

IN FUSION

SPRING/SUMMER 2022

SCOTTISH CHEFS PODCAST

Whats hot for 2022

YOUNG CHEF of the year

ANDREW FAIRLIE Scholarship



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WELCOME

Welcome to the first edition of our emagazine *Infusion*.

It has been a great privilege for me to be able to be part of Scottish Chefs over so many years, whether it was competing in many competitions or managing the Scottish Culinary Team. I have also been a board member for nearly 20 years and am currently coming to the end of my second term as the association President which has been a great honour for me.

Being at the forefront of Scottish Chefs has presented us on the board with many challenges, none more so than in the last two years. We see *Infusion* as a vehicle for Scottish Chefs to not only become more current but also to engage more with our worldwide audience.

In the past year we have been working harder than ever to help secure new members via online membership offering greater than ever benefits for members of Scottish Chefs. We are also working extremely hard to encourage business support through our Fab 50 sponsorship packages which is an integral part of funding the Culinary Team in competitions including their efforts in Luxembourg later on this year.

I must take this opportunity to thank all our current sponsors past and present who have enabled us to continue to run the organisation and help fund the Scottish Culinary Team.

Finally, I would just like to add that we were all saddened to hear of the loss of Chef Albert Roux OBE KFO last year who was our Patron over a five-year period. We are very grateful and honoured that his son Michel Roux Jnr has taken up the reigns as Patron and has also contributed a piece for the first edition of our emagazine.

I do hope you enjoy the first edition of *Infusion* which will be a semi-annual magazine.

Kevin MacGillivray, Scottish Chefs President

Message from Michel Roux Jr, Patron of Scottish Chefs

"I would like to extend my warmest congratulations to the entire Scottish Chefs team on the launch of *Infusion* magazine, the very first of its kind for chefs in Scotland. My late father, Albert, loved Scotland, Scottish food, and supporting Scottish chefs, and I know he was extremely proud to be the organisation's first ever Patron. I'm very aware of the legacy that my dad left with Scottish Chefs and in succeeding him as Patron, I look forward to embracing and celebrating the incredible hospitality Scotland has to offer and, in particular, supporting Scotland's next generation of chefs and the abundance of culinary talent the country has to offer. I have no doubt that this magazine will be an extremely valuable tool for chefs across the breadth of Scotland as we face the challenges ahead after a tumultuous couple of years, helping to build careers and businesses, and providing a platform to showcase the abundance of Scottish innovation, talent, and produce. The Roux family has a long history in Scotland which has always had a special place in our hearts, and I'm delighted to be a part of the next chapter in Scotland's culinary journey.

I would like to wish the Scottish Chefs team every success with the launch of this e-magazine, and wholeheartedly look forward to working with them as Patron for many years to come."



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SCOTTISH CHEFS Podcast



The Scottish Chefs Podcast is the first dedicated UK chefs podcast and covers a range of topics including interviews with some of Scotland's finest chefs in addition to covering culinary events throughout the year.

Our host Jak O'Donnell has been chatting to lots of industry leaders over the past few months - here are some of the highlights.



EPISODE 1
Andrew Fairlie - His Life & Legacy
Jak O'Donnell speaks with Kate Fairlie, Steve McLaughlin and Dale Dewsbury about the life of Andrew Fairlie. The programme covers the establishment of Restaurant Andrew Fairlie at Gleneagles Hotel and the guests speak emotionally about their love and admiration of Scotland's finest chef.



EPISODE 19
Willie Pike 'Don't tell him Pike'
Willie is one of Scotland's most admired chefs with unique skills and talent. He speaks with Jak about his career and the many awards he has achieved.



EPISODE 27
Seumas MacInnes 'Café Gandolfi, a Glasgow Icon'
Café Gandolfi is one of the most iconic and stylish Café/Restaurants in Glasgow. Seumas MacInnes tells the story about his journey from kitchen porter to Chef Patron of this award-winning establishment.



EPISODE 12
Lorna McNee 'The Realisation of a Culinary Dream'
Not long after Lorna received a Michelin Star for her restaurant Cail Bruich in Glasgow, Jak caught up with her to chat about her career and her rise to stardom.



EPISODE 21
Adam Handling 'Pillar of Success'
Adam Handling at the age of 33 is the owner of The Adam Handling Group encompassing 5 restaurants across London. The winner of numerous awards speaks with Jak about his passion and love of cooking.



EPISODE 31
Simon Hulstone is one of the most acclaimed chefs in the UK. He has represented the UK in the Bocuse d'Or on four occasions and is a past winner of both The Roux Scholarship and National Chef of the Year. Now Chef Patron of Michelin Star *The Elephant* in Torquay he discusses with Jak his enthusiasm for competition and how it prepared him for a successful career.



Listen and subscribe now through your regular podcast station or visit: scottishchefs.libsyn.com

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Q&A with our podcast host Jak O'Donnell

Why did you decide to host the Scottish Chefs podcast?

I had just sold the restaurant and as you know I quite like a good chat, so I was quite pleased when Kevin asked would I like to chat with some of the industry heroes!!

What do you enjoy most about hosting the podcast?

Actually hearing stories from hospitality leaders, inspiring through conversation and great chefs & hospitality leaders from Scotland & further afield.

What have you found challenging?

Ha technology is not my strong point so that's been a steep learning curve learning about sound levels WAV files & audio links - who knew that would be in my new role!

What have you learnt since starting the podcast?

How many people are willing to divulge personal information that is a part of their history, either good or bad, which in turn could maybe help someone else.

Who have been memorable interviewees?

