

SIZZLE

www.scottishchefs.com

Issue 007



Message from the President, Joe Queen

The first few months of 2009 have been particularly hectic for the Federation of Chefs Scotland, not least due to the planning and delivery of ScotHot 2009 with the Scottish Culinary Championship and the World Culinary Grand Prix sponsored by Knorr.

The Scottish Culinary Championships had the largest number of entrants for many years, particularly in the Cold Display section, which was very well subscribed with over 100 cold exhibits. A number of new competitions were introduced, notably the Scottish Banqueting Challenge. Six teams competed over Monday and Tuesday evenings serving banquet style to restaurants of 85 covers. Our congratulations to the winners, Gleneagles Hotel, and special mention for all the other teams who gave such a great show. We were also delighted to see the return of the teams from the armed forces, and thanks to them for the great support that they provided at this year's event. We hope that we will see the Combined Services Chefs as a permanent feature in the years to come.

Andrew May was crowned Knorr Scottish Chef of the Year 2009. Andrew has been a great competitor over the years and it was wonderful to see him triumph in 2009.

Winners of individual sections

The Knorr World Culinary Grand Prix was won by the all girl team from the USA who, in addition to being overall winners, won 2 out of the 3 sections. Indeed, they were only defeated in the Culinary Studio where the Scottish Culinary Team won Gold. The Knorr World Culinary Grand Prix is unique in WACS Competitions as it is the only International Team Competition for National Teams with a maximum age of 25 years. This year 9 teams from all over the world competed over 3 days in the 85 cover Restaurant of Nations, Cold Display and Culinary Studio. We were delighted to welcome WACS President Gissur Gudmundson to ScotHot. Gissur presented the World Culinary Grand Prix trophy at the Scottish Culinary Awards Dinner which concluded this year's ScotHot.



My final comment on ScotHot is to thank everyone who made it possible, all my colleagues on the Board of Management, International Judging Panel, judges for the Scottish Culinary Championship and volunteers who assisted prior to and during the event.

This year I complete my final term as President of the Federation of Chefs Scotland, I have thoroughly enjoyed the past 4 years – a period that has seen the FCS grow and develop. Our membership has grown over 20% and continues to show a healthy trend upwards, we have formed partnerships with new companies and organisations, our financial position has been maintained enabling us to support chef development involving the Scottish Culinary Team, and at ScotHot First Minister Alex Salmond announced the Scottish Government funding of the FCS in the year of Homecoming Scotland.

We have been very fortunate, in the current economic climate, that our sponsors have remained with us, and we owe a great deal of gratitude to all of them for continuing their support.

In June Kevin MacGillivray will take over as President, Kevin has given me great support in my term of office and I look forward to working with him in the next 4 years to grow the Federation of Chefs Scotland as the only major force for chefs in Scotland. ●

FCS Welcomes New Sponsors

The Federation of Chefs Scotland are delighted to announce 2 new sponsors both of whom are market leaders in their field, Villeroy & Boch will provide all our competition tableware up to and including the 2012 Culinary Olympics. In addition Villeroy & Boch have made the new Federation of Chefs Scotland plate which will be used to promote the FCS both at home and abroad. The plate will be available for members subject to availability, full details will be sent

direct to members. We are also going to be launching a new competition in 2010, the prize for which will be a trip to the Villeroy & Boch Head Office in Luxembourg.

Our second new sponsor is Friedr Dick Knives, suppliers of kitchen knives to many International Culinary Teams throughout the World. Dicks will provide the Scottish Culinary Team with their competition knives for all events, along with Villeroy &

Boch the partnership with Dick demonstrates both the industry commitment to the FCS and recognition of how we are perceived as a brand worthy of association. ●



KNORR Scottish Chef of the Year Winners 2009

Pictured below are our winners with Joe Queen President of the Federation of Chefs (left) and Ray Lorimer from Sponsors Unilever (right).



2009 Scottish Chef of the Year Winner & Best Intermediate Course- Andrew May - Kinloch House Hotel, by Blairgowrie



2nd Runner up - Dougal MacPherson - Lochgreen House Hotel, Troon



3rd Runner up & Best Starter- Darren Harrison - Loch Lomond Golf Club, Loch Lomond



Best Main Course - David Littlewood - Milton at Crathes, Banchory



Best Dessert - Brian Canale - Heritage Portfolio Ltd, Edinburgh.

