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SCOTTISH CULINARY AT SCOTHOT 2025



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WELCOME

Welcome to the Summer edition of Infusion.

ScotHot was back at the SECC, Glasgow in February. It was another great event encompassing a buzzy atmosphere, high number of attendees, top level competitors and the opportunity to meet and engage with fellow chefs, suppliers, industry partners and the talent of the future. Plans are already underway for ScotHot 2027 and we look forward to it already. I would like to take this opportunity to thank the judges and competitors for their professionalism, support and commitment during the event. I really do appreciate the time and effort that everyone puts into the two-day event (and the planning beforehand!) in order to make it such a success. And of course huge congratulations go to the newly crowned Scottish Chef of the Year David Millar of Carlowrie Castle and Scottish Young Chef of the Year, Oliver Redgwell-Welch from Entier.

For 2025 we have launched the Infusion Lunch Club sponsored by Nespresso – an opportunity to enjoy good food by great chefs whilst networking with fellow hospitality industry contacts. We aim to do three lunches in Aberdeen, Glasgow and Edinburgh and we would love to see you there.

Finally this year marks the 22nd anniversary of Scottish Chefs Golf Day. It will be held at The Carrick Golf Course, Loch Lomond on 4th August 2025. We would be delighted to see you all on what is a great opportunity for you to entertain your team and/or suppliers. It is a fabulous day out with great camaraderie, questionable golf and cracking prizes for both winners and losers!

Should you wish to enquire about or book tickets for either event please contact Kevin MacGillivray at **scottishchefs@gmail.com**

And finally thanks to all our members and readers. We hope you enjoy this edition of Infusion.

Warmest regards

Robin Austin Scottish Chefs President

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SCOTTISH CULINARY Championships AT SCOTHOT 2025 By Neil Thomson

The Biannual Scottish Culinary Championships were held at the SEC Campus Glasgow during ScotHot on 26th - 27th February.

This year's event was well supported with an overall increase in competitors from 2023 and it was particularly encouraging to see more colleges participating this year especially as tightening budgets in colleges have put greater demands on the finances available for culinary competitions.

The Board of Scottish Chefs was keen to offer as many competitions as we could schedule therefore a start of 7.30am allowed a full two days of competitions in both the Live Theatre and the Andrew Fairlie Skills Arena. Unfortunately, the early start does affect the viewing audience numbers however the enthusiastic support from those in the hall was a great encouragement for the competitors.

The Scottish Chef of The Year was moved this year to day one to ensure maximum exposure at the peak time of the show. Eight finalists had successfully completed the paper judging for the premier competition on the first day. Judges were the current National Chef of The Year and past Scottish Chef of The Year Orry Shand, Michelin Chefs Stevie MacLaughlin of Restaurant Andrew Fairlie and Lorna McNee of Cail Bruich, Worldchefs International Judge Kevin MacGillivray and Ross Sneddon, Executive Pastry Chef at The Balmoral Hotel.

And it was David Millar, Executive Chef at Carlowrie Castle near Edinburgh who won the prestigious Scottish Chef of The Year title. David's winning menu was titled Anam na Tire translated from Gaelic as 'The Soul of The Land' with the strong theme of the cycle of life using sustainably sourced venison from Ronay Island. Many congratulations to David. We were extremely grateful for the generous support of Lomond Foods as the sponsors of The Scottish Chef of The Year who provided increased prize money to all competitors. The winner was awarded the crystal Scottish Chef of The Year Trophy and a cheque for £2000.

Day two spotlight was on our young chefs with the Scottish Young Chef of The Year taking the premier place in the Live Theatre with Oliver Redgewell- Welch, an Apprentice Chef at Entier in Aberdeen, winning the award which includes a 1-week stage at the Ritz Hotel, London with Executive Chef John Williams MBE. Oliver was in the opinion of the judges the outstanding winner in a highly competitive final. Scottish Chefs also wish to thank Quality Meat Scotland and The Scotch Beef Club for their support and the sponsorship of a fantastic prize.

The Skills Arena always attracts great interest with many of the competitors from Scotland's colleges displaying a range of skills from cutting chicken for sauté, fish preparation, lamb trimming to cocktail mixology. This area of competition continues to grow in popularity and plans are in place to hold an annual Scottish Skills Challenge with the first competition in March 2026 at Edinburgh College to grow on the appeal of skills competitions.

The Culinary Arts Area was also well-supported with some outstanding displays in chocolate, sugar craft, and marzipan alongside works in fat and petit fours and an afternoon tea selection.





We were delighted to welcome to the Scottish Culinary Championships Mairi Gougeon, MSP Cabinet Secretary for Rural Affairs and Islands to the event. The Cabinet Secretary has been of great support to the Scottish Culinary Team, and it was our pleasure to host Mairi during her visit to ScotHot.

The Board of Scottish Chefs wish to congratulate all the competitors at this year's championships for their commitment and outstanding contribution to the success of the show. We would also like to extend our thanks to all the many sponsors who supported this year's Scottish Culinary Championships including Russums, Artosa, BioVate, Newton Recruitment, Braehead Foods, Belhaven Smokehouse, Clarks Speciality Foods, Food for Life, Soil Association Scotland, Riso Gallo, Selective Personnel, Wellocks, and Nespresso Professional.

To our judges we thank you for giving of your time and for your integrity while undertaking your very important role.

Lastly the Scottish Culinary
Championships would not take
place without the support and
assistance of Exhibition Organisers
365 Events with a special mention
going to Toby Wand and Cora
Strachan both of whom we have
had the pleasure of working with
for many years. Both their support
and professionalism are appreciated
every single year.

We look forward to 2027 and the next Scottish Culinary Championships which we have started working on already! See you there.











SCOTTISH CULINARY (hampions/hips AT SCOTHOT 2025



Scottish Chefs INFUSION LUNCH CLUB

New for 2025 we are excited to launch our Infusion Lunch Clubs! The premise of the events are informal lunches allowing guests to network with industry colleagues whilst enjoying some delicious food in some of Scotland's best restaurants.

ABERDEEN

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GLASGOW

MONDAY 18TH AUGUST

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EDINBURGH

MONDAY 6TH OCTOBER

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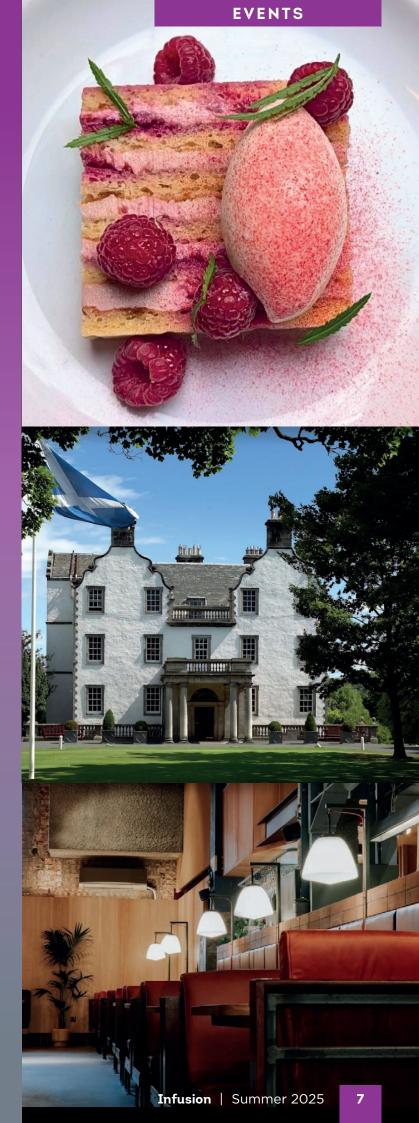


