business School

#### Dessert

Chocolate Ganache with Vanilla Poached Pear and Orange Palmier  
James Birch, head chef at The Body Shop



# The BCF and UCB Young Chefs Academy



The British Culinary Federation once again has supported another Young Chefs Academy at UCB College of Food. This year, to date, 32 schoolchildren from the age of 14 to 16 years of age from all parts of the Birmingham area, have completed an eight-week cookery course. The YCA has now been running for over four years and continues to have a waiting list to join the Saturday cookery experience.

Over the eight weeks, the schoolchildren follow the guidance of UCB chef lecturers and prepare soups, salads, main and fish courses, cold and hot desserts and vegetable dishes before all working

together to the cook the graduation meal for 100 covers. British Culinary Federation Committee member Mathew Shropshall said, "It continues to be a pleasure to support, run and teach on the YCA. The BCF is keen to support other colleges, schools and universities in setting up a similar Academy."

"Young chefs from the YCA have gone onto amazing careers within the hospitality industry and it still remains the only short course of its kind in the UK for 14 to 16 year old schoolchildren. The BCF is keen to work with the Government in supporting healthy eating within schools and maintaining classical cookery techniques while making food fun for children!"

## University College Birmingham Awarded Silver Medal at The Great Hospitality Show



Mathew Shropshall, BCF Education Liaison Committee Member & the National English Junior Team Manager, said: "It was a real pleasure to watch the young chefs from UCB and some members of England's National Team compete against young chefs from other renowned colleges in the UK.

They worked professionally to produce the 100-cover lunch and taking the silver medal, along with Millie Tibbins being named the chairman's best student, was fantastic. The teamwork shown and standards set by the young chefs was really impressive and UCB was delighted with the result."

### MENU

#### Starter

Halibut supreme, crispy seaweed and langoustine bonbon, shellfish foam, radish and cucumber, Romanesco purée, langoustine sauce

#### Main

Seared black pepper venison loin, pommes Anna, fennel and ginger purée, sautéed cabbage, veal sweetbread boudin, sautéed wild mushrooms, port and rosemary jus lie

#### Dessert

Dark chocolate and orange mousse, citrus cake, blood orange sorbet

A team of young chefs from UCB scooped Silver at one of the country's most prestigious cookery competitions – with individual awards for outstanding achievement.

The student chefs were praised for their performance in La Parade des Chefs, a fine dining restaurant in a competition arena in which trainees serve a three-course gourmet lunch to visitors at the Great Hospitality Show at Birmingham's NEC.

Each team comprises six members, five of whom must be aged 23 or under, mentored by a senior chef. They have to cook lunch for 100 guests.

The brigade comprised Edward Marsh, Jack Gameson, Elliot Lawn, Thomas Kirkby, Greg Evans and Millie Tibbins. VRQ level 3 student Millie also picked up the chairman of judges award for being the best student at the competition.

# Copper Skillet

IACC recognises the vital role that foodservice plays in conference venue operations. As a result, IACC (International Association of Conference Centres) stages an Annual Copper Skillet Global Chef of the Year Competition. This year's final was held in at the UCLA conference centre Los Angeles between the 4th and the 6th of April.

This competition is designed to highlight the artistry and skills of IACC-member conference venue chefs from around the world and to honour their contributions to our shared goal of providing an outstanding conference experience.

There are two categories of entry, a senior category (26 years of age and older) and a junior category (under 26 years). Both categories compete in the same cook-off, with the same competition rules.

Chefs first participated in their country's competition and winners then go on to compete in a Chapter Cook-Off. There are currently three chapters, Americas, Europe and Australia Asia Pacific. Mary Palecek Sous Chef from Woodside Conference Centre Kenilworth Warwickshire, part of the Sundial Group, won the right to represent the UK and Europe at this year's final.



Mary was mentored by her Head Chef and BCF Member Iain Miller. Judges for the UK heat were BCF members Peter Griffiths, Stuart McLeod and Kevin Byrne.

Mary was required to create an entrée using contents from a Mystery Basket.

The entrée consisted of two proteins, plus items from the attached pantry list and Mary presented two identical plates, one for judging and one for viewing by the audience.

The Competition was of the highest standard with very little separating each candidate.

The independent panel of judges evaluated all the dishes according to set criteria. After a period of deliberation Mary was crowned Junior Copper Skillet Champion.