The Federation of Chefs Scotland are proud to support Strawberry Tea Summer!

The federation has teamed up with Breast Cancer Care Scotland to promote their summer fundraising campaign Strawberry Tea. A strawberry tea can be anything you want it to be, you can do it at work or at home and it can be as elaborate or as simple as you like. You could have a Strawberry themed tea break; put a strawberry special on your dessert menu or have a Strawberry Tea lunch in your restaurant.

So why not have a Strawberry Tea this summer and raise money for people affected by breast cancer in Scotland.

To register for your Strawberry Tea pack

- Visit www.breastcancercare.org.uk/strawberry
- Call 0870 164 9422

Don't forget to quote the Federation of Chefs Scotland!

Do you have a Strawberry Recipe you would like to share?

Breast Cancer Care Scotland would like to promote Strawberry Tea in the press by providing newspapers with Strawberry recipes from chefs in their area. If you would like to help promote Strawberry Tea Summer by creating a strawberry dessert please contact Gillian at Breast Cancer Care on 0141 353 8330 or email gillian.hamilton@breastcancercare.org.uk.

Did you know.....?

Every week 884 people discover they have breast cancer. Dealing with a breast cancer diagnosis can be a confusing, lonely and anxious time – not only for the person receiving the diagnosis, but for their partner family and friends. With the number of people diagnosed rising every year, there has never been a greater need for trusted, readily available support and information to help people when they feel at their lowest.

That's where Breast Cancer Care comes in. We are there for anyone affected by breast cancer. We are here to make sure that they can have all their questions answered.

All our services are free thanks to the generosity of our supporters. You really can make a big difference to our ability to provide information and support to people living with or affected by breast cancer in the UK.



Strawberry Tea Summer 2009



Andrew May – Scottish Chef of the Year 2009



Andrew was born in New Zealand and did his training in there at the Wanganui Polytechnic in the early 90's. In 1992 he made the journey over to the UK, which he has made his home for the past 17 years.

During this time here he has travelled extensively in Europe travelling to Turkey, Greece, Germany and Spain. He also stayed and worked in Zimbabwe for a spell of about nine months learning to use some interesting ingredients on the way!

Whilst living in Scotland, Andrew has worked in a number of hotels – The Uplawmoor Hotel on the outskirts of Glasgow, where he first got interested in competition work coming runner up in the Taste of Scotland Lamb Challenge.

He then moved to Moorfield House Hotel, Blairgowrie. Whilst there he competed at ScotHot, gaining two bronze medals for individual events – shellfish and feathered game. He stayed at Moorfield for around four years, working with Alexandra Tannahill who he says has inspired him towards everything he has achieved today.

Moorfield also proved to be inspirational from a personal point of view as he met his beautiful wife Jenni whilst working there. They have been together for fourteen years and have three gorgeous children: Reece, twelve years; Niamh, seven years; and Erynn two years.

Having decided to settle down in Perthshire, finding the scenery a countryside very similar to home, he enjoys the amount of fresh produce in the area, ranging from pheasants, deer, rabbits, partridge, supplied by Braehead foods Ltd. The seafood by Keltic Seafare, and the fruit and vegetables by Mark Murphy and Partners, all help in his cooking enjoyment.

Having first worked at Kinloch House Hotel in 2001-2003 with Bill McNicol, he decided to move on, but returned in 2005 as sous chef, with promotion to head chef in 2006. And in 2007 he was high-



ly commended at the Scottish Chefs awards for Scottish Hotel Chef of the Year 2007.

So what were Andrews' feelings in the run up to Scottish Chef of the Year 2009...

"For the 2009 Scottish Chef of the Year competition, thoughts went into ideas for the menu before Christmas 2008, as the entries

were to be in before 7th January. Once notice was given that I had reached the semi-final the stress began. I needed to organise practice runs and work with my suppliers, who were kind enough to sponsor some of the ingredients for the four course menu. I split my time managing to weigh out ingredients and care for the customers at the hotel and in my spare time I did all the practice runs at home.

Having cooked my menu at the heats at Glenrothes College word came through that I was one of the top 10 chefs to go through to Glasgow at the SECC on the 4th March. In the finals we were given a magic box for the intermediate course. Not leaving any time for much constructive work on the dish I changed the idea that I had the night before the competition. However, the practice had to be done at home again but this time in candle light because of a power cut!