So so many but here are my top 3:

- I felt very privileged to be invited to Restaurant Andrew Fairlie with Andrew's wife Kate, Stevie (McLaughlin) & Dale (Dewsbury) It will always feel so special to get behind the scenes for everyone to listen to the whole story of Andrew Fairlie, The Legacy.
- I loved Jerry Smith way back in the beginning - all the Concorde & BA stories felt so very glamorous.
- Legends Bruce, Stewart & Billy - who actually always scared me when I saw them as judges when I was a young competitor! To have to interview all 3 really pushed me out of my comfort zone but actually in the end it was such a good podcast to record.

Any recording nightmares you would care to share?!

When sections that had to be cut were missed so they were still there when the episode dropped and I had to go back and edit it ASAP! Also,

when I was interviewing Scott Smith of FHIOR his baby woke up & started crying - that went out but was very funny and true of lockdown times when we had no choice but to talk on Zoom. The funniest however was Neil Borthwick swearing about certain Scottish politicians and our lockdown and seeing his wife Angela Hartnett walloping him with a tea towel saying "you can't say that!" then me panicking trying to get it taken down & edited before anyone heard it!

It's been such a fun time starting the first Scottish Chefs podcast for chefs & about chefs especially in such turbulent times that we have all been through in the last couple of years. The resilience of our industry has been amazing building Scottish hospitality back to where it belongs and more. Stay with us as we embark on the next chapter of an amazing story of a wonderful industry

From me Jak O'Donnell...
Cheerio x



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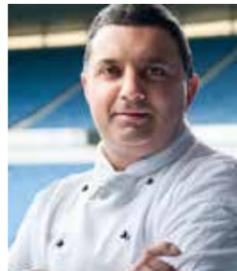
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Robin Austin

Scottish Chefs Chief Executive Neil Thomson caught up with the Scottish Chefs next President Robin Austin to learn more about his career – past and present – and how he likes to unwind when he's not in the kitchen.

Was it always your intention to become a chef?

Not necessarily, I knew I wanted to do something creative when I left school but wasn't sure what.

Where did you study and do your initial training?

I did a one-year hospitality course at Edinburgh College. Once I completed the course I took a full-time commis chef role at Braid Hills Hotel, Edinburgh and whilst there decided to enrol at Napier University on a HND Hospitality Management course. I then transferred to the BA Hospitality Management course. As part of my course I had to do a work placement and choose to work with Wheatsheaf Catering, who were an Edinburgh based, privately owned event caterer. Those were my first steps in contract catering. During my time with them, Wheatsheaf had the following contracts - Edinburgh Castle, Stirling Castle and various National Trust properties, stately homes, visitor attractions and stadium catering.

Who has been the biggest influence in your career?

Alec Watson and Brunton Smith, both chef lecturers at Napier University – they were classically trained, constantly pushing you to better yourself and your dishes. It's good to still see Brunton at Scottish Chefs social events/dinners. I remember Brunton hosting a meeting Napier University for The Federation of Chefs (Scottish Chefs) and they had guest chefs doing demonstrations. Joe Queen was one of the chef demonstrators, who really promoted Scottish Chefs & I joined that night.

What chef do you most admire either today or in past years?

Rick Stein, Marco Pierre White & Marcus Wareing.

Talk me through your career in the events/outside catering industry.

Wheatsheaf Catering was sold to Gardener Merchant which then became Sodexo Prestige. I then worked for 9 years with them and worked my way up and was ultimately responsible for the main production unit in Scotland, covering all events including rugby, football, racing, weddings and private/corporate events. Heritage Portfolio was set up in 2003 by 2 ex Sodexo Prestige colleagues. So I moved with them to Heritage Portfolio to run the kitchen and logistics side of the business. I spent 15 years with Heritage Portfolio, then moved to my current role as Lecturer in the Hospitality and Professional Cookery Department at Edinburgh College.

What was it that attracted you to working in the Events Industry?

I was young and naïve then haha! No seriously, the attraction was different food/menus/clients/locations each and every day, so you never got bored or complacent.

Why did you decide to leave the events sector and become chef/lecturer?

Because I wanted to get my golf handicap down to single figures... Joking! Honestly, I wanted a different challenge and wanted to be able to help the younger generation get the skills they need to get into the industry.

Which events are you most proud to have been part of?

The Queen's Garden Party at Holyrood Palace, the Chanel & Karl Lagerfeld fashion show at Linlithgow Palace and Mike & Zara Tindall's wedding.

Now that you are in education, what are your goals now?

Giving our students as much exposure and experiences of our industry. Also ensuring they have the right skills set in order to get all the Hospitality and Professional Cookery students into employment.

Any success stories with your students?

James McNeish – he came in at Level 2 Professional Cookery. He got experience working in several restaurants in Edinburgh and did a stint at Le Gavroche, which ultimately opened up a few doors

for him. He then travelled the world working for Formula 1 and the Rugby World Cup hospitality. Also our French exchanges visiting a French Hospitality school every year has been a real eye opener for students to experience the culture, the food and work in a different kitchen not to mention speaking a foreign language, some of which have never had this experience before.

How do you spend your weekends?

When not playing for golf or piping, my son has set up a market garden. He started off growing a few courgettes and is now growing 2 acres of vegetables which he supplies to 5 star Edinburgh hotels along with some Michelin star restaurants and other restaurateurs who are passionate about Scottish food providence. I am the garden commis, weeding and planting. We have been working with Fred Berk Miller of restaurant L'Escargot Bleu since it all began, so all his vegetables and salads are grown from our market garden.

Where would you like to see Scottish Chefs in the next 5 years?

To be able to support the hospitality industry as we've just had the most turbulent 2 years and keep the industry current and diverse. I believe that the future of our industry is bright, so many chefs have had to diversify their business and done this successfully. Scottish Chefs is also trying to do the same and have introduced our podcasts series & emagazine for example. I'd also like to continue to promote talent not only in Scotland but also worldwide.