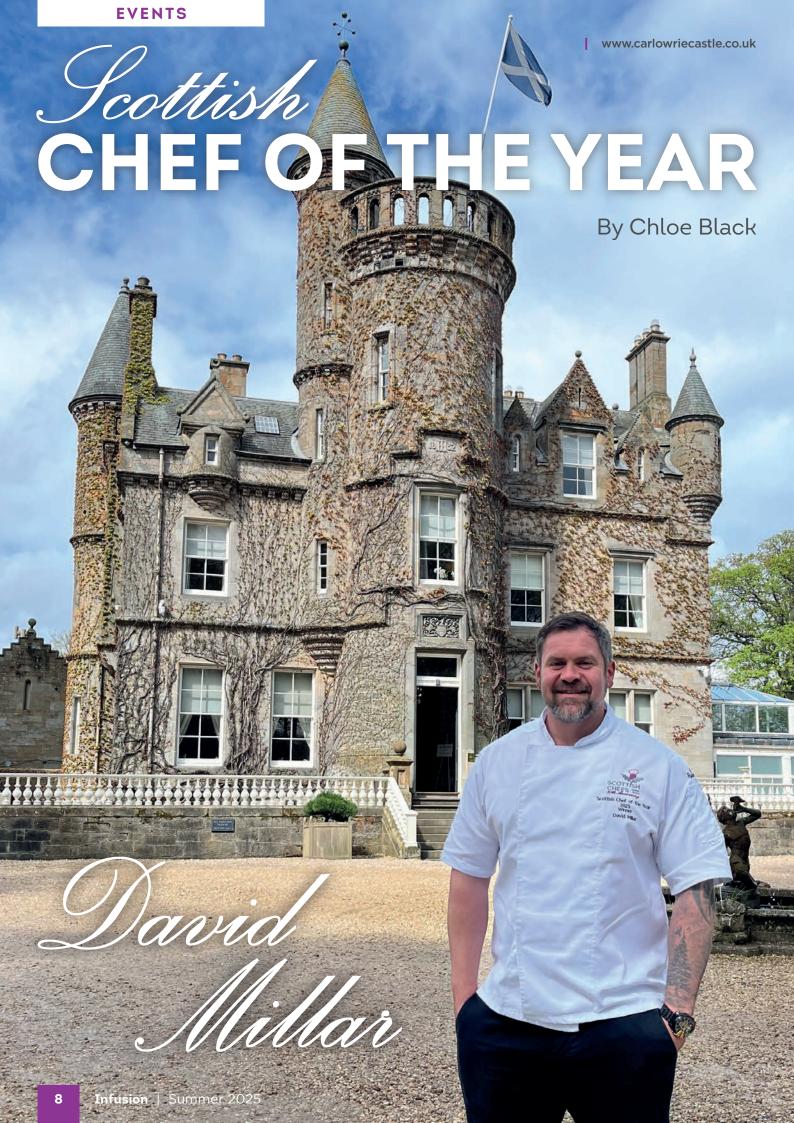
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MARGO





We were delighted to catch up with the newly crowned Scottish Chef of the Year 2025 David Millar. David is the Executive Chef at Carlowrie Castle in West Lothian.

How does it feel to be Scottish Chef of the Year 2025?

Initially it felt quite surreal but it has obviously sunk in now and it feels great! It takes weeks and months of preparation behind the scenes and I don't think everyone sees that. I actually entered the competition two years before where I finished 5th and I could see the amount of effort and skill that was required to win and I knew that that was the level I had to get to – and here we are! So yes it feels fantastic.

What made you become a chef in the first place?

I was actually massively into football when I was younger, the discipline and the teamwork involved with that was a big deal for me. When you get to around 16 years old you have a choice to make - keep going with football or focus on work so I opted to earn some money and turned my back on football. The discipline and the environment involved with being a chef requires a lot of energy and focus and that suited me. It also allows vou a real artistic outlet where vou're working with your hands. Over the years you develop many skills, develop your palette and I just love that journey of a chef.

What sort of venue is Carlowrie Castle and what sort of food do you offer there?

It's a private wedding venue and the food we aim to do is in keeping with the area around it so it's very Scottish and has real influences from the direct landscape around it.

Tell us about the Anam na Tìre menu?

That is the menu I did for winning the competition. Anam na Tire is the Gaelic translation for terroir and essentially it means the soul of the land. So you can taste every droplet of rain, every blade of grass. If you want to win Scottish Chef of the Year I don't see the point of not using or celebrating our fantastic Scottish produce. That menu also ties in very well with what we do at Carlowrie Castle where we want to celebrate genuine Scottish cuisine and culture. For example the menu features Ronay venison from an uninhabited island in the Outer Hebrides. Every dish tells a story so much so that you can look at the plate and tell where that dish comes from.

Congratulations also on winning silver medals at the 2024 IKA Culinary Olympics. How is it competing for your country?

I reckon joining the national team is the single most important way I have continued to learn throughout my career. I don't think it can be underestimated. It's very hard work but it is so rewarding. I have never been so humbled! The first time I went away to compete I had no idea the concept of these international competitions. Bearing in mind at that point I had been cooking for 18 years in some seriously high-end restaurants and I stood watching the Swedish under-23 team and couldn't believe it - it was like art! Their movement was so precise it was incredible, and I was blown away. That taught me there are other levels to go to in my career and competing internationally continues to push me.

You have appeared on Great British Menu. How did you find cooking on television?

Oh I love the cameras! Great British Menu is such a great opportunity to shout about yourself as a chef but also the place you work. It can be a risk but for me it is a massive win-win. I wasn't nervous, I was just happy to showcase the sort of food I serve and execute it in the best possible way I could. The main course I cooked on the show was very similar to the one I cooked for Scottish Chef of the Year with a few tweaks.

Do you have any more career goals? Where do you see yourself in 5 years time?

I'd like to continue to cook for Scotland with the national team. And in five years I'd like to think I was still here at Carlowrie because that would mean I have grown the business, grown the food and made an impact and left a legacy. And in general I will continue to push on to learn and grow as a chef and hopefully bring everyone along with me for the ride.

What would you say to someone who's considering entering the next Scottish Chef of the Year competition?

Competitions are the best way to enhance the quality and standard of your food, end of! The Scottish Chef of the Year is a brilliant event and it's also huge! I genuinely had no idea how many people were watching until I looked up when I finished cooking, you get less folk at Easter Road on a Saturday! What have you got to lose?



Starter



I Main Course



Dessert



On the 27th of February Entier's Fresh Olive Apprentice Chef Oliver, took home the title of Scottish Young Chef of the Year at ScotHot in Glasgow. We caught up with Oliver to chat about his preparation for the competition, his menu and what the rest of his 2025 looks like.

Why did you enter the competition?

"I chose to enter the Scottish Young Chef of the Year competition at ScotHot because I saw it is an opportunity to continue to progress in my career. I figured that the learning I'd be able to do throughout the months of preparing would be invaluable due to the intensity of preparing for a competition versus day-to-day chef work."