The final was a very important day and being in the presence of many influential and well respected chefs just adds more pressure to the competition, luckily, I had my wife and best friend Angie there by my side to support me. Also, knowing that there were nine other chefs in the same position as me helped.

Seeing the standard of food produced and knowing the time and effort that has gone into the competition I think that everyone in the final were winners that day. Thank you to the judges for their hard work and organisation of the whole event, and a big thank you for the supporters, friends and family." ●

2009 Scottish Chef of the Year – Winning Menu

*Ballontine of foie gras with pineapple and chilli sorbet, and pain depice crumb
 Pressed terrine of smoked arctic char, mussel and razor clam with avocado and coriander, lemon and saffron dressing
 Saddle of rabbit with herb & pinenut stuffing, haricot ragout, rabbit rilette and a beetroot and liquorice puree
 Assiette of ginger (chocolate and ginger mousse, gingernut ice cream, orange honey and ginger soufflé with an orange compote)*

sponsors



Nations Cup College Student Competition

The Federation of Chefs Scotland in partnership with Major International and Gourmet Classic Wines are delighted to announce once again an opportunity for a team of two students and their lecturer from a Scottish College to represent Scotland in the Nations Cup an international student competition which will be held at Grand Rapids Community College, Michigan, USA (Date TBC). The sponsorship includes airfares and accommodation, internal transport, all meals and competition food. The six teams of finalists will all receive a FCS presentation plate and £100 towards food cost and travel.

The Nations Cup Competition will be held in 3 stages.

Stage 1 – Colleges are invited to submit a three course supper menu highlighting seasonal and local produce, with healthy eating being a major factor in the construction of your menu. The main course must incorporate three ingredients which highlight your particular region. This will be paper judged and the chosen finalists will go through to a cook-off.

Stage 2 – The selected finalists are required to prepare, cook and present in 1 hour 15 minutes.

Stage 3 – The students will go through a light hearted interview process in front of a panel of chefs selected by the FCS.

For further details on how to enter please contact Marie-Clare James on 0131 539 5395 or marieclarejames@yahoo.co.uk

Annual Golf Day – 29 July

The annual Federation Golf day will be held for the second year at the prestigious 'Carrick Course' on Loch Lomond on the 29 July. The cost for the day is £65.00 for members and £90.00 for non-members. Registration will be between 8am and 9am with refreshments and bacon rolls. It will be a shotgun start at 10am. There are prizes for longest drive, nearest the pin, 1st 2nd and 3rd places – plus a mystery partner prize and of course the infamous bent putter award and a raffle with some amazing prizes. We would hope for the buffet and prize giving to be finished by 4pm.

Please contact Ian McDonald on ian.macdonald@standrews.org.uk or 07702026759

500th healthyliving award attained

The healthyliving award is going from strength to strength, with the most recent award winners receiving their certificates at a ceremony hosted by Nick Nairn on 11th May.

The presentation will see the workplace restaurant at Aberdeenshire Council's Woodhill House headquarters pick up the 500th award. Woodhill House was one of the earliest establishments to achieve the award back in 2007, and has now successfully renewed their award, which lasts for two years, to become the 500th award holder. The award recognises the restaurant's continuing commitment to offering low-fat, low-salt options on its menu, which remain popular choices for the office's 600 employees.

Liz Wood, Catering Manager at Woodhill House, said: "We're delighted to have been named as the holder of the 500th healthyliving award. I've always been a big believer in the importance of offering healthy options to customers, so I was keen to apply for the award as soon as I heard about it."

"There was some initial resistance from customers when we removed items like pies and pastries from the menu to replace them with healthier alternatives, but they soon realised that the healthy options we replaced them with were just as tasty."

The restaurant's 15 staff work to provide visitors and employees with freshly-prepared healthier soups and sandwiches, along with healthy choices such as pasta and baked potatoes.

Liz added: "We did have to do some training to educate the staff in preparing healthier food before we first qualified for the award, but they really seem to have taken to it and we enjoy preparing the healthy options every day."