What advice would you give to a young person coming into the industry?

Turn up on time! Seriously though – they need to ask questions, we are always learning, no matter how long you have been in this industry. Get as many experiences and exposure as possible.

What would be your last supper?

Shaw's Steak pie from the Borders with mash & turnip from the garden.

Who would be your guests at your dinner party – past and present?

Billy Connolly for banter, Albert Roux, Fred Berk Miller of L'Escargot Bleu and Joe Queen for the football craic!

Tell me an interesting fact about yourself

I have played bagpipes since I was 12 years old and have been fortunate enough to play with an amazing pipe band and win the World Pipe Band Championships.



Finalists Peter Meechan, Josh Wilkinson, Spud Henderson, Amy Stephenson, Ryan McCutcheon



The winners with the judges

Judges taste competition dishes



Andrew Fairlie SCHOLARSHIP

On the 17th November 2021 [The Hospitality Industry Trust \(HIT\) Scotland](#) announced two outstanding chefs as recipients of this year's prestigious Andrew Fairlie Scholarship.

The two talented chefs who most impressed the panel of expert industry judges are Amy Stephenson, aged 22, Junior Sous Chef at The Torridon, and Josh Wilkinson, aged 25, Senior Chef de Partie at Isle of Eriska Hotel.

Positioned as the ultimate scholarship any aspiring chef could receive, the Andrew Fairlie Scholarship is awarded annually to one female and one male chef in light

of Andrew's unwavering commitment to diversity in the kitchen.

The finalists had to prove their worth in a skills test, where they had to recreate a classic Andrew Fairlie dish, and showcase their knowledge, individuality and creativity as a chef by choosing and producing two additional elements to complement this. This took place on November 16th at Perth College UHI, with the winners announcement taking place at Gleneagles.

Spearheaded by HIT Scotland and supported by the First Minister, Scottish Government, and Gleneagles, the scholarship was launched in February 2019 in recognition of Andrew Fairlie's significant and lasting contribution to the hospitality industry.

The judges included Michelin star chefs Stephen McLaughlin, Head Chef at Restaurant Andrew Fairlie, Tom Kerridge, Sat Bains and Lorna McNee, and Scotland's National Chef Gary Maclean.

Stephen McLaughlin, lead judge and head chef at Restaurant Andrew Fairlie, said:

"What a thrill it has been for us all to get back together for the finals of our second Andrew Fairlie Scholarship. It has been especially exciting this year to have been able to do it at our brand-new host venue, Perth College UHI, for the cook off.

"Full credit goes to all our finalists, who have maintained their match fitness in the run up to the final. We asked the finalists to cook a classic

dish from Chef Andrew's repertoire, while showcasing their own technical abilities in creating inspiring garnishes along with an intelligent, well thought out sauce.

"Every one of the finalists showed great desire and passion to become one of the next Andrew Fairlie Scholars, and many congratulations to Amy and Josh who came out on top and will now receive some inspirational and educational experiences to help build their careers."

David Cochrane, HIT Scotland Chief Executive, added:

"After the challenges of the last couple of years, it was truly inspiring to see this group of talented chefs in action,

showing off their creativity, hard work and dedication to their craft. Huge congratulations to Amy and Josh, who will now get to experience some fantastic opportunities as Andrew Fairlie Scholars!"

Conor O'Leary, Managing Director of Gleneagles, said:

"The flair, creativity and passion displayed by all the finalists echoes the culture of excellence that Andrew established and is testament to the extraordinary pool of culinary talent we have here in Scotland. We're thrilled for the winning recipients and look forward to following their careers and supporting them as they develop as chefs."

Ype van der Schaaf, Sector Manager of Hospitality and Food Studies at Perth College UHI said:

"Hosting the Andrew Fairlie Scholarship final within our kitchens and facilities was a great opportunity to support HIT Scotland, and our students welcomed the chance to be involved. Many congratulations to the well-deserved winners, we enjoyed watching all of them work and create their fantastic dishes."

The winners will gain industry-wide recognition as Andrew Fairlie Scholars and experience educational and inspirational opportunities, such as a practical stage in an international kitchen and at two Michelin star Restaurant Andrew Fairlie at Gleneagles and three Michelin star restaurant Core by Clare Smyth.

Scottish Chefs was delighted to make a donation of £3000 to the Andrew Fairlie Scholarship from proceeds of the Scottish Chefs 25th Anniversary Dinner held in 2019 at Gleneagles Hotel.

GLOBAL CHEFS CHALLENGE

Orry Shand, Scotland's culinary team captain, is to compete in The Global Chefs Challenge where the world's top chefs meet to compete in three competition categories: the Global Chefs Challenge, the Global Pastry Chefs Challenge, and the Global Young Chefs Challenge.

The Global Chefs Challenge 2022 Final will be held at Worldchefs Congress & Expo in Abu Dhabi, United Arab Emirates, from 30 May to 2 June.

Selected through top performance at the Culinary World Cup and the Worldchefs Regional Semi-Finals, qualifying teams go head-to-head at the Global Chef Challenge Final. Only the best and brightest convene to show mastery in the culinary arts.

Scotland have participated several times in the final represented by Pamela Fowlis, Robbie Robertson, Robbie Penman, Jamie McKinnon and Billy Boyter who won the Hans Bueschkens Trophy in New Zealand in 2002. Twenty years on we will see Orry Shand our Culinary Team captain compete in what will be a very fierce competition with 21 international countries competing including the current World Global chef Jimmi Erikson from Sweden. We wish you the best of luck Orry!

For more information check out the website www.globalchefschallenge.org



THE IMPACT OF COVID-19 WITHIN THE HOSPITALITY INDUSTRY

David Hunt

Two years have come and gone with COVID & Omicron and Brexit bearing down heavily on our industry having a massive impact on hospitality, established businesses, new dream start-ups, chefs' and young chefs' careers.