"I am delighted that all the time and effort that both Mary and Iain put into to the Copper Skillet competition has been recognised by the panel of judges and I am extremely proud that they are returning home with a world title"

Jerry Toth, Operations Director Sundial group and BCF committee member, would like to congratulate both Mary and Iain on their success on the global stage.

"This goes to show that the standard of British cooking can compete on the global stage with the best in the world"

Matt Davies BCF Chairman

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# 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](mailto:secretary@britishculinaryfederation.co.uk)

[www.britishculinaryfederation.co.uk](http://www.britishculinaryfederation.co.uk)





## BCF Chairman Matt Davies's latest venture



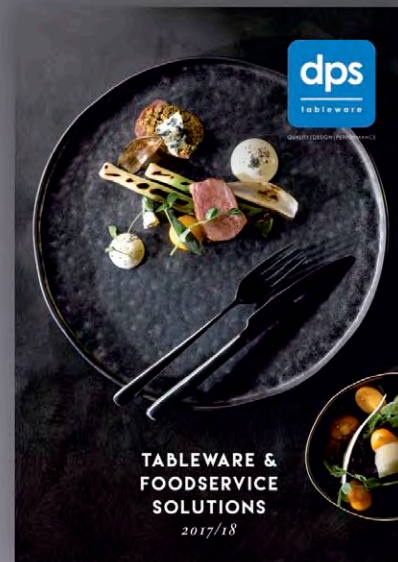
The Red Lion, Bradley reopened its doors in December 2016 following a major refurbishment which saw the venue closed for several weeks.

Managed by Faye Parker and BCF member, Ben Peace, alongside Head Chef Stuart Bruce, the pub was taken over by The Lewis Partnership in November 2015 and was recently awarded the title of "Tourism Pub of the Year" at the Enjoy Staffordshire Awards.

The Red Lion has since re-established itself in the very heart of the village community.

Whilst this exciting chapter in the Red Lion's history was delayed pending the results of bat surveys earlier last year, the all-clear was received with the latest refurbishment really enhancing the building and its grounds, to make it a more inviting venue so it can sit proudly within The Lewis Partnership portfolio.

Chris Lewis, Managing Partner of The Lewis Partnership said "This latest venture, as with any project of this size on a building of this age, was not without its pressures and frustrations, but we are proud to have unveiled the new look Red Lion and extend a very warm welcome to everyone."



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Mark Apsey, Development Chef  
L' Ortolan, One Michelin Star

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## Our Promise

At the end of every year not only is it the season to be jolly and thankful, but the time of the year where Major like to give a little something back to the hardworking Chefs in the industry. An industry they are certainly proud to be part of.

Having worked hand-in-hand with UK Chef Organisations over the past 20 years and knowing how challenging the industry can be, 'Our Promise' is a fantastic scheme, designed to benefit the people who work in the sector: the Chefs!

Throughout the year, Major make a donation from every pot of product sold carrying the Our Promise sticker. The total sums are then divided equally between the British Culinary Federation, The Craft Guild of Chefs, The Welsh Culinary Association and the Federation of Chefs, Scotland. Each organisation is then free to decide how the monies are to be best spent.

The first cheque to be presented for 2016 went to the Craft Guild of Chefs. Andrew Green, The Craft Guild's Director of Operations, visited us on site at the Major House. "Once again we are really grateful to Major for this kind donation. Whilst I am not 100% sure exactly how the money will be used at present, we will certainly be reinvesting it back into the many youth activities we run to help the next generations of chefs."

"We believe them to be incredibly important for the future of this industry. In the grander scheme of things, donations aside, we are equally grateful to for our partnership with Major and their ongoing support and collaboration all year round, including the longstanding Major Series."

Sponsors of England's National Culinary Team, who did us proud in the Culinary Olympics this year in Erfurt and partners of the BCF, Major also met with the Chairman Matt Davies. Taking time out of his busy schedule and job as Executive Chef at the Moat House, Acton Trussell, Davies told us how the BCF cheque would be put to good use.

"In addition to the normal BCF charities" announced Davies, "following the recent passing of the much loved and well respected Eric Bruce of the Belfry, the BCF will be making a donation towards pancreatic cancer research." "Eric Bruce was a remarkable man. A great chef and leader who will be greatly missed" were the words of agreement from Major's MD David Bryant. "I am very glad that the BCF chose to donate the monies in this way."