All over Scotland the appetite for healthy food is increasing, and catering establishments need to be ready to meet that demand. That's where the healthyliving award can help. It's a great way to help businesses and keep customers healthier and happier, and it's open to most types of catering outlet throughout Scotland, from cafés and sandwich bars to hotels and restaurants.

It's free to register and you will receive all the help and support you need. To find out more, phone the healthyliving award team on 0141 226 5261, or visit the website.

For chefs and caterers who already hold the award and would like the challenge of aiming even higher, the healthyliving award plus is about to be launched. This new higher level has been developed to reward excellence in the provision and promotion of healthy eating, and the first of these accolades will also be presented at the ceremony on 11th May.

For more information visit the website at www.healthylivingaward.co.uk



CHEF! PRICE RISE WARNING!

Bottled Wine Is Set To Increase In Price By 25%

It's Time You Discovered The Gourmet Classic Range of Cooking Wines

Cabernet Sauvignon and Chardonnay Cooking Wines plus
Port Madeira Marsala Brandy

Endorsed or recommended by all these chefs' associations

Available from all good food and drink suppliers
or contact Gourmet Classic
Tel: 01202 824440 Web: www.gourmetclassic.com

Federation AGM

Federation of Chefs Scotland AGM will be held on 23 June at Gleneagles Hotel at 6pm after a finger buffet. If you would like to attend please contact marieclarejames@yahoo.co.uk on 07968 499990. We look forward to seeing you there.

sponsors



FutureChef 2009 National Final – Results Announcement

Luke Thomas (15) from Wales is crowned winner of FutureChef 2009. On 23rd March 2009, twelve talented young students donned their chef's whites to compete for victory at the National Final of FutureChef 2009, at Westminster Kingsway College in London. This national cookery competition, organised by Springboard, attracted record numbers of participants this year, with over 7,000 children aged 12-16 competing in local and regional heats to reach the national final.

But there could only be one winner and this prestigious accolade went to rising star Luke Thomas, a 15 year old student from Connah's Quay High School in Wales who wowed judges with his menu of Rack of Lamb with creamed savoy cabbage, shallot tarte tatin and rosemary jus followed by double chocolate soufflé with orange and ginger confit. Judges were unanimous in their decision that Luke should take first prize, praising his clean cut presentation and outstanding flavours which, they said, demonstrated a level of skill far beyond his years.

Luke's incredible range of prizes includes an all expenses paid trip to Rome staying at the prestigious Cavalieri Hilton, courtesy of Hilton, £500 courtesy of City & Guilds, a family break courtesy of Center Parcs, tickets for the O2 courtesy of Nestle, kitchen equipment courtesy of Kenwood, a chef's jacket courtesy of Johnson's Stalbridge Linen, cookbooks courtesy of Quadrille and commemorative plates courtesy of Steelite International.

Kerry Davis (14) of St Michaels C of E High School, in the North West, was named as Runner Up. Zhane Gordon (14) of Petchey Academy, Hackney, London came 3rd. Megan Southerton (15) of South Bromsgrove High School, Worcestershire, achieved 4th place.

The judging panel, including Brian Turner, Lesley Waters, Theo Randall and Michael Caines had the tough job of selecting the winners from the 12 young cooks who all demonstrated great skill and talent at the final. Competitors had just ninety minutes to prepare a two-course meal to impress the panel and stake their claim as FutureChef Winner 2009.

Winner Luke Thomas said "I am so chuffed to have won. I worked really hard to prepare for this. Everyone should enter FutureChef, just go for it!". Judge David Mulcahy of Sodexo said "Luke's confidence in the kitchen was amazing – he was so focused".

Luke's mentor chef Richard Brunetti of the Chester Grosvenor said "Luke put his heart and soul into the competition. As a mentor I got loads out of it as I got to share my skills and experience".

FutureChef is a fun, inspirational, nationwide competition that helps young people aged 12-16 learn more about food, enjoy cooking and increase their culinary skills. The competition is recognised and endorsed by the hospitality industry and gives a unique insight into the world of professional cookery by capturing imagination and recognising talent. Over the last nine years, FutureChef has given more than 34,500 students an impressive taste of the culinary world and has helped develop their skills through direct careers advice and work experience via links with the programme's mentor chefs and the industry.

"FutureChef is an inspirational competition giving young people a wonderful insight into this fabulous industry. Every single young person who takes part in FutureChef displays an enthusiasm that the hospitality industry would be proud of, but there are just twelve places at the National Final and those positions have been earned by the absolute cream of the FutureChef 2009 crop."