This impact has also brought about many chefs and hospitality staff falling out of love with the long hours and hard slog generally associated with the industry. With many staff maybe now realising that such a working lifestyle isn't for them going forward but still finding themselves with families to feed and bills to pay they have gone on to re-invent themselves in new work areas leaving a massive void to fill.

Sustainability boxes delivered dining at home experiences and packaged takeaway food quickly came to the new "pass" which opened other avenues, allowing some staff to return to the job they love with both pay and stability thus creating much needed income streams in such tough times. Chefs also had to find themselves being more adaptable than ever with challenges such as furlough, ever-changing rules and mask-wearing in kitchens.

Despite the current challenges it has been good seeing hospitality businesses reopening, kitchens being able to work again, if they are lucky enough to have chefs back on the stoves, and of course diners back at the tables with all the buzz that they bring. Recent statistics

state that consumer spending has increased but remains much lower than pre-pandemic levels.

Customers generally tend to be understanding of the challenges staff face and appreciate the service we are trying to achieve albeit with reduced staff, goods in shortage, supplier challenges, transport issues and general product availability making menu planning very frustrating to say the least.

Chefs and hospitality staff as we know have always been known for being creative, innovative and embracing a challenge but these past two years will no doubt have made them even more resourceful, thoughtful and resilient for challenges ahead.



Tony Jackson 'AN APPRECIATION'



Tony being presented with his Life Membership of Scottish Chefs by Chief Executive Neil Thomson & President Kevin MacGillivray.

By Neil Thomson

Tony Jackson was one of the founding members of The Federation of Chefs Scotland (Scottish Chefs) and it is true to say that without the vision of Tony to join the World Association of Chefs Societies, Scotland would not have had its own national organisation for chefs. Furthermore, the success that The Scottish Culinary Team has enjoyed over the last 30 years would not have been possible without the commitment and drive that he had to put Scotland on the culinary map.

Tony was a prolific competitor at culinary competitions in his early career. Supported by his wife Maureen they travelled the length and breadth of the country as Tony competed winning many awards for his cooking. In the early days of ScotHot his name was regularly mentioned in the role of honour of winners.

In the early 1990s Tony encouraged other founding members to form our own national chefs organisation and in 1994 The Federation of Chefs Scotland (now known as Scottish Chefs) was founded. At the same time Tony took over the management of The Scottish Culinary Team and together with chefs Bruce Sangster, Willie Pike and other well-known names they put Scotland firmly on the culinary map winning Gold Medals across the globe in particular at the IKA Culinary Olympics in Germany and the Culinary World Cup in Luxembourg. Later Tony, with the help of Maureen, went on to establish The Scottish Junior Culinary Team which continued to flying the flag for Scotland by winning international awards, most notably the World Culinary Grand Prix and Junior Culinary World Cup.

Tony Jackson was President of Scottish Chefs from 2001-2005 and

a Board Member for nearly 20 years. He also served on the Worldchefs Culinary Committee and was the first Scottish recipient of Honorary Life Membership of The World Association of Chefs Societies (Worldchefs). At the 25th Anniversary Dinner in 2019 Tony was awarded Life Membership of Scottish Chefs.

In his professional life he held many executive positions most notably Operations Director in Macdonald Hotels and in recent years together with Maureen they were co-Directors of The Palace Hotel, Peterhead.

Tony fought his illness bravely never complaining, being more interested in the welfare of others. He is sadly missed and will always be remembered for his outstanding contribution to Scottish Chefs and his part in raising the culinary standards in Scotland but mostly as a dear friend and colleague of all of us.



YOUNG CHEF OF THE YEAR 2021



- 1st Winner:** Fraser Cameron, Globe Inn, Dumfries
- Scottish Chefs Certificate
 - Silver Medal
 - £250
 - SYCOY Trophy
 - Set of Knives (Rational)
 - 2 day stage
 - 2 day Butcher Workshop
 - Signed Tom Kitchin Book
- 2nd:** Finlay Laing, The Gannet, Glasgow
- Scottish Chef Certificate
 - Silver Medal
 - £100
 - Signed Tom Kitchin Book
 - Mirius Hygiene award
 - Russums Voucher £50
- 3rd:** Eilidh Smith, Coorie by the Coast, Dunfermline
- Scottish Chef Certificate
 - Bronze Medal
 - Signed Tom Kitchin Book
- Merit:** Guillaume Delfour, Newton Lodge, Kylesku
- Scottish Chefs Certificate of Merit



WINNER:
Fraser Cameron

The final of 2021's Young Chef of the Year competition took place at the City of Glasgow College on Tuesday October 12th and was sponsored by Quality Meat Scotland (QMS), Scotch Butchers Club, Mirius, Rational, Russums and Tom Kitchin.

Judged by Kevin MacGillivray, Joe Queen & Scott Lyall all of the competitors worked hard delivering some great dishes on the day but it was Fraser's elegant menu which clinched the title for him. The inspiration for his menu was rooted in nostalgia of growing up in Scotland and was designed to traverse the seasons from winter to summer.

Scottish Chefs President Kevin MacGillivray was just glad the competition could finally take place "we would just like to congratulate all the competitors for an outstanding day. With all that has happened in the last 18 months today seemed like normality is slowly coming back. Well done again to our young chefs who all did themselves and their employers proud. We look forward to seeing you in future competitions."

FRASER'S MENU

Starter
Millbank Venison Tartare, Hazelnuts, Dark Chocolate and Parmesan Cheese

Main Course
Rack and Loin of Scotch Lamb PGI, Carrot and Ginger Puree, Boudin Noir, Soy, Local Honey and Yuzu Juice

Dessert
Scottish Strawberries, Cream Cheese Espuma and Pistachios

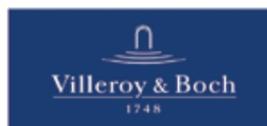


EXPOGAST

The 14th International Trade Show for Gastronomy, EXPOGAST will take place from 26th November - 30th November 2022 in Luxembourg.

