

SIZZLE

www.scottishchefs.com

Issue 001



Message from the President, Joe Queen

Since the founding of the Federation of Chefs Scotland (FCS) in 1994 we have talked about the need to establish a regular newsletter to improve our links with FCS members and industry. Although now somewhat later than planned I am delighted to see the launch of 'Sizzle' and at such a wonderful event as the first Scottish Chefs Conference, the brainchild of Willie Pike one of Scotland's finest craftsman and a great ambassador and example for any young person aspiring to be a chef.

As we come to the end of 2006 the FCS can look back at another successful year, the formation of a new Scottish Culinary Team under the guidance of Kevin MacGillivray and Ian MacDonald will be competing for the first time at Expogast, Luxembourg for the Culinary World Cup. The third CIS Excellence Awards in May established this event as the premier awards in the Culinary Calendar. The Trainee Chef of the Year in partnership with SLTN also provided a platform to showcase

Scotland's future talent, in addition our ongoing commitment to the Grampian Chef of the Year ensured the FCS profile remained strong throughout the country.

Next on the agenda for us is of course ScotHot 2007 and the Scottish Culinary Championship at SECC Glasgow and just to add to our commitment we are delighted to host the second KNORR World Junior Culinary Grand Prix when 9 international teams will compete for the Grand Prix title. Details of both events are available on our website via the ScotHot link www.scothot.co.uk.

Finally just to show that we also like to enjoy ourselves we held the Annual Golf Challenge at the Fairmont St Andrews course in July, put the date of 25th July in your diary for 2007.

We will continue to develop further services to members so please help by giving us your support. If you can introduce any new members please encourage them to join, with a stronger Federation of Chefs Scotland we can make a difference where it matters. ●



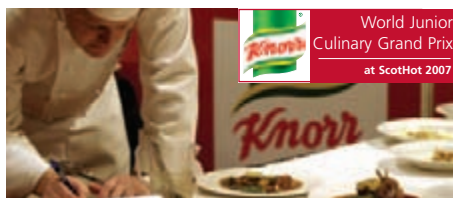
Joe Queen

ScotHot 2007 – It's Getting Closer!

ScotHot 2007 is set to be one of the most exciting yet with a range of competitions and culinary attractions that offer something for everyone. ScotHot is taking place a little earlier this year, 26th - 28th February 2007 at the SECC Glasgow - so make sure that you put the dates in your diary! To follow are just some of the highlights you can expect from the show.....

2007 marks the 26th Salon Culinaire, or Scottish Culinary Championships, to be held at ScotHot and we anticipate receiving over 400 entries across the 50 competitions. 2007 also sees the addition of a new event to the already impressive schedule – Public Sector Chef Competition. Open to all chefs working within the public sector, contestants working in pairs will be tasked with creating a director's lunch.

The most prestigious & sought after title being battled out during the Championships is that of KNORR Scottish Chef of the Year, its finalists having already been put through their paces following an initial paper judging session and two live heats. Not only will the winner receive a fantastic £2,500 cash prize but a seed-eed place into the heats of the KNORR National Chef of the Year contest being held in 2008.



The eyes of the culinary world will also be focused on Glasgow during February as nine international teams compete in the KNORR World Junior Culinary Grand Prix. Commanding premier position in the World Association of Chefs Societies (WACS) calendar, the KNORR World Junior Culinary Grand Prix is one of the most exciting competitions for young chefs globally to participate in.

Each day three of the competing teams will prepare a three-course meal for 50 covers to be served to diners in the Restaurant of Nations. Visitors will be able to see the teams competing in the kitchens through specially designed viewing panels.

The confirmed teams competing in 2007 are Scotland, England, Wales, Ireland, Canada, Iceland, USA, Malta and Germany. Teams will be

judged on their chefmanship, creativity, originality, composition and presentation.

Once again, KNORR has been announced as the headline sponsor of the event following the success of the senior Grand Prix in 2005. Its makers, Unilever Foodsolutions, have been associated with the competition since its launch in 1997 - KNORR providing the perfect partnership for such an event due to its internationally recognised range of quality culinary products that are utilised in kitchens the world over.