Tell us about your Entier journey?

"I started with the company in September 2022 and I have really applied myself from day one, I have learned so much thanks to the great team that have guided me. In particular, Orry Shand, Andrew Clark and Fraser Hobday. As an apprentice I couldn't me more fortunate to have the mentors I do."

How did you pick your menu?

"When it came to picking out my menu, I followed the competition brief where we were given specific ingredients to use. I had to pick three courses which I would serve four covers of, so in total I had to prepare twelve dishes.

My main focus when picking out my menu was to make the most of local seasonal products."

What was your reaction to winning the competition?

"My initial reaction was honestly just relief, I knew how much work I had put into preparing and it was important to me for the results to reflect this. Now the dust has settled a bit, I just feel very pleased - it was the dream scenario to earn the gold medal."

Looking forward, what are your next steps?

"When it comes to my future plans, I'm just looking forward to keeping my head down and learning everyday in the kitchen from the great team around me. As for future competitions, I will be competing for the Seafood Chef of the Year title at the North East Chef of the Year competition hosted by Hospitality Training in May.

I also have my eye on The Young National Chef of the Year competition in October, we will see how the year goes!"







STARTER
Scallop and Langoustine Ravioli with Mushroom
and Madeira Sauce



MAIN COURSE Roasted Pork Fillet with side bowl of Sticky Pig Cheek



DESSERT
Chocolate Soufflé with Yoghurt and Pear Sorbet

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The Scottish Chefs Nespresso Professional Student Coffee Challenge 2025

Scottish Chefs, in partnership with Nespresso Professional, present the third annual Student Coffee Challenge, hosted at Edinburgh College Milton Campus. Open to full-time Catering and Hospitality students, teams of three (two chefs and one front of house) will have two hours to deliver a full afternoon tea service. Required items include

a coffee and walnut cake made with Nespresso Blend (served whole at the table and portioned by the front of house), six cocktail-sized flavoured scones with butters and spreads, one savoury item for six, six rounds of finger sandwiches or mini savoury rolls with various fillings made on the day, the bread can be brought in. Six fruit tarts, and one additional

sweet item of the competitors choice. The front of house student will set up a table for four quests an hour before service, welcome them with a non-alcoholic cocktail, engage with guests, present the Nespresso coffee menu, and serve two rounds of coffee. They must not assist with food preparation.

CRITERIA

The judges will be looking for a well laid table with enhanced settings allowed. The front of house server must show good communication and interaction skills with their guests.

The judges will be looking for modern and traditional methods of cookery showing a variation in skills. They will also be looking for hygienic working methods, time plans, communication and teamwork. Food waste must be kept to a minimum, and sustainability must be recognised.

The selection of goods being offered must also show various technical skills to enhance the presentation of products served.

Permitted mise en place

- · Pre blind baked tartlets
- Puff pastry.
- · Short crust pastry.
- Fruit peeled but not cut.
- · Vegetables peeled but not cut.
- Bread and mini rolls.
- All equipment and ingredients MUST be provided by the participating team. This includes all tableware and settings.
- · The coffee and walnut element MUST be produced on the day.

HOW TO ENTER

To register your interest in entering the challenge please email Joe Queen at joe.queen@scottishchefs.com. The closing date for entries is Friday 26th September. Entries will be paper judged and then six teams will make the final which will be held at Milton College, Edinburgh on Monday 27th October.



OUR JUDGING PANEL

Joe Queen

Chair of The Scottish Chefs Culinary Committee

Kevin MacGillivray

International World Chefs Accredited Judge

Donna Dowson

UK Sales Manager, Nespresso

Derek Johnston

The first winner of BBC Masterchefs

The Professionals

David Lilley

Executive Chef of W Edinburgh & Pastry Chef for The Scottish Culinary Team

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Our "famous" Scottish Chefs Golf Day is BACK!! It will be held on Monday 4th August at Loch Lomond on the Carrick Golf Course. The day's itinerary includes coffee on arrival, morning rolls, on-course scoring and goodie bags. There will also be a fabulous BBQ to finish alongside the presentation of prizes, a raffle and auction.

A special thanks to our Golf Day sponsors Aaroc Solutions and NewtonFirst Recruitment.

If you would like to sponsor a hole or you think you could contribute with sponsorship in other ways, please drop us an email.

If you are interested in joining or sponsoring us please email scottishchefs@gmail.com. You will not be disappointed!



Sponsored by







SCOTTISH CULINARY Skills Challenge

9th March 2026 Edinburgh College Milton Campus

We're excited to be working on a new competition event to be held in March 2026. The skill-based competitions have been designed to help support the needs of our industry to develop technical and professional skills for the requirements of today's workplace. This competition is to bring young chefs together to compete against each other, learn from one another and develop lifelong connections in our hospitality industry. This unique competition and skill-focussed day will bring together over 200 students from colleges throughout the UK.

The event which will be hosted by Edinburgh College Milton Campus will include various competitions for all levels of students, focusing on knife skills, fish filleting and butchery to name but a few. We also plan on having live demonstrations and artisan Scottish suppliers there on the day where students can learn about and taste local produce. Further information will be released soon so keep an eye on our social media and get the date in your diary!

NATIONS NEWS

The Home Nations was founded with the overall objective of the four Nations Association members of Worldchefs working collaboratively for the mutual benefit of each country. The Chair is now held by Peter Griffiths MBE (British Culinary Federation).

The latest meeting was held at University College Birmingham in April and discussions took place on how the Home Nations can work more closely together for the benefit of our members and our membership of Worldchefs.

Subjects talked about included a charity dinner involving all countries to be held at the Worldchefs Congress & Expo 2026 in Wales, a Four Nations International

Student Competition and several other initiatives from branding to marketing all which would benefit all our members and sponsors.

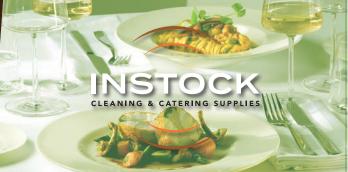
We look forward to the next meeting to see how progress has been made.

Many Thanks to University College Birmingham for hosting the meeting and looking after us.

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SWEDISH CHEFS ASSOCIATION 90th Anniversary

By Neil Thomson

Worldchefs Continental Director, Europe North

Over the weekend 2nd - 4th May I had the pleasure as Worldchefs Continental Director for Europe North of being a guest of the Swedish Chefs Association 90th Anniversary and Congress in the town of Vasteras which is just over a one-hour drive from Stockholm.

The Swedish Chefs Association is one of the oldest associations in the world. Founded in 1934, their achievements over the years are many, not least being one of the leading culinary nations with both their National Senior & Junior Teams regularly winning Gold Medals at both IKA Culinary Olympics in Stuttgart, Germany and the Culinary World Culinary Cup in Luxembourg where they have been successful in winning the Villeroy and Boch Culinary World Cup.

Prior to the dinner the Association held its Annual Meeting and

Congress where President Maria
Petersson and the Board reported on
the successes of the previous year.
The 90th Anniversary Dinner was
prepared by the new National Junior
Team under the direction of Team
General Manager Jens Ericksson and
served to 60 invited guests, among
them past Presidents and sponsors
of the Association.