The main attraction of the event is the prestigious Villeroy & Boch Culinary World Cup featuring some of the World's highest ranked National Culinary Teams who will compete in Restaurant of Nations and Chefs Table for the World Cup Title. The competition is run by the Vatel Club of Luxembourg under the jurisdiction of Worldchefs Culinary Guidelines.

The full list of National and Community Catering Teams are:


<p>Culinary National Teams</p> <ul style="list-style-type: none"> • National Culinary Team Czech Republic • National Culinary Team Denmark • National Culinary Team England • National Culinary Team Finland • National Culinary Team Germany • National Culinary Team Hong Kong • National Culinary Team Iceland • National Culinary Team Italy • National Culinary Team Netherlands • National Culinary Team Norway • National Culinary Team Scotland • National Culinary Team Singapore • National Culinary Team Switzerland • National Culinary Team Sweden • National Culinary Team USA 	<p>Youth National Teams</p> <ul style="list-style-type: none"> • Junior National Team Australia • Junior National Team Austria • Junior National Team Belgium • Junior National Team Canada • Junior National Team Cyprus • Junior National Team Denmark • Junior National Team Germany • Junior National Team England • Junior National Team Mexico • Junior National Team Norway • Junior National Team Poland • Junior National Team Portugal • Junior National Team Switzerland • Junior National Team Sweden • Junior National Team Wales 	<p>Community Catering</p> <ul style="list-style-type: none"> • Australian Catering Company • Team Vienna, Austrian Catering Team • Community Catering Team Canada • Community Catering Team of Denmark • French Catering Team • German Catering Team • Culinary Catering Team Greece • Hungarian Culinary Catering Team • Luxembourg Culinary Catering Team • Norway - Community Catering Team • Poland Culinary Catering Team • Swiss Team LUKS & Spital Linth • Swiss Armed Forces Culinary Team / SACT • Compass Group UK National Catering Team • Combined Services Culinary Arts Team UK
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Villeroy et Boch Culinary World Cup

EXPOGAST

INTERNATIONAL TRADE SHOW FOR GASTRONOMY

26TH TO 30TH NOVEMBER 2022

- open every day from 11 am to 9 pm
- gathering place for the most talented chefs
- trade fair for the gastronomy professions
- public event all about food and drink
- world-class international cooking competition



SCOTHOT TO RETURN IN 2023 WITH A BANG!

Returning for its 50th Year Anniversary, ScotHot attracts over 7,000 attendees and 100s of exhibitors over the two-day event showcasing local Scottish produce and the latest innovative products.

Events industry stalwart Toby Wand has announced the acquisition of ScotHot via 365 Events Ltd – a company co-owned by Toby and events specialist Billie Moore – from London-based Montgomery Group.

Scotland's premier showcase for food, drink, tourism, and hospitality industries is set to return to Glasgow in 8 – 9 March 2023 at the SEC, Glasgow.

ScotHot 23 will host the renowned Scottish Culinary Championships, run in association with the Scottish Chefs; the Liquid Academy drinks feature; a major conference run in alliance with Scottish Tourism Alliance, as well as the returning Spotlight Stage. New

features to the show will include The Great Taste Market, Chef Demo Theatre and a brand new co-located 'In Drinks' trade event.

Commenting on the acquisition, Toby Wand, Co-Director of 365 Events Ltd adds:

"As the world of hospitality recovers and realigns post-pandemic, vibrant business events like ScotHot will provide vital meeting places for the industries to reconnect, uncover new learnings and discover relevant technologies to improve their businesses and customer focus.

This event is hugely important for the hospitality and foodservice industries in Scotland, and I'm proud that 365 Events will now be well positioned to drive this amazing event forward.

Supporting regional and national events has always been really important to me. The hospitality industry is all about people and great experiences. Events like ScotHot allow us to showcase local products to local businesses so we can create a vibrant community that supports each other. The quality of products and services in Scotland is world class. We want to celebrate that and make sure that the businesses flourish and have an opportunity to reach a much wider audience.

I have been involved with ScotHot is over 15 years and absolutely love it. Setting up as an independent allows me to give this event the love and focus that it really deserves."

Please visit www.scotshot.co.uk for future updates.

ScotHot

SEC GLASGOW

8TH – 9TH MARCH 2023

Over
7000
attendees

Scotland's Premier Showcase for Food, Drink, Hospitality & Tourism is **BACK**

8th – 9th MARCH 2023

50th Year Anniversary

Unite and support the industry for a stronger future, book your stand today!

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Scottish Culinary Championships ★ Liquid Academy



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Call: 0844 334 5232 Shop: www.goodf.co.uk Email: sales@goodf.co.uk



Proud to Partner with Scottish Chefs



For more information contact: **Lyndsey Harker, 365 Events Ltd**

Call: **07946 320096** or email: Lyndsey@365-events.co.uk

365events

HOME NATIONS NEWS

The 4 National Associations - British Culinary Federation, Panel of Chefs Ireland, Scottish Chefs (Federation of Chefs Scotland) and The Culinary Association of Wales - all members of Worldchefs, have been meeting regularly via Zoom conference calls over the last 2 years during the pandemic.

On return from the IKA Culinary Olympics in Stuttgart 2020 representatives of the Home Nations met and agreed that a logo signifying the 4 nations would show a position of unity and shared values between each of the chefs' organisations. This logo will now appear on all national culinary team chefs' jackets at international culinary competitions with the first appearance on team jackets at the Villeroy & Boch Culinary World Cup at Expogast Luxembourg in November 2022.