If watching the mouth-watering dishes being prepared leaves you feeling hungry then you can indulge in a delicious meal at the purpose built Restaurant of Nations and sample the culinary delights for yourself. All diners will be treated to a three-course meal for just £25 per head (excluding wine) and tables will be bookable from early December. Please visit www.scothot.co.uk/ron to register your interest. ●

For a full list of the competitions please visit www.scothot.co.uk - For further information regarding Unilever Foodsolutions and the KNORR range please visit www.unileverfoodsolutions.co.uk

Join us...

EatScotland
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The new definitive
guide to great places
to eat in Scotland

view the scheme criteria at:
www.sfgc.co.uk/food/downloads.asp
view the consumer site at:
www.eatScotland.com



The World Association of Chefs Societies is the umbrella organisation for all the Chefs Association of the World. Members are found in over 75 Countries with an estimated membership of 8 million, by far the largest global network of chefs. As a member of the FCS you are automatically a member of WACS enabling you to access the worlds largest forum. WACS is managed by an Executive Board (The Presidium) and a Board of 7 Continental Directors, currently USA hold the Presidium.

Ferdinand Mertz was elected WACS President in 2004 for a 4 year term of office. Ferdinand is a Certified Master Chef of the American Culinary Federation and the Immediate Past President of the Culinary Institute of America, one of the world's leading centres of excellence for culinary education. As WACS President he has directed the Board in setting up many new initiatives including an International Master Chef Certification Programme and the first competition to find the first Global Chef. Heats for the competition will be held in Tallin, Estonia in September 2007 and Scotland will be selecting a chef to compete in the Northern European semi final.

WACS provides accreditation for all the top 6 International Culinary Events including ScotHot and the Culinary Olympics in Erfurt Germany. WACS holds a bi-annual Congress which involves workshops, demonstrations and guest speakers from all over the World. The recent bi-annual Congress was held in Auckland, New Zealand. Over 800 delegates which included 10 from Scotland attended, it is a great way to see the world and experience the cuisine and cultures of other countries, while delegates have to finance their own travel and Congress fee the event is heavily subsidised and is wonderful value for money for both the attending delegate and partners both of whom enjoy outstanding hospitality from the host country. ●

The 2008 Congress is scheduled for Dubai in March 2008, visit the WACS website www.wacs2000.org for information and also the extensive range of services provided to WACS countries.

kitchen comedy

Customer comments

From Carl Sullivan, Dolls House Restaurant, St Andrews
(All from Americans)

Can I get foot and mouth from smoked salmon?

Which part of the cow does the halibut steak come from?

Hey! there aint no beef on my beef tomato and mozzarella salad!

There's no grated carrot or tomato on my GREEN salad!

Golf Day

Wednesday 16th July was another wonderful fun day of golf on the pristine course of Fairmont St Andrews, enjoyed by both Federation members and Non members alike. The event is growing stronger and stronger every year, everyone loved it as they had a good laugh going around the course both at finding themselves in odd positions and at others misfortune. Xpress recruitment provided the refreshment tent which was thoroughly enjoyed by all. Thank you to everyone who came along and especially our sponsors who make the day so special! ●

Next year we will be returning to the Fairmont St Andrews on 25th July 2007. Contact Ian MacDonald to book your place on chef@balbirnie.co.uk

1st place: Ian Kennedy - G1 Group

2nd place: Alan Beveridge - SPS

3rd place: Steven Paterson - Paterson Brothers fruit and veg

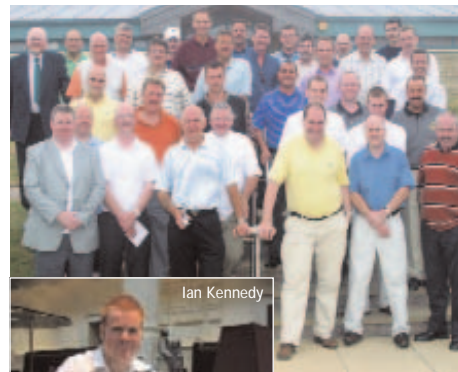
Mystery Partners: Ian Kennedy and Graham Middleton - Marcliffe at Pitfodels