One of the standout memories for me from this very special celebration was meeting once again Past President Sven-Ake Larsson who was instrumental in Scotland becoming members of the World Association of Chefs Societies at a meeting in 1997 in Berlin. It was Sven Larsson who spoke in support of Scotland being elected following the proposal from Ireland. In speaking with Sven at the Dinner he remembered that moment when he sponsored Scotland, an amazing gesture and one that I will long remember.

It was a brief visit to Sweden but a very worthwhile one and I would wish to thank President Maria Petersson and all members of the Board for giving me the opportunity of joining them for this wonderful occasion.





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GOLD SHAH Culinary Challenge

Our Vice President David Hunt was recently invited to judge & represent Scotland at the Gold Shah hosted by The Azerbaijan Culinary Specialists Association (ACSA) in Baku, Azerbaijan.

In association with the World Association of Chefs' Societies (Worldchefs) and ACSA with the support of the "State Tourism Agency of the Republic of Azerbaijan", the Gold Shah Culinary Challenge is the arena for culinary talents from Azerbaijan to display their masterly skills and be accredited by a panel of internationally acclaimed judges approved by Worldchefs, including David from Scottish Chefs.

Gold Shah covers virtually every aspect of Food & Hotel Management, focusing on hotel/restaurant equipment/supplies, food and beverage, hotel furnishings and accessories, food service and catering equipment, housekeeping products, hospitality and retail technologies.

The four-day event attracted an esteemed judging panel of over 20 Global & Worldchefs judging chefs,

300 competitors and 40 teams from many countries across the world. It encompassed a wealth of competitions at many skill levels, junior, senior, and teams including many specialist competitors from an array of countries with their own styles of food which was great to see and taste. The event culminated in a glitzy awards ceremony with many medals given out to the competitors who rightfully enjoyed their big event and gala buffet.











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As football fans all over the country eagerly wait the start of the new season, for Jav Aziz, Executive Chef of Elior, one of the leading contract catering companies in stadia catering, this is a period for staff training, menu development and innovation.

Jav Aziz is also a member of the Board of Management of Scottish Chefs and one of the most familiar faces at the Bi-Annual Scottish Championships where for many years he has been responsible for highly popular Skills Arena.

For this edition of Infusion we were delighted to meet Jav at Ibrox Stadium, home of Glasgow Rangers to get an insight into the work that goes into preparing for a match and also learn a bit about Jav and his varied career. He has spent the last 24 years working for Elior where, in addition to his role at Ibrox Stadium, he also has responsibilities with Hibernian FC home Easter Road Stadium and Scottish Gas Murrayfield, home of Scottish rugby. Elior also operates the catering service at stadia for Rotherham FC, Queens Park Rangers FC and Leicester Cricket Club.

Jav's father came to Scotland from Pakistan and established a business in market stalls, it was here in Scotland that he was to meet his future wife and together they brought up their family. Jav's first wish when leaving school was to follow his Uncle James and join the Merchant Navy and travel the world. This dream however was not to be and on leaving school he embarked on a 1-week YTS Scheme to find a career that would appeal. He openly admits (to quote him directly) that he was "not the most studious pupil and was seen as the Class Clown". However he developed a fascination for the work of professional kitchens and was given a piece of paper and told to report to the North Rotunda in Glasgow, this was in the late 1980's when the North Rotunda had been converted into a restaurant ready for the Glasgow Garden Festival.

Jav worked at the North Rotunda under Head Chef Mark Bull for 9 months and his enthusiasm for cooking was soon rewarded with an opportunity to work with one of Scotland's legends Chef Stewart Cameron at Turnberry Hotel. Jav fondly recalls his time at Turnberry and working with Chef Cameron where he progressed to become Sous Chef. This experience enabled Jav to move to France where he spent a year working at the 5 Star L'Hermitage in La Baule. Further stages were to follow in Canada at the Fairmont Queen Elizabeth Hotel Montreal where he was Sous Chef in the Beaver and he also worked with the late 3 Michelin Star Chef Nico Ladenis in his Park Lane Restaurant. On returning to Scotland Jav worked at the first Gordon Ramsey venture in Glasgow - Amaryllis at One Devonshire Gardens, Dunkeld















House Hotel and Gleddoch House in Langbank were later to follow as he built up an impressive portfolio of experience in quality establishments

In 2001 Jav made the move into contract catering as Head Chef with Elior, based at Ibrox Stadium and he now oversees the operation of 10 kitchens plus the Rangers training ground at Auchenhowie. A typical week for Jav during the season starts with food orders to suppliers on Monday to be ready for delivery on Wednesday, then comes the task of engaging of staff for match day. Elior do not work with any agencies and all staff are independently hired and have worked with Jav and the company for many years. On any match Saturday there are 42 chefs and 28 kitchen porters on duty. The various restaurants at stadia call for a range of menus and corporate hospitality offered to a variety of guests, from the Directors where a fine dining menu is served to the Chairman's Club and other outlets. Average covers served at a home match are more than 2000.

The menus are developed on an 8-week cycle and all the menus for the coming season will be subject to a cook off and served to the client at the club before they are approved to be included in the Hospitality Packages for the coming season.

In addition, at the training ground at Auhenhowie, menus have to be developed for the 80 playing staff in consultation with sports scientists taking into consideration the varying dietary requirements of the players, some of which can be influenced by the diverse culture at the club, a common feature of all football clubs today. In any one day 200-300 meals are served supervised by a team of six chefs. Jav spoke briefly about the new ownership of the club and what changes would be requested by the new Team Coach. Every coach has a different view on the players' diets and preparation for matches. He also commented on the impact former manager Steven Gerrard had and how Jav and his team had to accommodate the change of emphasis on feeding the playing staff.

Jav thrives on the challenges that every week presents, and this has been recognised by being awarded Contract Catering Chef of The Year on two occasions. He also has the additional responsibility of organising and overseeing large events at Scottish Gas Murrayfield where the number of covers can be 4000-5000 for any Scottish Rugby International. He is also very enthusiastic about the developments taking place at Hibernian FC stadium with new concepts being introduced including Street food which has been very well received.

The pressures and responsibilities of Jav's role at Ibrox stadium with Elior means that his leisure time is very important to him, most of which he enjoys with his wife Jane and two daughters Sophie and Abbie.

Jav brings a wealth of experience to the Board but also brings constant enthusiasm for the industry and believes developing young chefs is essential for the future and we look forward to seeing him once again play an important role at ScotHot 2027.

PETHUM THARUKA HETTIARACHCHI

We are excited to share a recent career highlight from a member of Scottish Chefs. This year, Pethum Tharuka Hettiarachchi was named Professional Cake Decorator of the Year 2025 at the International Salon Culinaire in London, receiving multiple Best in Class awards for his work in sugarcraft and chocolate artistry.

He also competed in the Scottish Culinary Championships 2025, where he proudly earned:

- Gold, Best in Class Floral Sugarcraft Corsage
- Silver Floral Sugarcraft Plant
- Silver Chocolate Showpiece

In total, over the past two years, Pethum has received over 30 medals across UK and international culinary competitions, including:

- International Salon Culinaire
 2025 4 Golds (3 Best in Class),
 3 Silvers, 3 Bronzes
- Cake International 2024
 2 Golds, 2 Bronzes
- British Culinary Championships 2024 – 2 Silvers

 Culinary Art Food Expo 2023 (Sri Lanka) – 1 Gold, 3 Silvers, 1 Bronze His creative style blends botanical realism and sculptural techniques with edible media. Based in London, he also mentors students and conducts workshops across the UK in sugarcraft, chocolate showpieces, and artistic pastry.