The 4 Nations have agreed a partnership with well-known uniform supplier G&G Goodfellows Ltd for supply of all team jackets, leisure clothing and kit bags for the next 3 years. This agreement also includes the next IKA Culinary Olympics in Stuttgart, Germany 2024.

When needed, this partnership will allow us to become one stronger voice within the industry.

Neil Thomson,
World Chefs
Continental Director
for Europe North

We are all looking forward to reaching newly proposed objectives whilst achieving continued success.

Peter Griffiths MBE,
President, British
Culinary Federation

The strengthening of the Home Nations partnership is secured with the development of the Home Nations logo at a time when our industry needs a strong collective voice so that we can set out on the road to recovery and rebuild the economy of our nations.

Arwyn Watkins OBE, President,
Culinary Association of Wales

Collaboration between our four nations can prove to be a very effective tool to strengthen, share and accelerate our joint development in becoming a stronger voice in British and Irish Hospitality. It involves creating, adapting, transferring and sharing knowledge and experiences to improve our industry, while also making the most of existing resources.

The Panel of Chefs of Ireland welcomes the Home Nations partnership with the British Culinary Federation, Federation of Chefs Scotland and the Culinary Association of Wales. The collaboration between our culinary communities will develop mutual respect and support for our culinary activities, educational opportunities, membership development and strong partner engagement within the hospitality industry.

Patrick Brady, National President,
The Panel of Chefs of Ireland



The Home Nations representatives pictured at a meeting held in Scotland in 2019.

Join SCOTTISH CHEFS

The National Professional Organisation for chefs in Scotland and beyond.

Home to Scotland's National Culinary Team.

Check out our website www.scottishchefs.com



In the last 2 years we have faced a challenge of modernising our membership in the new landscape of COVID. Scottish Chefs membership has always been built around bringing chefs together whether that be partaking in competitions, on the golf course or enjoying dinner at a fundraiser.

In the last two years we have utilised digital tools to engage with existing & potential members, this started with our first ever digital membership survey. This provided us with a large amount of data to use while improving our membership offering. Regarding price increases, one clear piece of feedback that came from the survey was that 97% of respondents were in favour of a price rise of the membership fee to £40 per annum. We did however make the decision to hold off the price rise until the end of February 2022 due to clear hardships faced by our industry during COVID.

The next step was to take our AGM online, in a world where pretty much anything can be done by Zoom it made sense to extend this to our AGM. This makes it easier for members across the country and the world to get involved and have their say. This will be/was done again for 2022 but with the board appearing in person.

The final and most important change is that we are taking our membership process online and you can now purchase your membership instantly on the membership page on our website. This will automate your billing and allow us to share information with members much more easily.

To become a member simply visit our website and choose the best membership package for you.

- Standard £40
- Overseas £60
- Premium £150
- Retiree £10
- Group £POA
- Education £250
- Student £20
- FAB 50 Business Partner £500

If you require further information or have any questions please contact jamie.reid@scottishchefs.com





JONNIE FERGUSON 'SCOTLAND'S BRIGHTEST CULINARY STAR'

Our Chief Executive Neil Thomson met up with Jonnie for a chat about his career so far and where he sees the future taking him.



| Alain Roux with Jonnie

There cannot be many chefs today who when they were 9 years of age receive a full chefs uniform and set of knives as their Christmas gift. This however was Jonnie Fergusons' introduction to a possible career in the kitchen. Jonnie is now one of Scotland and the UK's most outstanding young chefs under the age of 30. His interest in cooking started as young as 8 years of age when he became a fan of James Martin watching his regular programmes on television when he came home from school.

There was also an earlier family connection with the industry albeit not in the kitchen. His grandfather was a baker and Jonnie still has some of his old recipe books which from time to time he has a look back on giving him an insight into the kind of products his grandfather was working with all those years ago. Like many school pupils he attended a Home Economics class but this was only once per week and not really sufficient enough to satisfy Jonnie's interest so he did most of his initial cooking at home where on occasion he would cook the family dinner in preference to doing homework.

His first dish was straight out of a Jamie Oliver cookbook King Prawns, Garlic, Chilli Lemon and Parsley on Ciabatta which he cooked in the kitchen with his father. However it wasn't all plain sailing as he openly admits "I would regularly leave the kitchen looking like a bomb site much to the frustration of my mother!"

On leaving school he commenced a Degree Course in Brewing and Distilling at Edinburgh's Heriot Watt University however he became disillusioned with the course and decided to fulfil his love for cooking by becoming a chef. He commenced a 3-year course at Bournemouth and Poole College which also provided a placement in London but unfortunately he found it difficult to settle in the capital.

Jonnie is honest enough to admit it was probably a bit too much of a jump and looking back says he was not quite emotionally mature enough for the London lifestyle. This led him to question whether cooking was for him. However on moving back to Scotland he landed a job at Cael Bruich Restaurant in Glasgow, his first real job in the kitchen and where he regained his love for cooking working his way through all the sections building up his knowledge and skills.