Brian Turner CBE, FutureChef Chairman.



For more information go to
www.springboarduk.net



New Partnership Announced with Scotland of Food and Drink

At ScotHot 2009 the First Minister announced the new Scottish Government Support for the Federation of Chefs Scotland. We are now pleased to announce



that the Federation of Chefs will be working in partnership with Scotland of Food and Drink to highlight Scottish Produce throughout Homecoming year.

The programme kicks off with Jacqueline O'Donnell from The Sisters and Tristin Farmer from Gordon Ramsay at Claridges demonstrating at the Real Food Festival at Earls Court on the 8th and 9th May. Next you can see Willie Pike demonstrating at Spirit of the West on the 16th and 17th May. Later in the year you can also see Federation members demonstrating at the BBC Goodfood Show at the SECC Glasgow on the 30th October to 1st November 2009.

The Federation will also be working with Scotland of Food and Drink to promote events happening throughout Scottish Food Fortnight which runs from the 5th -20th September. Following the success of last year's Culinary Team Fundraising Dinner at the City Chambers in Glasgow we shall be running our second annual Culinary Team Fundraising dinner on Monday the 7th September in Edinburgh. The Fundraising Dinner will be one of the major event within Scottish Food Fortnight showcasing the talents of the Scottish Culinary team using the best Scottish produce.

For up to date news and events and a very comprehensive buyers guide for Scottish Products please visit the Scotland of Food and Drink website at www.scottishfoodanddrink.com

So if you have any events happening in Scottish Food Fortnight that you would like to promote, any recipes that you would like to share during the Food fortnight or if you would like to come along and support the culinary team dinner in September please get in touch with Marie-Clare James on 0131 539 5395, 07968 499990 or marieclarejames@yahoo.co.uk



Welcome to the new 09 Members

Mr James Andrew
Mr Iain Baillie
Mr Gaurav Bawa
Mr Martin Bell
Mr Stephen Benn

Mr Paul Calder
Mr Robert Cameron
Mr John Chomba
Mr Christopher Clark
Mr Paul Dunn

Mr Andrew Easton
Mr Andrew Field
Mr Robert Flannigan
Mr Stuart Fraser
Mr David Gamble

Mr Paul Hart
Mr Mark Hunter
Mr Jamie Jack
Mr Russell Johnstone
Mr Munur Kara

Mr Grant MacNicol
Mr Eddie Mair
Mr Craig McCallum
Mr William McIntosh
Mr John McManus

Mr Raymond McRitchie
Mr Harvey McGuire
Mr Paul O'Donnell
Mr Amogh Prasad
Miss Lucy Spendlow

Mr Donald Stewart
Mrs Joanne Sutherland
Mr Scott Sutherland
Mr Michael Wells

Scottish Banqueting Challenge

Each time ScotHot comes around the Federation's Culinary Committee carefully select competitions that reflect the showcasing of skills that are relevant to working chefs in Scotland.

Therefore, after much deliberation the schedule of competitions for ScotHot 2009 encompassed an exciting new team competition. It was felt that there was no Scottish competition that recognised excellence in both, the cooking and service elements of hospitality. Banqueting was the obvious choice as it demonstrates excellence in both these areas and the success of good team work.

On Monday and Tuesday evenings at ScotHot we saw incredible performances from the six teams who took part in the first Scottish Banqueting Challenge.

These teams were:

- Heritage Portfolio
- Gleneagles Hotel
- Prestonfield House Hotel
- The Catering Support Regiment
- The Army
- The Navy

All of the teams did an extraordinary job in transforming the Restaurant of Nations from a fine dining restaurant to a banqueting venue. Each of the teams used table dressings and linen to create a unique ambience in the restaurants for the evening service.



The competition was judged in two parts one for front of house service, made up of three of the country's most experienced front of house managers: Dale Dewsbury – Andrew Fairlie@Gleneagles; Lynne Anderson – MacDonald Hotels; and Billy Bradburn – Thistle Hotels

The second set of judges were our chefs panel which was made up of senior chefs with particular expertise in banqueting and fine dining. Joe Queen-President, Federation of Chefs Scotland; Kevin

MacGillivray – Macgillivray Culinary Consultants; James Murphy – The Hilton, Glasgow; Andrew Hamer – Wild Thyme Catering; and Keith Marley – La Potinier.