Pethum said

"for me, sugarcraft is more than decoration – it's storytelling in edible form. Every petal and detail reflects a part of who I am. I'm proud to be part of the Scottish Chefs community and am honoured to be featured in Infusion."



Pethum receiving his awards at ScotHot 2025











G

The National Professional Organisation for chefs in Scotland and beyond.

Home to Scotland's National Culinary Team.

Check out our website www.scottishchefs.com

Scottish Chefs membership has always been built around bringing chefs together whether that be partaking in competitions, on the golf course or enjoying a meal at a fundraiser. If you would like to be part of our network check out the details below.

BENEFITS OF JOINING SCOTTISH CHEFS

- You will be supporting Scotland's National Culinary Team
- · You will receive a certificate of membership
- Eligibility for discounted rates for Scottish Chefs events & competitions throughout the year
- Invitations to free social/networking events
- Be part of a community of chefs with the interests of the catering industry at its forefront.
- Become part of World association of chefs Network (WACS)

Membership Type	Details	Price
Standard	Available to everyone in the industry in Scotland	£40
Retiree	For retired chefs	£10
Group	For institutions with 5 chefs or more wishing to join together	£POA
Education	Per campus	£POA

NEW MEMBERS WELCOME

We would like to welcome the following new members to Scottish Chefs. We appreciate every single members' support.

Daniel Avis, Dariusz Boczek, Rodica Calipar, Paul Clark, Andy Dagget, Scott Davies, Finn Davis, Anna Dillon, Joseph Gordon, Jamie MacDonald Christina Hindle, Stewart Jarvie, Derek McLean, John McMahon, Rory MacCrimmon, Brian Henry, Craig Millar, Pratik Naikwadi, Adam Newth, Jak O'Donnell, Robbie Penman, Matthew Savege, Lauren Shields, Ganna Shtefan, Ross Spence, Ross Tait and Steven True.

NEW FOR 2025!

We are currently updating our website and moving forward you will be able to join Scottish Chefs online. The newly updated website will also include a 'Members Zone' filled with exclusive content for members only such as access to all editions of our online emagazine Infusion and a skills area where there will be a library of online tutorial videos. Keep your eyes on our social media for further details.

If you require further information or have any questions please contact robin.austin@scottishchefs.com







CULINARY EXCELLENCE CROWNED: NORTH EAST OF SCOTLAND CHEF & RESTAURANT OF THE YEAR 2025

A celebration of talent, excellence, and passion, the North East of Scotland Chef and Restaurant of the Year Competition took centre stage on 26th May, cementing its place as one of Scotland's most respected culinary contests. Organised by Hospitality Training Aberdeen, the event brought together the region's brightest chefs and most ambitious venues in a showcase of innovation, technical skill, and locally rooted cuisine.

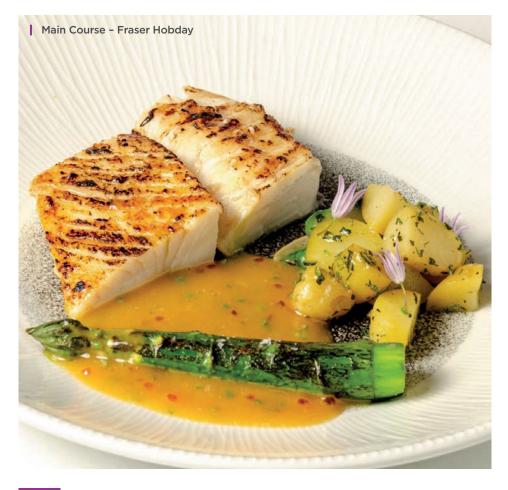
Elevating the Industry

The cook offs took place at North East Scotland College, Aberdeen, the competition was judged by a panel of esteemed culinary professionals, including Michelin-starred chefs Stephen McLaughlin and Mark Donald, Scottish Chefs Chief Executive Kevin MacGillivray, Willie Pike MBE, Orry Shand (Craft Guild of Chefs' National Chef of the Year), and Craig Palmer, former Scottish Chef of the Year.

Kevin MacGillivray, who chaired the judging panel, praised the standard of the finalists:

"We are always honoured to judge this competition. The quality of cooking in the North East is to be commended, and the creativity shown this year. The younger chefs in particular showed great resilience today and really tried their best. They have learned a great deal from the experience and I look forward to seeing how they take advice onboard and develop to do even better next year"

A VICTORY WITH LEGACY: **CHEF OF THE YEAR 2025**



CHEF OF THE YEAR

Fraser Hobday Entier Ltd

This year's most coveted award went to Fraser Hobday of Entier Ltd, whose refined and seasonal menu impressed the judges with its balance, and modern Scottish identity. Fraser now becomes the fourth chef from Entier Ltd to claim the title — a testament to the company's commitment to nurturing culinary excellence.

His winning dishes included:

- · Poached duck egg, Jersey Royals in kombu stock, Crowdie and lovage velouté, peas
- · Pork fillet with faggot, potato rosti, giant asparagus, caramelised apple, burnt apple purée, jus
- Poached rhubarb and stem ginger mille-feuille, toasted almond and vanilla ice cream

Winners Announced



YOUNG CHEF OF THE YEAR

Jay Dickson The Kildrummy Inn

Jay works at The Kildrummy Inn, an established gem on the local culinary map owned by David and Sophie Littlewood. The inn boasts a reputation for excellence, having secured numerous awards including AA Inn of the Year and two rosettes. Jay impressed judges with a menu that demonstrated both skill and a confident expression of regional flavours.

- Tortellini of spiced cod, crispy langoustine 'scampi', squash purée, spicy langoustine bisque
- Fillet and cheek of Grampian pork, fondant potato, spring vegetables, trotter jus
- White chocolate mousse, poached rhubarb, lemon curd ice cream, browned butter and lemon frangipane



SEAFOOD CHEF OF THE YEAR

Oliver Redgwell Welch, Entier Ltd

A true rising star, Oliver won the Young Chef category in 2024 and was recently crowned Scottish Young Chef of the Year 2025. His refined seafood dishes display remarkable skill and creativity for a 19-year-old, a talent to watch as his career develops.

- Langoustine tartar, horseradish buttermilk sauce, dill oil, yeastbattered claw, langoustine emulsion
- Barbecued John Dory, Jersey Royal fricassée, barbecued asparagus, chervil emulsion, dashi butter sauce

Dining Distinction: Restaurant Awards

In parallel with the chef competitions, the restaurant categories were evaluated through anonymous inspections, led by David Cochrane (CEO, HIT Scotland), Craig Palmer, and Craig Rochester of Wild Thyme. These awards recognised excellence in service, atmosphere, and guest experience.