In 2015 now at the age of 19 he decided to enter his first competition winning Scottish Young Chef of The Year (SYCY) at the first attempt.



| Hake poached in Dashi, Leeks, Clams, Oyster Mushrooms and Lime Leaf Velouté



| Oeufs Albert" - Artichoke stuffed with Smoked Salmon and Trout Mousse, Poached Egg, Horseradish and Black Truffle

This was both an introduction and a good foundation for what was to follow in later years. One of the judges at SYCY was the late Alan Gibb who at the time was the Executive Chef at Gleneagles Hotel. Alan was so impressed with this young chef that he asked if he would be interested in coming to work with him at 'The Glen' Restaurant. However, on Jonnie's arrival on his first day Alan, who was so taken with Jonnie's skills in the competition, took him to Restaurant Andrew Fairlie, another restaurant onsite, to meet Andrew himself. Alan felt that having witnessed Jonnie's potential first-hand he really should speak to Andrew about a trial for a position



Little Flans with Snails in Green Coats" - Rough Puff Pastry Tartlet filled with Snails in Parsley Purée, Herb Soufflé and Beurre Blanc.

in the 2 Michelin Star, Restaurant Andrew Fairlie. Jonnie realised this was an opportunity not to be missed. He immediately impressed Andrew and stayed at the restaurant for the next 4½ years learning everything he could from both Andrew and Executive Chef Steve McLaughlin. It was the most incredible period in his life and in his words, "I developed not only as a chef but also as person". To Jonnie, Andrew Fairlie, along with Steve, was to be such an influence in his career, when asked who his role model has been, without hesitation he names Andrew. In Jonnie's eyes Andrew is the perfect example of

how a professional chef should conduct himself in the kitchen. Jonnie also rates how Andrew was a role model in how as a chef you should treat and respect other colleagues in the kitchen as well as many other factors such as how to dress in the kitchen and speak to suppliers. Together with Steve they are the 2 people that have shaped Jonnie's career and he pays tribute to Andrew and Steve for making him the chef he is today.

The time came for Jonnie to leave Restaurant Andrew Fairlie and following a discussion with Steve the opportunity presented itself to move to the North of England to the town of Darlington and the 2 Michelin Star Raby Hunt Inn and Restaurant. In this move Jonnie wanted to work in a different kind of restaurant while still maintaining the standard of product that he had experienced at Restaurant Andrew Fairlie.

In 2021 Jonnie entered another competition the Roux Scholarship where his desire was to follow in the footsteps of Andrew Fairlie, the very first Roux Scholar. This was the second occasion that he had entered, on the first attempt he had not progressed past the paper judging. This time however he was better equipped and successfully completed the paper entry winning through to the final where he found himself excited to cook for such an esteemed judging panel,

including both Michel Roux Jnr and Alain Roux, that he could not wipe the smile of his face. His enthusiasm came through in his cooking and while he was not the winner on this occasion the experience he gained has given him the drive to enter again in the future and as he is determined to win the Roux Scholarship.*

In 2023 Jonnie will compete in the Scottish Chef of The Year Final which he is really looking forward to, especially cooking in his home country again. Winning the national title remains a 2023 ambition for this young chef.

Jonnie's plans for the future are to move back to Scotland and spend time with his family while moving on to the next stage of his career – taking up a position at Glenturret Distillery. Long term he wants to work in the USA and at some point own his own restaurant. He is however refreshingly honest that there is still much to learn and there is no rush. He says he would rather take his time and when it is right hit the ground running. The legacy that was left by Andrew Fairlie is seen in Jonnie Ferguson, not only as a very talented chef but also in the professional manner in which he conducts himself, something that I am sure Andrew would have been so proud.

As we went to print Jonnie has been named winner of Roux Scholarship 2022 – Congratulations Jonnie!

COLLEGE NEWS

We are introducing an opportunity for students to become a Scottish Chefs Ambassador representing their college. The aim is to create a networking platform who interact with the Scottish Chefs board and take part in events and activities. In the next coming months we hope to reach out to all of Scotland's colleges to invite them to propose two students to represent their college.

We spoke to Fern Mather who is the Ambassador for City of Glasgow College and has been in the role for a couple of months:



My name is Fern Mather and I'm 28 years old. I am delighted to be given the opportunity to become the first Student Ambassador for Scottish Chefs. I have been a student at The City of Glasgow College for 2 and a half years now, currently in my first year of my HND for professional cookery. Becoming Student Ambassador has opened up a whole new window of opportunities and connections for me and I'm very excited to see what the future brings.

I never really knew what I wanted to do as a profession until I found a passion in cooking and there really is so many different career paths you can take from cooking – everybody needs to eat! We are hoping to establish a team of Student Ambassadors throughout Scotland so that we can collectively work together to help make the industry thrive as well as it did before COVID.

I have the ambition to progress into the teaching side of professional cookery and would love to build relationships with the next generation of chefs. It would be really amazing to get more young chefs involved with Scottish Chefs, so we can share ideas on what this industry needs from us in the future and how we can get the most out of our career. Scottish Chefs is only going to get bigger and better and we would love to see some new faces involved with us!

As we enter the latter part of academic year, colleges now look forward to returning to better times with on-campus learning and teaching. Challenges in our industry during the pandemic have seen a change in direction for student focus and we are competing with other prosperous job opportunities. Colleges are working with our industry partners to create joint ventures to accommodate a good work and college life balance.



Our college members





Finalists with Fergus Martin and Neil Thomson



Craig Young with Fergus Martin Executive Development Chef Major International and Neil Thomson CEO Scottish Chefs

MAJOR CULINARY Challenge

Scottish Chefs was delighted to welcome the return of the Major Culinary Challenge in 2022. Unfortunately due to the resurgence of Covid-19 in December/January which affected the participation of all our colleges, the entry had to be curtailed on this occasion to students from West College Scotland.

The students were required within 50 mins to prepare a main course suitable for a Fine Dining/Brasserie Menu using chicken, a Major Marie base and the dish had to be served with a suitable starch and vegetable accompaniment.

Craig Young from West College Scotland was successful in winning the Scottish heat and Gold Medal which gave him direct entry to the Grand Final at the HRC Show at Excel London.



SCOTTISH CULINARY TEAM

The Scottish Culinary Team achieved their best result since 2006 at the recent IKA Culinary Olympics held in Stuttgart, Germany from 14 - 19 February 2020. The team captained by Orry Shand won Silver for The Restaurant of Nations and Silver for the Chefs Table and moved Scotland to being ranked 13th in the world giving them access to all international competitions due to this high ranking.