Once again the winners were announced at the Scottish Culinary Awards Dinner on Wednesday 4th March at the Crowne Plaza Hotel. The winners were Gleneagles hotel with the Catering Support regiment coming a close second. ●

NEW Young Scottish Seafood Chef Competition Launched

As part of a wider package of measures designed to encourage greater consumption of Scottish seafood, Seafood Scotland and the Federation of Chefs Scotland are pleased to announce the launch of a new Young Scottish Seafood Chef Competition. It is sponsored by The Scottish Government.



The competition is for young chefs under 23 years old on 30th June 2009. Chefs will be asked to submit recipes for two starter dishes and two main courses and will be given a list of specified seafood. All entries will be paper judged by a panel from the Federation of Chefs Scotland (FCS) and whittled down to six finalists. The six finalists will be invited to a live cook off. The overall winner will cook their dishes for the First Minister at a gala dinner, and have the opportunity to spend a week working with Roy Brett in his new Edinburgh seafood restaurant.

Finalists will be invited on an overnight trip to the northeast of Scotland to visit fishing vessels, Peterhead fish market and fish processors, and to enjoy a seafood dinner. All expenses will be paid. Closing date for entry is 5th June 2009.

Full details of the competition are available on the Seafood Scotland website from 15th May, www.seafoodscotland.org and on the Federation's website www.scottishchefs.com



Scottish Banqueting Challenge Menus

MONDAY

THE GLENEAGLES HOTEL

*Cured Loch Duart salmon, spiced scabster crab, hand dived Oban scallop, Lemongrass and ginger foam
Trio of por, macaire potato, apple chutney, calvados sauce
Dark chocolate fondant, kumquat preserve, vanilla ice cream, dark chocolate sauce*

PRESTONFIELD HOUSE

*Line caught brill, Jerusalem artichoke and apple puree, razor clam, pork belly, Prestonfield wild garlic
Caper crusted loin and braised haunch of venison, parsnip, rhubarb and pistachio emulsion
Valrhona manjari chocolate tart, lime marchmallows, Jersey milk sherbert*

HERITAGE PORTFOLIO MENU

*Ballontine of wild spring salmon, fennel leaf and Shetland crab remoulade with horseradish puree
Fillet of aged Mac Duff beef, confit of shin, St George's mushrooms, cannelloni creamed wild garlic and sweet potato tian
Preserved Scottish brambles, ginger pearls and almond ice-cream with marscarpone and glayva caramel*

TUESDAY

ARMY MENU

*Lightly smoked Halibut, accompanied with a saffron infused king scallop and an avocado puree. Served with a red chilli, apple, cucumber and tomato salsa and beetroot caviars.
Espresso rubbed venison cannon, served with cocotte potatoes and a baby leek and plum medley. Accompanied with a venison fillet and wild mushroom ravioli, horseradish foam and a wild game jus.
Mango and passion fruit mousse, encased in white chocolate, served with a dark chocolate brownie, lavender ice cream and a mint jus*

CATERING SUPPORT REGIMENT MENU

*A cannelloni of Scottish smoked haddock, goats cheese and sweet potato on mussels, steamed vegetables and wilted spinach finished with chive butter sauce and leek oil
Roasted cutlets of black-faced Scottish lamb enhanced with garlic and served with its own lamb and haggis tian,
Savoy cabbage, glazed winter vegetables, a red onion and celeriac chutney and lamb gravy
An Orchard spiced pudding cake with *Cranachan ice cream, shortbread and a kumquat marmalade*

ROYAL NAVY BANQUETING TEAM MENU

*Pan seared, Scottish salmon on champ potato with mussel and scallop chowder accompanied by chive foam and lime oil
Fillet of guinea hen with herb farce, on shredded brussel sprouts, wild mushrooms and bacon lardons, accompanied by ballotine of guinea hen and rabbit, beetroot risotto with red current jus and parsnip veloute
Chocolate and pecan cake, mulled wine syrup, cinnamon ice cream, rhubarb compote, hazelnut shortbread and caramel hazelnut garnish*

Quality Meat Scotland – Specially Selected Pork Challenge



Specially Selected Pork was the meat chosen this year by Quality Meat Scotland to test the skills of young chefs at ScotHot.