RESTAURANT OF THE YEAR

The Udny Arms Hotel

Newburgh

A beautifully refurbished coastal venue delivering refined Scottish cuisine in an unforgettable setting. Matthew Lobban, Head Chef at the Udny Arms, brings a vast culinary background spanning over 16 years, having worked in many of Aberdeen's top kitchens including The Chester Hotel, Number 1 Bar & Grill, and most recently, Amuse by Kevin Dalgleish. Matthew brings a wealth of experience and a passion for innovation, with a strong focus on locally sourced ingredients to create mouth-watering, contemporary Scottish dishes that reflect the best of the region.

tality Training North East of Scotland of and Restaurant of the Year Awards CH North E Sandu NORTH EAST SCOTLAND Hospit Ity Training Spitality Training

Joe receiving his award from Peter Bruce

Honouring a Pillar of the Community

A special award recognising years of support for young chefs, the culinary arts in the region, and judging expertise was presented to Joe Queen of Archerfield House Hotel at the awards dinner. This honour celebrates Joe's longstanding contribution to nurturing talent and upholding excellence within Scotland's hospitality industry.

CASUAL DINING RESTAURANT

Mara Wine Bar

Aberdeen

Winning for the second year in a row, Ross and Carolina Cochrane's wine bar continues to impress with its relaxed charm and authentic Italianinspired menu.

BEST DRINKS VENUE

Elsa's Cocktail Bar Fife Arms Hotel, Braemar

A luxurious and intimate bar experience with a focus on handcrafted cocktails and premium Scottish spirits.

"The professionalism and hospitality we experienced across Aberdeenshire was remarkable. These venues take pride in training their teams and delivering an unforgettable guest experience." said David Cochrane

Leadership and Legacy

Peter Bruce, Chairman of Hospitality Training Aberdeen, expressed his immense pride in the competition and its role in showcasing the finest culinary talent of the North East. He made special mention of past chairman Stewart Spence and long-serving committee member Wilson Anderson for their tireless dedication to ensuring the competition's continued growth and lasting legacy.

"Their commitment has been instrumental in shaping this competition into the prestigious event it is today, securing a bright future for the region's culinary arts," said Bruce.

A Celebration of Community, Craft, and Collaboration

At the awards dinner held at The Marcliffe Hotel, Karen Black, General Manager of Hospitality Training Aberdeen, emphasised the collaborative spirit behind the event:

"This competition is about more than just accolades — it's about promoting careers, supporting training, and nurturing the future of our industry. The continued support from chefs, employers, educators, and sponsors makes all of this possible."

Special thanks were extended to all of the sponsors, who generous is key in making the event happen, in particular the headline sponsors Entier Ltd, Chefs North East, G.McWilliam, and Strachans.

A Taste of What's to Come

The North East of Scotland Chef & Restaurant of the Year Competition doesn't just recognise culinary excellence — it inspires it. With the next generation stepping confidently into the spotlight, and institutions like Entier Ltd continuing to lead by example, the region's gastronomic future is in capable, creative hands.

The stage is set.

The knives are sharp.

Scotland's next great dishes are already in the making.



At a time when everything is going up, at Meiko we wanted to help by bringing some things down.

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Young Chef Ambassadors

By Ype van der Schaff



We are excited to give all our YCA the opportunity to be involved with some great events. We are currently discussing two more exciting opportunities - one of our YCAs will be attending The World Chefs European Presidents meeting in Belgrade, Serbia in October 2025. Then two of our YCAs will be going to the World Chefs Congress in Wales in 2026 alongside the board of Scottish Chefs.

Already in 2025 the YCAs have held 2 more online meetings which has given us a great opportunity to update, meet and network with each other. The meetings are well attended and received and include lecturers and members of the Executive Board of Scottish Chefs.

We also had an online meeting with the Nordic Young Chef Partners, which are Sweden, Finland, Norway, Denmark and Lithuania. This was very informative and exciting to see what other groups in the World Chefs stage are up to and how to support each other in our countries using best practices.

YCA Lauren Laird is posting on our own Instagram page @ scottishchefs youngambassadors. This is a great start to build on our social media presence so please follow us and keep up to date with what is happening with all the YCA.

Scottish Chefs Young Chef Ambassadors have been mentioned in several news articles, including on the Scottish Parliament website and our Denhead Farm visit made the

news in the Courier! You can read all about that overleaf.

Here are some recent Competitions the YCAs have been involved through their Colleges and Training Centres:

Grampian Young Chefs Competition Annemiek Daggert

Nestle Toque D'Or Lauren Laird

Riso Gallo Risotto Competition Ruby Hopkinson and Lauren Laird

> Unox Combiguru **Competition in Italy** Ruby Hopkinson



Liam Taylor and Kirsty Duff (above) were part of an exchange with Kendal College where they got an exciting opportunity to visit Simon Rogan's farm and cooked dinner in Kendal College with their student peers from UHI Perth. Well done to all our Ambassadors taking part in competitions, contributing to the student hospitality industry and playing an important role in encouraging new young people to join our fantastic industry!



Our Young Chef Ambassadors





















INTERVIEW WITH Sauren Laird

Our Young Chef Ambassadors



















Other members...

Kyle Anderson -McGregor

Annan Hermiston

Robin Shanks

Welcome to Young Chef Ambassadors (YCA) Lauren! Why did you want to join?

After learning about Scottish Chefs from a fellow member, I applied to be a Young Chef Ambassador because I have a strong interest in the hospitality sector and wanted to become involved to make industry contacts and gain opportunities that could change my life. I knew it was the correct thing to do because Scottish Chefs are recognised for supporting the next generation in the culinary industry.

What's been the best bit so far?

Being given the chance to represent YCA at ScotHot was an amazing experience! As we explained the YCA program to fellow students, we engaged them and caught their attention. I also went on a fascinating visit to Denhead Farm and took a tour with other ambassadors and David Hunt, Vice President of Scottish Chefs. Another highlight was meeting and forming relationships with other Young Chef Ambassadors.

Where are you currently working/studying?

I currently work in my parents' mobile pancake van with them! I have worked with them since I was 14 and I am now 19. It's exciting to work with my family, yet there are challenges! I am currently studying Professional Cookery with Management at South Lanarkshire College and I've made it to the last round of my application for an apprenticeship at Gleneagles! I am very excited for my future in this wonderful industry.

What made you want to become a chef?

Since I was young, I always loved cooking, especially when I was in the kitchen with my parents and my granny. I would spend all of my free time in the Home Economics



Lauren Laird

for me

department at high school since I always enjoyed cooking! I am currently in my second year of the Professional Cooking course, and I am certain that this is the right career

You are the social media representative for YCA. What does that involve?

I've always enjoyed making content for social media, so I felt really fortunate to be given this chance. For the sole purpose of promoting the program and gaining new followers so they can see what we do, I made an Instagram page specifically for young Scottish Chefs. I have to make sure that the posts are interesting and highlight the incredible things the ambassadors do!

You have been picked to represent Scottish Young Chefs at the World Chefs European Presidents Forum in Belgrade, Serbia in October. What are you most looking forward to?

I am really excited for the chance to travel to Belgrade and represent Young Scottish Chefs as ambassadors; this is an amazing opportunity for me at such a young age. I am excited to attend the World Chefs European Presidents Forum in Belgrade to expand my horizons and learn amazing things.

What would you say to other student chefs thinking about joining YCA?

Go for it, you won't regret it! Gain incredible experiences, industry contacts and grow as a person while being supported by incredible chefs, what's not to love?









EIGHTY OF SCOTLAND'S CHEFS VISIT PERTHSHIRE

An asparagus farm in Perthshire opened its fields to over 80 chefs in April to share first-hand what goes into growing and preparing this much anticipated 'king of vegetables' before it is delivered at speed to leading restaurants across Scotland.