In Scotland, Chief Executive Neil Thompson received the cheque on behalf of the Scottish Federation of Chefs. "I can only thank David and everyone at Major International for the tremendous support they give to the industry and all the Chefs Associations. The cheque for £2500 is very much appreciated" said Thompson. "As I discussed, we would like to attribute this to the Scottish Culinary Academy, which we founded in 2011. The SCA provides training and development opportunities for chefs of all ages but in particular the chefs of the future."

With the outstanding cheque donated to the Welsh Culinary Association in February, it is safe to say that 2016 was another fantastic year for Major. Other than the brand new Korean addition to their Mari Base range, launched at the LUNCH Show and a sterling performance in their first BRC audit, Major's MD, David Bryant, also welcomed some great new members to the Major Team. Bob McDonald, became the new Consultant Chef for Ireland, Willie Pike, new Consultant Chef for Scotland and a fantastic new Development Chef in the form of Fergus Martin, former Head Chef at Darwin College Cambridge, joined our Executive Development Chef, Brian Eastment in the Major house.

"I believe 2017 will be a terrific year for us. Brexit will be a great challenge but also a great opportunity" were Bryant's positive words for the year to come. With more exciting things in stock for the Major pot in 2017, keep watching for some serious #majorecipes!



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## British Culinary Federation supports charity football match in memory of Eric Bruce

On Monday 2nd January, Sutton Coldfield Football Club, Birmingham hosted a well-attended football match organised by UCB Chef Lecturer Mathew Shropshall in aid of the Pancreatic Cancer charity and in memory of the late Vice President of the British Culinary Federation Eric Bruce.

Teams were the Birmingham Belfry Boys United, captained by Eric's former Head Chef, Glyn Jacklin and the BCF/UCB FC captained by Mathew Shropshall.

Eric's widow, Beb Bruce, was presented with a bouquet of flowers and watched the game from the touchline.

Members of her family also played in the game, which ended in a 1-1 draw and went to a penalty shoot-out, with the final score 4-3 to the Belfry Boys.

Man of the Match trophy was awarded to Glyn Jacklin and just under £300 was raised for the charity in Eric's name.



*Main:* The two teams with Beb Bruce, Peter Griffiths, Jim Eaves and Richard Brocklesby. *Above:* team Captains, Glyn Jacklin and Mathew Shropshall with Beb Bruce.

# BCF Golf Day

**Monday 3rd July 2017**

Marriott Forest of Arden Hotel & Country Club, Maxstoke Lane, Meriden, Warwickshire, CV7 7HR. · [www.MarriottForestofArden.co.uk](http://www.MarriottForestofArden.co.uk)

### The Arden Championship Course

Teams of 4 @ £280.00 (inc vat) per team (£70.00 per player)  
 Registration from 8.15am: Sausage/Bacon rolls /coffee /tea on arrival.  
 18 Holes of golf (10.00am shotgun start).  
 Light Lunch (3 - 5.00pm)

Prizes: 1st, 2nd and 3rd. Nearest the pin (8th & 15th), Longest drive (3rd & 12th)

Booking details, please contact: **Mandy Bennett: 01789 491218**  
[secretary@britishculinaryfederation.co.uk](mailto:secretary@britishculinaryfederation.co.uk)

### Competition Format

Maximum Handicap Allowance: Men 24/Ladies 36.

### Teams of 4

Stableford ¾ Handicap · Four to score on par 3's  
 Three to score on par 5's · Two to score on par 4's

**NB. Prize winners may be asked for proof of handicap.**





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For more information and updates on our training courses, workshops and demonstrations, check out our Instagram and register to our newsletter by sending us an email at [thetastelab@classicfinefoods.co.uk](mailto:thetastelab@classicfinefoods.co.uk).

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## British Motor Museum awarded a VisitEngland Gold Accolade

The British Motor Museum has been awarded a VisitEngland Gold Accolade, the highest quality accolade available to British attractions.

The accolade is only awarded to a small percentage of venues each year as part of the Visitor Attraction Quality Scheme and is testament to the high standards achieved at the British Motor Museum since its relaunch in February 2016.

The Visitor Attraction Quality Scheme is managed by VisitEngland and, through its network of regional assessors, boasts

an incredible reputation for instigating, modifying and shaping change to the customer experience at visitor attractions across England.