Nearest the pin at the 5th: Ian Jurgensen - Fairmont St Andrews

Nearest the pin at the 15th: Gerard Smith - Troon

Longest drive at the 7th: George McDonald - Braehead foods

Booby prize: John Spencer - Federation of Chefs Scotland



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Kevin MacGillivray - Eat Scotland Director

Kevin MacGillivray's love and passion for food started at an early age. Whilst most teenagers were standing on the street corners, at 15 Kevin was working free of charge in the kitchen of the Station Hotel in Inverness.

His early yearning to become a chef has resulted in an illustrious career, which spans over 25 years. The British Transport Hotels, Gleddoch House and Ballathie House have all benefited from his "magic touch" and recognition has come through awards such as the Flavour of Scotland Award, the Macallan Taste of Scotland-Country House Hotel of the Year Award and the Scottish Chef of the Year.

Whilst some talk of "Scottish Patriotism" and the "importance of provenance" as mere buzz words, these elements have been integral to Kevin's motivation and ethos. He talks passionately about "getting the ingredients right" and respecting the ingredients. He has worked with and is now managing the Scottish Culinary team in their pursuit of glory in Luxembourg.

Kevin's decision to leave the heat of the kitchen to accept the role of EatScotland director with the SFQC is viewed as a real "step change" in the development of the organisation. His key impetus in accepting the role was "to do something to improve peoples perceptions, at home and abroad of the quality of Scottish food and eating establishments" and to launch a "real guide of where to eat in Scotland". ●



EatScotland is a nationwide Quality Assurance Scheme from VisitScotland. The scheme includes all sectors of the catering industry serving direct to the public.

A trained team of assessors, who have all worked within the industry they assess, carry out an incognito visit to assess the quality, standards and ambi-

ence of your business against a set of business related criteria. Only those operators who meet the EatScotland quality standards become participants in the scheme. So, look out for the logo.



What does EatScotland mean to the consumer?

The EatScotland scheme allows your consumer to recognise quality at a glance. Gone are the days of searching through endless listings selecting where to book. All assessments are impartial, carried out by an independent body (SFQC) which means that you are not reading opinion or hearsay. If it's accredited as part of the scheme you can be sure of it's quality.

SFQC

SFQC is an independent body specialising in the inspection and certification of food production, processing and service. As a result of the assessments and checks it makes throughout the food chain SFQC can help consumers know more about the food they purchase and consume. ●

sponsors



Hit Scotland

Hospitality Industry Trust Scotland (HIT Scotland) is a registered Trust that represents the whole of the hospitality and tourism sector in Scotland. The Trust was established in August 1994 by key leaders within the hospitality industry with the sole aim of raising money in Scotland to fulfil the Mission of "Assisting people to achieve their potential within Scottish hospitality". It now has extensive support from all sectors of the industry and over the years has raised an outstanding amount of over £1,600,000.

Over the years, the focus of support has developed. The bulk of funds go to support the Bursaries programme, which works in conjunction with 42 of Scotland's further and higher educational institutions in awarding financial

grants to students. To date, we have provided financial support to over 6,634 hospitality, leisure, travel and tourism students. We have also managed a scholarship programme that assists in developing "emerging talent". 28 scholars have benefited from the awards since 2005. The scholarships are a mixture of local, national and international experiences.

The charity hosts a selection of fundraising events throughout the year supported by the influential industry players. The Trust raises around £150,000 each year through events that are now firmly established in the industry.

Each year there is growing demand from the causes that HIT Scotland supports, not least in educational terms, through our strong relationships with the organisations that are growing

the future talent of our industry.