The visiting chefs included some of our very own Young Chef Ambassadors, a full team from Restaurant Andrew Fairlie at Gleneagles, other young chefs currently training at college as well as kitchen greats from Edinburgh, Glasgow, Fife, Perthshire and Aberdeenshire.

At Easter Denhead Farm, near Coupar Angus, the season starts almost a month ahead of other growers in Scotland. "Asparagus is one vegetable that still has a very strong association with season - it marks the start of spring and there's huge anticipation for it as the natural season only lasts a few weeks," says James, who is a partner in the business alongside his two brothers John and Callum and his parents, Douglas and Karen Neill, "We love seeing the excitement from customers and chefs as the first spears become available."

Soft fruit growers for many years, the Neill family were looking for a crop to fill the farming year between fruit husbandry in January and picking berries in the summer. They decided to try growing asparagus. This year will be their fifth harvest. "When we first started exploring asparagus, we realised that so much is imported," explains James. "Apart from the food miles, the sweetness and succulence of Scottish asparagus comes from it being so fresh, and as soon as it has to travel it loses that. It fuelled us to plant more. We really wanted to give more people the option to buy Scottish and eat asparagus at its best."

When the Neill family scaled down their fruit enterprise in 2020, there was an opportunity to also extend the season by a month at each end by growing 10 acres under cover, alongside the 20 acres outdoors.

"This has really changed the game as we can offer customers fresh, homegrown asparagus from mid-March to mid-July. We cultivate three varieties of asparagus to fit with this. There is no difference in flavour but the varieties each mature at different times."

Asparagus thrives on the loamy soils in the Strathmore valley but it is not an easy crop to grow. It takes three years to establish before you get your first crop and then should produce up to seven harvests before planting new 'crowns', which are all planted by hand. Asparagus is also cut by hand, and once the picking season starts, it can grow up to 10cm a day.

Denhead Farms asparagus is sold directly from the farm at the evergrowing Denhead Farmstand just outside Coupar Angus, which now also sells an array of other local produce as well being an outlet for the local bakery and butcher. The fresh spears are also in hot demand from leading chefs from all over Scotland as they race to get asparagus on the menu. While slow to establish, asparagus is quick to cook. Its freshness and sweetness means it can be very simply cooked, grilled with just a drizzle of oil, but it's also enjoyed for its versatility, says Lauren Dowell, Douglas & Karen's daughter, who leads on business development for both the asparagus and the shop.

"After the cold wet Scottish winter one of the most anticipated ingredients in our kitchen is the amazing asparagus from Denhead Farms," says Craig Grozier, Chef Proprietor at Fallachan Kitchen in Glasgow. "We receive this almost immediately after picking it. There's no substitute for asparagus this fresh - it's the perfect ingredient to kick down the doors of spring with its crisp sweet texture and bright verdant flavour. A product of this stature barely needs cooking, in fact we often tend to serve it raw to incapsulate and showcase its freshness and quality!"

Carina Contini, who runs three well-known restaurants in Edinburgh, says the restaurants fight over who gets the first delivery: "We know all will be well when the asparagus season starts. It's our most exciting delivery. The team at Cannonball Restaurant on the Royal Mile always want the first order. Totally delicious and celebrating Scotland in all its glory."

The Neill family also farm potatoes, cereals, broccoli, spinach for seed, flax – a new enterprise, carrots and blueberries, run largely by three brothers James, John and Callum with their parents Karen and Douglas, while Lauren focuses on the consumer-facing side of the business.

On the first Saturday of every month, Denhead Farmstand hosts an indoor farmers' market, which has become a popular community event with rising footfall at every market. There are also plans to offer farm tours and other events to find out more about farming.

We want to say a big thank you to all at Denhead Fram for such an enjoyable and informative day.













COLLEGE NEWS

FOCUS ON BORDERS COLLEGE

Borders College is proud to offer a welcoming and professional learning environment that mirrors the standards of the real-world hospitality industry. As one of the region's leading education providers, the College is deeply committed to nurturing the next generation of hospitality professionals through its outstanding Catering and Hospitality programmes.

At the heart of this provision are the College's modern, fully-equipped training kitchen and its popular oncampus restaurant. Open to staff, students, and visitors, the restaurant has become a hidden gem, offering freshly prepared meals and excellent service, and all delivered by students under expert supervision. This handson experience in a vibrant setting allows learners to build essential skills and confidence.

Student interest in the Catering and Hospitality programmes continues to grow, with more young people inspired by the dynamic and creative possibilities the industry offers. The College is proud to support aspiring chefs, front-of-house professionals, and future entrepreneurs as they take their first steps toward successful careers.

Borders College has been the launching pad for many culinary talents who have gone on to achieve national acclaim. Alumni include Michelin-starred Greg Anderson of Meadowsweet Holt, Paul Green of The Three Chimneys, and Kevin Dalgleish, owner of Amuse in Aberdeen, all of whom began their journeys at the College.

BORDERS

A key feature of the programme is the opportunity for students to gain real-world experience through work placements at prestigious venues such as Gleneagles Hotel and Schloss Roxburghe. These placements provide students with a chance to learn from industry leaders in high-calibre environments, strengthening their skills and professionalism.

To align with industry standards, the College has invested in modern technology, including an Electronic Point of Sale (EPOS) system and an online booking platform. These innovations help prepare students for the digital demands of modern hospitality, providing them with the tools and experience needed to thrive in today's workforce.

The curriculum at Borders College is carefully designed to meet the evolving needs of both the local and national job market. Courses such as the Diploma in Professional Cookery, Barista Skills training, and flexible progression pathways enable students of all ages and backgrounds to grow their talents and move confidently into employment or further education.

One of the College's standout successes is the growth in the Hospitality Foundation Apprenticeship, which allow school pupils to gain industry-recognised qualifications while gaining valuable hands-on experience on site. Many graduates of this programme have gone on to secure full-time positions or advance their studies at Borders College.

Central to all of this is a passionate and experienced teaching team, dedicated to connecting students with real-world opportunities. Whether through industry visits, guest chef workshops, or partnerships with local employers, the team works tirelessly to broaden students' horizons and highlight the full range of careers available in hospitality.

Borders College believes the recipe for success is simple: expert guidance, hands-on experience, and a supportive environment. Its Catering and Hospitality programme delivers all three, and the College celebrates every student who rises to the challenge and goes on to achieve great things.

borderscollege.ac.uk

Our college members





















Jim and his wife Kerry along with children Martha, Anna and George find themselves as the 5th generation of Shanks farmers and the third generation at Standhill. Along with the beloved dairy cows, Standhill now hosts a range of enterprises including Anearobic Digestion, Biomass systems and the new glasshouse making the farm one of the most sustainable, environmentally friendly models of food production anywhere in the world.

They are proud to represent a working, vibrant and sustainable rural economy producing food and energy fit for the 21st century. With their 500 acres they produce 2 million litres of milk a year, 1600MW of clean green electricity, 8500MW of renewable heat as well as 300 tons of mouth-watering tomatoes.

We spoke to Jim & Kerry and asked them all about the farm and what makes their tomatoes so special.

What made you diversify from dairy farming?

With a strong interest in renewable energy Jim undertook a Nuffield Scholarship to research renewable energy in dairy farming.