The Museum was 'mystery shopped' by an assessor and was graded in areas such as; visitor arrival, quality of displays, cleanliness and catering, as well as customer care and staff knowledge.

To be in contention for a Gold accolade, attractions need an overall percentage score of at least 87%, which the Museum was delighted to exceed.

British Culinary Federation Committee Member Tom O'Reilly, General Manager at the British Motor Museum said "We are extremely proud to have been awarded the top accolade. The team worked exceptionally hard in delivering a first class visitor experience.

It's great to see their hard work, high standards and commitment to excellence recognised by this accolade from VisitEngland."

## La Rose Noire Launch Les Petitclairs in UK

Following the demand for Afternoon Teas, Premier patisserie La Rose Noire have launched an exciting new range of products to the UK market. Les Petitclairs are meticulously hand-crafted tarts filled with assorted flavours and finished with a vermicelli style icing. The tart shells are hand dipped in chocolate which adds another dimension and helps to ensure the base remains crisp and separate from the delicious soft fillings.

Available in packs of 72 with 6 delicious flavour combinations - vanilla & blueberry, caramel & mango, blackcurrant & white chocolate, pistachio & cherry, chocolate & passion fruit and lemon & raspberry - Les Petitclairs are made from the finest ingredients, ensuring a great taste and a crispy texture.

With extremely thin, straight edges and eye catching colours, they are ideal for afternoon teas, events and dessert menus.



Les Petitclairs are supplied frozen, ensuring they retain their freshness and minimising wastage.

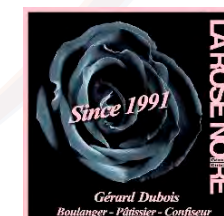
Exclusive to Town & Country Fine Foods, La Rose Noire hand craft the finest tart shells on the market and offer a complete range of handmade, straight edge tart shells, macarons and elegant cones. Size: L55 X H25 X W27mm

Scott Powell, the UK's La Rose Noire Brand Manager is available to present and provide samples nationwide.

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## Chefs' Club Lunch at the Moat House

The British Culinary Federation held its March Chefs' Club Lunch at The Moat House Hotel, Acton Trussell on Monday 26<sup>th</sup> March. The hotel was voted best restaurant in Staffordshire two years running. The team at the Moat House make use of fresh British produce and the special relationship it has with its suppliers to provide a menu that changes daily, ensuring every guest gets a unique dining experience.

Members gathered in the bar before lunch and enjoyed a chilled glass of Champagne and some mouth-watering snacks, while taking the opportunity to network with leading industry suppliers and catch up with old friends.

Lunch was held in the exclusive private dining room where members were treated to some fine wines and an excellent five-course lunch prepared by Senior Sous Chef and British Culinary Federation member Luca Bellamusto and his team.

At the end of what was a fabulous day, BCF Chairman Matt Davies gave the customary Santé de Chef and thanked Luca and his team for hosting the superb lunch and also Restaurant Director Steve Locklin for the very friendly and professional front-of-house service.

Another very successful Chefs' Club Lunch enjoyed by all those who attended.

### Menu

Espuma of Artichoke, Granola

\*

Cured Salmon, Oyster, Cucumber, Citrus, Sea Herbs

\*

Lamb, Feta, Sprouting, Leek, Radish, Wild Garlic

\*

Peanut Butter Chocolate Fondant, Banana

\*

Cheese

\*

Coffee and Petits Fours

\*

### Thanks to Sponsors

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photography by  
BCF member  
Kevin Byrne

## BCF Supports Salon Culinaire at The Great Hospitality Show

This year the BCF attended The Great Hospitality Show at the NEC, Birmingham from 23<sup>rd</sup> to 25<sup>th</sup> January. The Great Hospitality Show is the UK's largest exhibition for food service and hospitality, it is a launch pad for everything new in British Hospitality.

The Great Hospitality Show delivers a comprehensive trading and information platform at which exhibitors and visitors from across the UK can meet in a business-focused environment to celebrate the best of British hospitality.

As well as providing the ultimate platform for networking and forging new relationships, it is a must-attend event for finding the latest cutting edge products across the food and drink network.

This includes catering equipment, interiors, exteriors, tableware, careers and technology. The show is the place for the British hospitality industry to meet and do business, showcase the broadest range of future trends, fresh talent and new ideas to help the industry push boundaries in quality, innovation and sustainability.