As an organisation we are committed to developing lasting relationships with sponsor organisations to ensure that long term benefit may be derived for you, your company and HIT Scotland. ●

Those who were fortunate to be at the HIT lunch at the Sheraton Edinburgh on Monday the 6th November got to experience a wonderful dessert created by 3 of the junior national team.

Soft centred apple bavarois with vanilla sorbet and warm kiln dried cherries



Scottish Culinary Team

Between 18-22nd November the Scottish Culinary Team will be competing at Expogast, Luxembourg for the Culinary World Cup. Team Managers, Kevin MacGillivray and Ian MacDonald have selected a team with many new faces and a few experienced heads to take up the challenge and follow the highly successful Culinary Teams of past years.



In the hot kitchen the chefs will be producing the hot menu for 105 customers on the day. The elaborate buffet will be prepared by the chefs through the night ready for the cold display in the morning.

Kevin MacGillivray - Eat Scotland
Ian MacDonald - Balbirnie House Hotel
Thomas Hutchinson - Victoria Hotel
Sean McGowan - Macdonald Aviemore Highland Resort
George Scott - Forth Valley College
Christopher Nurse - Drumossie Hotel
Paul Rogerson - Jewel & Esk Valley College
Robbie Robertson - ESS Support Services
Trevor McGuinness - Holiday Inn West

Charles Ramsay - Ballathie House Hotel
Gregg Russel - Auchrannie House Hotel
Stephen Gedman - Brian Maule at Chardon D'Or Restaurant
Ann Brown - Motherwell College
Robbie Penman - Balbirnie House Hotel
Kevin Reid - R.A.F, Leuchars
Ross Murray - Richmond Park Hotel
Andy Twells - Compass.

The Sponsors dinner held at Adam Smith College on Monday 30th October was a great success as it enabled the team to have a good run through the menu. Special mention must go to the companies who sponsored the produce for the evening - Simon Howie Foods, Willie Little from Ocean Traders and Johnson Sea Farms Ltd.

Due to our many sponsors, the team will be smart and well fitted out for the duration of their stay with their new branded navy blue blazers. ●



New series for ITV

We are making a new series for ITV about people's jobs. We would like to hear from people who have funny or outrageous stories to tell about their working life, both past and present. We are particularly interested to hear from chefs and people in the catering industry. We want to hear about your working practice, maybe the naughty things you have gotten up

to, or the tricks of the trade that make working life easier! If you have any stories about yourself or colleagues I would love to hear from you. I can be contacted as below. ●

John Coffey Associate Producer
ITV Factual London,
Ground Floor, 17 Hatfields, SE1 8DJ, London.
Tel: 0207 261 3635, Email: john.coffey@itv.com

Menu

Starter



Pan Roasted Organic Shetland Cod,
Lemon Myrtle Gnocchi, Lobster Brandade,
Sauce Vierge, Shellfish Essence

Main course



Fillet of milk fed Veal, Chanterelle Mousse,
Braised Shin, Sage Mash, Sweetbread
Fricassee, Confit Sprouts, Sour Cherry
and Port Relish

Dessert



Warm Agen Prune Soufflé Tart, Varhona
Chocolate Grand Marnier Mousse, Orange
and Prune Compot, Orange Yogurt Ice
Cream

sponsors





Entry form 2007

The Scottish Food Scholarship is open to all full time employed chefs in Scotland aged 18 - 28 (on the 26th February 2007).

To enter you must submit a recipe of a main course using seasonal (Winter) Scottish ingredients; and write an additional 600 words on why you have chosen this dish and include a brief description of your current position and duties, why you feel that you would like to win the scholarship and how this will benefit your career. Please see our website for entry forms www.scottishfoodscharship.co.uk

Entry forms should be completed and returned to Scottish Food Scholarship, Crimson Edge PR, 11 Dean Park Mews, Edinburgh, EH4 1EE by the 6th December 2006.

Participants will be selected from all the entries to take part in the Regional cook-offs throughout Scotland. If selected, you will be asked to prepare a starter and main course from a box of selected Scottish ingredients which are identical for each chef.