This took him to Denmark, Sweden, Germany and the US where he learnt about using cow slurry to make electricity and use the biproduct of heat and carbon dioxide to grow tomatoes.

We continue to be dairy farmers, that's the soul of the farm.

Why should chefs choose your tomatoes?

We are Scotland's only commercial tomatoes growers. Our tomatoes are sustainably grown, they are bursting with colour and flavour due to the fact they are never chilled hence they keep their sweet juicy taste and last longer.

Scotland tomatoes just taste better!

What is your favourite part of your job?

Every day at Standhill is a different day. From welcoming visitors and students, working with local suppliers and businesses our days are full of different challenges and achievements.

We love hearing feedback from our visitors and finding out where in Scotland our tomatoes have been sold and enjoyed.

We often receive correspondence from people around Scotland who have tasted our tomatoes and then taken the time to email us and thank us for bringing back the Scottish tomato and it's wonderful flavour.

And what is the most challenging?

We face challenges as most businesses do with the usual problems of rising costs and labour.

We work hard to make sure the crop is disease free and keeping the crop at it's best.

Is the farm open to the public - can chefs come and visit?

The farm isn't open to the public, but we welcome group tours and chefs who show an interest in visiting Standhill. This information can be found on our website with how to book.

Where (else) can our readers buy your tomatoes?

Our tomatoes can be found in major supermarkets throughout Scotland. For the 2025 season we supply; M&S, Aldi, Morrisons and ASDA.

They can also be found in local shops throughout the Borders and at the Glasgow Fruit Market.

standhillfarm.co.uk





FAB 50

Fab 50 Business Partnership is a unique group of companies - food or non-food related who are dedicated to the support of the Scottish Culinary Team.

The Scottish Culinary Team was formed in the 1980's and over the last 40 years successive Scottish Culinary Teams have competed internationally across the globe promoting both the skills of our chefs and the finest Scottish produce. Scotland as a culinary nation is ranked within the top 20 countries in the world and this status gives the Scottish team direct access to the major international competitions, most notable of these are IKA Culinary Olympics and Culinary World Cup.

We are delighted to be working with the following companies and thank them for their support:







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Aaroc Solutions Hospitality Covered

Aaroc Solutions

Aaroc Solutions is once again sponsoring our Scottish Chefs Annual Golf Day. We'd like to take this opportunity to say thank you to Aaroc Solutions for all their support over the years. We spoke to Kevan Jack the Managing Director to find out a little more about the company and what they do.

Tell us a little about the history of Aaroc Solutions

Aaroc Solutions was established in 2010 however as MD I have over 30 years of experience in the hospitality industry. Having worked initially as an engineer and then into sales, I have an in-depth knowledge of equipment and the operational aspects of a commercial kitchen. We specialise in the supply and installation of commercial catering equipment, restaurant and bar furniture within the hospitality industry throughout the UK, Europe & Worldwide. Aaroc Solultions can provide all aspects of your installation requirements including approved and qualified engineers and project management. We believe communication is paramount between our client and contractors to ensure the delivery of projects.

What different products do you supply?

We supply refrigeration, cooking equipment, furniture, bars etc. Our partners include market leading equipment manufacturers such as Foster, Winterhalter, Classeg, Falcon, Williams, TurboChef, Merrychef, Rational, Convotherm, Hoshizaki etc. We work with various Contract Furniture manufacturers from Europe and the UK with many different styles and finishes to suit clients, we can also provide bespoke fixed seating to any size and specification.





Who can use Aaroc Solutions?

Our clients range from independent operators, hotels, restaurants, bars and cafes including Vue Cinemas, CinemaxX Europe, Waterstones Bookshops, Hilton Hotels, Hard Rock Cafés, Archerfield Golf Club to name a few. We work closely with our valued clients to deliver solutions to meet their expectations.

What is your favourite part of your job?

Meeting with clients to discuss their requirements and vision for their project, there are never two jobs the same which makes the job exciting and rewarding. We enjoy making recommendations on equipment specification, to clients who maybe unaware of new technology that could make their operation run more efficiently and profitable. This can be achieved by working with key manufacturers offering demonstrations and training.

And what is the most challenging?

If it's a kitchen project that we are working on its convincing the clients who are not Chefs that the kitchen is key to the operation and if this doesn't work the front of house will not run smoothly.

Thank you for sponsoring Scottish Chefs Annual Golf Day 2025. Will you be there on the day?

It's always a pleasure to sponsor the Scottish Chefs Golf Day, it's a great day and good to meet up with friends who you don't see that often. I'll be there battling my way around The Carrick, hopefully the weather will be kinder this year than last year!!

aarocsolutionsltd.com

2025/2026 CALENDAR OF EVENTS

JULY 2025	01 03-04 21-23 28	Cateys, Grosvenor House, London LACA Main Event & Education Catering Exhibition, Hilton Birmingham Tuco Conference University Loughborough Scottish Chefs Infusion Lunch, Tarragon Restaurant Aberdeen
AUGUST 2025	04 18	Scottish Chefs Annual Golf Challenge, Carrick Course, Loch Lomond Scottish Chefs Infusion Lunch, Margo Restaurant, Glasgow
SEPTEMBER 2025	03 09-10 11 15 24-25	Zest Quest, Hilton Wembley Speciality & Fine Food Fair, Olympia, London HITS Grampian Dinner Marcliffe Hotel, Aberdeen CGC Graduate Awards Presentation Ceremony, Fortum & Mason Restaurant, Pub and bar Show/Lunch, ExCel London
OCTOBER 2025	01-02 06 07 07 20 27 30	NACC East Midlands Conference Centre, Nottingham Scottish Chefs Infusion Lunch, Prestonfield House Hotel, Edinburgh StrEAT Food Awards. Big Penny Social, London NCOY and YNCOY final and Presentation International Chefs Day Nespresso Annual Student Culinary Competition, Edinburgh College HIT Lunch, The Grosvenor House Hotel, Park Lane, London
NOVEMBER 2025	07 13 17-19 17-19 18	HITS Lunch, Sheraton Grand Hotel & Spa, Edinburgh HITS Highland Dinner Kingsmills Hotel, Inverness Joint Caterer, NAEC Stoneleigh Public Sector Catering Expo, NAEC Stoneleigh BFFF Lunch London
MARCH 2026	09	Scottish Chefs Culinary Skills Championships, Edinburgh College
MAY 2026	16-19	Worldchefs Congress and Expo, ICC Wales

SUMMARY OF ALL SPONSORSHIP RATES

SCOTTISH CULINARY TEAM

Fabulous 50 Business Partner

£500 payable annually

Logo on Team Chef Jacket sleeve

£1,500 payable Bi Annually

SCOTTISH CHEFS EVENTS

Scottish Chefs Golf Challenge

£1000

Scottish Team Dinners

P.O.A

SCOTTISH CHEFS MAGAZINE 'INFUSION'

Full Page + editorial

£300

Half Page

£200

Quarter Page

£150

25%
DISCOUNT
FOR TWO
ISSUES

SCOTTISH CHEFS WEBSITE

Title Sponsor

£2000

For further information on the Scottish Culinary Team and opportunities for sponsorship contact:

General Sponsorship

(Neil Thomson) Tel: 07909 056 690

email

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Culinary Team Sponsorship

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scottishchefs@gmail.com

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(Graeme Pacitti) Tel: 07917 341 170

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Wrist