The BCF was very active on it's own stand which generated plenty of interest and recruitment of some new members. The BCF also sponsored two classes, the BCF Young Chef Challenge which was won by Bradley Borg, Institute of Tourism Studies, Malta, with a Bronze medal; and in the Salon Display, Senior and Junior Works in Fat with Gregg Rodgers from Sheffield College winning Best in Class (senior) with a Silver medal.

Some of our own members judged in the Live Theatre and static classes, including La Parade des Chefs in which BCF members and National Team Sponsors, University College Birmingham, came away with a very respectable Silver medal.

Our judges included Vice-Presidents, Graham Crump (Lead Judge); Jim Eaves; Chris Hudson and Mark Houghton; Committee members: International Culinary Team Manager, Lee Corke; Treasurer, Jerry Toth and Social Event/Associate Liaison, Stuart McLeod, with Chairman Matt Davies and other BCF members. Executive Vice-President, Andreas Antona was invited to lecture on the Business Briefing stage.

Matt Davies



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# CHEFS ADOPT A SCHOOL

Students from University College Birmingham, led by Andrew Bisconti, looked after the front-of-house operation. Brian Turner CBE was guest auctioneer and thousands of pounds were raised on the evening for this very worthwhile cause.

Held at the Royal Automobile Club, Pall Mall, London, I had the pleasure of attending this Dinner on Friday 24 March, along with my wife Mary, and it was lovely to see and catch up with so many industry friends.

Adopt a School is a national charity which teaches children, in a holistic way, about food and its provenance and its impact on us and the environment, nutrition, hygiene and the importance to society of eating together. Academy chefs and hospitality professionals deliver sessions, ranging from taste and sensory to advanced practical cookery and front of house, in the classroom, in restaurants and on farms.

Adopt a School recognises that a child's development is crucial for their future health and well-being.

## Royal Academy of Culinary Arts “chefs adopt a school” take 3 colleges plus 1 fundraising dinner 2017

The programme has adopted an innovative approach to tackling health inequalities by giving children the knowledge to improve their own health and well-being, as well as supporting parents and teachers to embed healthy eating messages in school and at home.

Since its inception, through its hands-on approach, it estimates that it has reached over half a million children through the Adopt a School programme.

In September 2014, practical cookery and food education became compulsory in the national curriculum for pupils age 5-14 years, and the recent publication of the Government's Obesity Plan further reinforces the vital role schools have in supporting healthier eating and shaping healthy habits.

The Royal academy of Culinary Arts Adopt a School forms part of the Education and Training Programme of the Royal Academy of Culinary Arts, whose patron is His Royal Highness The Prince of Wales.

### MENU

Salad of Devon Crab, Pearls of Mango and Melon, Caviar, Yuzu and Ginger,  
Seaweed Cracker

**Philip Corrick and Ben Gielen (RAC Club)**  
**Cooking with Bournemouth and Poole College**

\*

Scottish Halibut, Langoustine, Burnt Cucumber,  
Spring Onion, Nantaise Sauce and Parsley Oil

**Martyn Nail (Claridge's)**  
**Cooking with University of West London**

\*

Braised and Glazed Veal Shank, Truffled Swiss Chard, Aged Vinegar Jus

**Albert Roux OBE (Chez Roux)**  
**Cooking with Westminster Kingsway College**

\*

White Chocolate Cremeux, Yorkshire Rhubarb, Blood Orange and Lemon Balm  
**Kathryn Cuthbertson MVO (Buckingham Palace)**

**Cooking with University College Birmingham**

\*

Coffee

Handmade Chocolates and Petits Fours

\*

College Lecturers and students supporting the guest chefs were:

**Christophe Baffos, Bournemouth & Poole College**

**Michael Coaker and Gregg Brown, University of West London**

**Stefan Greubel and Tony Cameron, Westminster Kingsway College**

**Gary Goldsmith and Andrew Bisconti, University College Birmingham**

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Join us on 24th September at the Botanical Gardens  
Birmingham for an Evening of National Pride!

## British Culinary Federation Dinner & Awards

Ticket price  
includes  
canapés,  
champagne,  
dinner,  
wine and  
entertainment

To avoid disappointment please book your places  
early with Secretary Mandy Bennett:  
01789 491218  
secretary@britishculinaryfederation.co.uk.

Early booking payment must be made no later  
than Friday 18th August 2017.