Participants will be given 20 minutes to decide their chosen dishes which must comprise of a starter and a main course.

Participants will be given 1 hour 20 minutes to prepare, cook and present two of each course (both to be plated and presented). In this time you will demonstrate your talent and also be asked to perform some rudimentary tests to illustrate your culinary skills.

The participants will then be asked to complete a form describing their dishes. This will be judged by a selection of Scotland's Michelin Starred chefs.

On the 26th February, finalists will be invited to the live final at ScotHot, Glasgow, SECC to compete for the title of Scottish Food Scholar 2007. Finalists will be given seasonal Scottish ingredients to prepare a three course meal. These dishes will be judged by a selection of Scotland's leading chefs to include Michelin starred Martin Wishart, Keith Braidwood and Matthew Gray. There will be an award ceremony at Tigerlily in Edinburgh on the 5th of March. ●

*For further information call
Crimson Edge PR, Tel: 0131 311 7050 or
Email: rowana@crimsonedge.co.uk*

recruitment

Making a Career of it...

Scotland is fast becoming one of the world's premier tourist destinations for food, culture and business. The Visit Scotland branding "the best small country in the world" is now well known across the globe and heightens expectations for all visitors.

To achieve the consistency of service, food quality and standards our visitors have come to expect, we all have to take responsibility for managing our careers effectively. When done correctly this alleviates the high turnover and the knock on effect on service levels.

How can we do this...?

As employers we need to ensure our recruitment and training processes are planned, effective, constantly reviewed and also cost/time effective. Also, as employers, we need to ensure we create an environment where people enjoy their work, have challenging/varied tasks, rewards and incentives for



delivering great products and services.

As an employee we should continually ask ourselves if we are providing the best attitude, skills

and loyalty to the business we work within. If we are not, work with your employers to see how you can develop your skills and their products to achieve the best.

All too often people take the easy option and leave! This not only damages your career and CV, but has a lasting effect on the Scottish tourism industry and ultimately the visitors/customers who pay our wages.

As all true Professionals would agree, the more planning, preparation and research one does before contemplating any move or change reduces the risk of failure. ●

Tel: 0131 440 1960

Email: info@xpressrecruitment.com

Web: www.xpressrecruitment.com

training

Applied Ability Awards

The launch of a benchmark practical exam for chefs has sparked unprecedented co-operation between chefs' organisations. The Triple A (Applied Ability Awards) are designed and delivered by senior chefs at the top of their profession with Pure Leith as Chair of the new AAA National Committee.

For the first time, the Academy of Culinary Arts, Association Culinaire Francaise, British Culinary Federation, Craft Guild of Chefs, Federation of Scottish Chefs, Master Chefs of Great Britain and the Welsh Culinary Association – traditionally not great collaborators – are at last speaking with one voice. They have joined forces to oversee delivery of the Triple A.

Working chefs, adult returners, or newly qualified college students – regardless of whether they learnt to cook at granny's apron strings, at college or in a Michelin Star restaurant – can try for the AAA Trainee Chef Award or the AAA Chef Award depending on their level of skill.

The initiative was conceived by the British

Food Trust, and a successful mini-pilot with 100-odd candidates was conducted earlier this year. Now the Edge Foundation has agreed to support the scheme for a further two years, after which it is hoped the Triple A will be widespread and self-funding. Full information can be found at: www.greatbritishkitchen.co.uk/bft_aaa.htm

Tony Jackson, Catering Director for the MacDonald Aviemore Resort, says: "I see it as the opportunity to set the national benchmark." Graham Crump, Group Executive Chef at Warwick University says: "We've wanted practical exams for years, ever since the old 706 exams disappeared, but we used to just moan about it. Now we've decided to do something about it ourselves." ●



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Feedback: We want **SIZZLE** to reflect what interests you. We would love to hear about those competitions, festivals and promotions you are involved in as well as those funny little things that happen to you day by day.



The search is on..

Enter now and you could become the
KNORR Scottish Chef of the Year and walk away with £2,500!