This year's Specially Selected Pork Challenge, rather than opting for only mainstream muscle meat, included a full kidney in the selection of products to be prepared. This provided the necessary challenge to stimulate interest in the competition and 14 finalists were scheduled to take centre stage in Glasgow.

As caterers become more price conscious, Specially Selected Pork can provide meat that is economical and of high quality. Virtually 100% of Scottish pork comes through a fully controlled chain that guarantees that it is born, reared and slaughtered in Scotland. Scotland's high health status and emphasis on welfare really ensures that happy animals make better meat!

As well as offering an attractive cash prize, QMS is taking all 14 finalists on a "pork adventure" to follow the chain from the farm to the plate. The day will begin on Robin Traquair's Wellington Farm near Edinburgh and will then go into the kitchen with a butcher and chef on hand to demonstrate just how versatile Specially Selected pork can be and how, quite literally, you can use everything except the oink! ●

An Overview of the World Culinary Grand Prix

As we can see from the table below there was only one clear winner, Team USA, over the three days they conducted themselves in a very professional manner and competed extremely well. It was once again a pleasure to have USA competing in Glasgow, especially with the current financial restraints which we are all up against, working very hard to generate sponsorship including USA. The three days started very well with all teams very pleased with the hot kitchen set-up, of which we are very grateful to New Concept, who did a fantastic job in providing the equipment. Yes, along the way there were disappointments, but also some outstanding work which should be applauded – competing in any major event is never easy.

The judges for the Grand prix included some very experienced individuals who collectively brought a wealth of competing and judging knowledge. They were, Brendan O'Neil – Panel of Chefs Ireland, Yiannakis A. Agapiou – President of the Cyprus Chefs organisation, Robert Bruce – ex Scottish Culinary Team and Junior Team manager, Edward G Leonard – American Culinary Federation, Willie Pike, MBE, myself and the chairman of Judges, Tony Jackson. All three elements of the Grand Prix had their highs and lows. The cold, which involved a balanced five course menu, was something new which we introduced this year and I think it only helped to enhance the cold



entries which were on display in the Scottish Culinary Championships. The studio kitchen, again, was an insight into how the juniors would deal with the pressures of being under the spotlight and every move taken into account and scrutinised. It was especially pleasing to see the Scottish Junior Team score the highest in this section and win the Skills challenge. In the hot kitchen we increased the covers to 85 from the previous 50 and this was a real test for the juniors. Overall, we had a very positive report from the WACS observer again commenting on how well Scot-Hot was run and how well it was supported by the industry.

We can all now look forward to 2011! ●

Kevin MacGillivray, WACS Senior Judge.

Country	Culinary Studio	Cold Kitchen	Restaurant of Nations	Total (300 Points)
USA	90.0	93.66	93.60	277.26
Ireland	82.33	82.00	93.57	257.90
Germany	91.00	86.00	80.22	257.22
Wales	90.25	74.33	76.54	241.12
Scotland	91.25	70.00	77.53	238.78
Luxemburg	75.16	74.00	79.51	228.67
England	67.75	77.00	79.69	224.44
Malta	72.16	73.00	78.60	223.76
India	65.25	73.00	63.21	201.46

The Federation would like to express its thanks to the wonderful hospitality that the following hotels extended to our international chefs teams during ScotHot 2009:



Sizzle is Going Green

We are proud to announce the appointment of Marie-Clare James as our Membership, Marketing and Events Manager. She will be developing these areas along with the relevant committees to provide you with a cutting edge Federation which can respond to your needs as Chefs. Your input on what you would like from us is very valuable. The website is in the process of being overhauled and SIZZLE will take the form of an E-Newsletter unless you specify that you cannot receive via the net.

Please contact Marie-Clare to confirm that we have the correct Email or postal address for you.

Marie-Clare James – 8 Gosford Place, Edinburgh, EH6 4BJ
M: 07968 499990 • E: marieclarejames@yahoo.co.uk

Please amend my details as below My details are correct

Name _____

Email address _____

Postal address _____

Phone number _____

Contact

Marie-Clare James
Tel: 07968 499990 or 0131 539 5395
Email: marieclarejames@yahoo.co.uk

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.