Members	£80	Early Bird	£72
Senior	£72	Early Bird	£70
Junior	£72	Early Bird	£70
Tables of 10			£720

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To book from the allocation, please contact our in-house  
reservations team on Tel 0121 224 5018 (Monday to  
Friday from 9am to 5.30pm) or via email on reservations@  
cpbhamcity.com by quoting the unique booking code "BCF".

The rates will be at £72.00 B&B for sole occupancy and  
£82.00 B&B for double occupancy.  
Bookings can be made up until 4 weeks prior to event to  
guarantee special rate

Keep an eye on our website for further details:  
[www.britishculinaryfederation.co.uk](http://www.britishculinaryfederation.co.uk)

## BCF New Members

### Chef Member

Allan Jones, Head Chef, Keele University  
Sharmaine Dixon, Executive Chef/Principal, South Africa  
Simon Webb, Head Chef, HSBC London  
Adrian Orford, Head Chef, The New Inn, Hull  
Lewis Walker, Chef Lecturer, UCB  
Colin Harvey, Chef, The Moat House  
John Whittle, Executive Chef, Staffordshire University  
Phil Dixon, Chef Lecturer, Hull College  
Samantha Dowle, Senior Curriculum Leader, UCB  
Bradly Doyle, Student, HCFE Hartlepool College  
David Jonathan Wardle, Chef/Director, Jonathan David Catering  
Mike Holden, Chef/Lecturer, Stratford upon Avon College  
Pradeep Rajput, Head Chef, Barchester Healthcare

### Corporate Member

Fareham College  
Valentina Marchesini, Commercial Director, Bragard  
Kevin McKee, UK Director, Taittinger

### Culinary Partner

David Dorricot, Managing Director, I-Chef.Biz  
Henry Stephenson, MD Stephensons Catering Supplies

## Diary Dates

### APRIL

#### April 26th

Student Cook and Serve Team Challenge at University College Birmingham

### MAY

#### 14th-15th May

##### 2017 WACS European Conference

The Welsh Chefs Association is hosting the next WORLDCHEFS European Meeting at  
Celtic Manor resort, South Wales

#### May 15th

##### Chefs' Club Lunch

Royal Military Academy Sandhurst  
Camberley GU15 4PQ

### JUNE

#### June 5th

##### Chefs' Club Lunch

Belmond Le Manoir aux Quat Saisons  
Church Rd, Great Milton, Oxford OX44 7PD

Iconic country house with the maestro Raymond Blanc and his team. The BCF is  
very privileged to have the chefs club lunch hosted at this legendary venue.

#### June 15th to 18th

##### BBC Good Food Show

NEC Birmingham

### JULY

#### July 3rd

##### BCF Golf Day

The Marriott Forest of Arden Hotel & Country Club,  
Maxstoke Lane, Meriden, Warwickshire, CV7 7HR

#### 5th & 6th July 2017

##### Skills for Chefs

Sheffield The Sheffield College Granville rd Sheffield S2 2RL

#### July 10th

##### Founders Dinner

Peels Restaurant Hampton Manor Shadowbrook Ln, Hampton in Arden, Solihull  
B92 0EN

### SEPTEMBER

#### September 24th

Awards evening and Dinner Dance The Botanical Gardens B15 3RT

## JOINING THE BCF

It couldn't be easier.

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

**Corporate Members** .....£125

**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](mailto:secretary@britishculinaryfederation.co.uk).  
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### Honorary President

Brian Cotterill

### President

Peter Griffiths MBE

### Executive Vice-President

Andreas Antona

### Vice Presidents

Mark Houghton  
Graham Crump  
Chris Hudson  
Jim Eaves

### Committee of Management

<b>Chairman :</b>	Matt Davies
<b>International Culinary Team Manager :</b>	Lee Corke
<b>Treasurer/Finance :</b>	Jerry Toth
<b>Social Events/Associate Liaison :</b>	Stuart Mcleod
<b>Education Liaison :</b>	Mathew Shropshall
<b>Magazine :</b>	Tom O'Reilly
<b>Website :</b>	Tom O'Reilly
<b>BCF Competitions :</b>	Geoff Tookey
<b>WACS Liaison :</b>	Graham Crump
<b>Culinary Partner Liaison :</b>	David Colcombe
<b>Fundraising/ Membership :</b>	Mark Houghton
<b>BCF Ambassador :</b>	John Peart





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