This year in November we will see the team compete once again at Expogast The Culinary World Cup in Luxembourg.

We wish to thank all the sponsors of the team for 2020 which included The Scottish Government, Seafood Scotland, Quality Meat Scotland, Hospitality Industry Trust Scotland, Entier and Chez Roux plus many more. We are very grateful to you all! We have lots of opportunities going forward for companies to get involved with sponsorship whether it be through direct monetary donations or product. If you are interested email sponsorship@scottishchefs.com

Scottish Team Awards Past achievements since 1990

1990

- Food Asia Hot Kitchen Silver Medal
- Cold Team Buffet Silver Medal

1992

- Culinary Olympics Frankfurt
- Regional Scottish Team Buffet Bronze

1994

- Hotelympia La Parade of Chefs Gold Medal and Overall Winners
- Food Asia Singapore
- Gold Medal Hot Kitchen
- Silver Medal Team Buffet
- Winners of The Nayata Trophy for the Most Outstanding National Hot Kitchen Team

1996

- Hotelympia La Parade of Chefs Hot Kitchen Gold Medal
- Open Team Buffet Gold Medal

1997

- Heart of England Salon Birmingham
- Gold Medal and Overall Winners of both Hot Kitchen and Team Buffet
- World Culinary Grand Prix Glasgow
- Category A Bronze Medal
- Category B Silver Medal
- Category C Silver Medal
- Hot Kitchen Gold Medal
- 3rd Place Overall behind Canada

1998

- World Culinary Cup Expogast 98 Luxembourg
- Gold Medal and Best National Team Buffet
- Gold Medal National Hot Kitchen
- 5th Overall in the World behind Sweden

1999

- Coupe Mondial Basil Switzerland
- Silver Medal National Hot Team Kitchen
- Gold National Team Buffet
- 7th Overall

2000

- Culinary Olympics Erfurt Germany
- Gold Medal and 2 Silver for National Team Buffet
- Silver Medal National Hot Team Kitchen
- 8th Overall

2001

- Chef Ireland Dublin
- Gold Medal and Overall Winners National Hot Team Kitchen
- World Culinary Grand Prix Glasgow
- National Team Cold Buffet
- Category A Gold Medal
- Category B Gold Medal
- Category C Gold Medal
- 3rd Place Overall
- National Hot Team Kitchen
- Gold Medal
- 2nd Place
- 2nd Place Overall behind Canada

2002

- World Culinary Cup Expogast Luxembourg
- National Team Buffet Gold Medal
- National Hot Team Kitchen Silver Medal
- 5th Overall in the World Luxembourg 2002 gold hot and cold overall Junior Culinary World Cup winners.
- July 2002 Queenstown NZ Billy gold hot and cold overall Junior champion Hans Buseschkens trophy
- 3 member junior team got gold at 33rd World Congress in Dublin came 2nd overall 2003/4

2003

- Chef Ireland
- Junior Team Gold
- 2004 Pam Fowlis came third behind Sweden and Norway in the Global Chef 2007

2004 World congress Dublin,

- Eadie Manson, Darkon, Mandy Fraser Gold 2nd Overall

2006

- NZ Congress
- Sean McGowan Silver

2012

- Culinary Olympics Erfurt Germany
- National Team Buffet Bronze Medal
- National Hot Team Kitchen Silver Medal

2016 Luxembourg

- Double Silver Hot & Cold

2019

- Stuttgart IKA Olympics
- Double Silver
- Hot Kitchen and Chefs Table

Worldchefs CONGRESS & EXPO 2022



Worldchefs Congress & Expo 2022 is a historic opportunity, the first major global gathering of chefs since the pandemic. But it's not just a reunion—it's a reinvention.

Together we can build back better. This year the Congress will bring together chef delegates and professionals from across the five continents to network and expand their professional bonds. The unique program will deliver presentations and workshops from leading experts in the industry, impactful educational programs including the Worldchefs Educators' Forum, specialized events designed to uplift the next generation of chefs such as the Bill Gallagher Young Chefs Forum, the Global Chefs Challenge culinary competition, an international trade exhibition, and diverse activities to enhance both your personal and professional network.

This year's destination is Abu Dhabi, one of the three diverse destinations in the United Arab Emirates. Abu Dhabi is a truly extraordinary destination where respect for the past informs the present and shapes the future. This is a diverse emirate with desertscapes, oases, mountain heights, fabulous beaches, warm, clear waters, desert islands, an ancient heritage city and a modern capital city. It's a destination of historic buildings, thrilling attractions, engaging tours and a packed calendar of events covering the arts, culture, sports, concerts and trade shows. An extraordinary destination that will exceed your aspirations and deliver more than your expectations, Worldchefs Congress & Expo is just the start your remarkable Abu Dhabi story.

Join us at Worldchefs Congress & Expo from 30 May - 2 June to learn new skills with expert speakers, panels, and workshops covering topics like rehiring and retaining the right talent, supporting mental health, and charting a path for a more sustainable food industry.

We grow by uplifting others. This Congress, let's rise to the occasion.

Rise
together

WORLDCHIEFS
CONGRESS & EXPO
ABU DHABI
UAE
30 MAY-2 JUN 2022



WORLDCHIEFSCONGRESS.ORG

Worldchefs CONGRESS & EXPO 2022

A message from Thomas Gugler President of Worldchefs

Dear Neil Thomson, Continental Director North Europe of Worldchefs and all the Scottish Chefs and Culinarians,

Greetings to all of you with the wishes that you and all your families are all well, safe and healthy. Like always it's a great pleasure in writing some lines to you and all the Culinarians of Scotland.

Saying that I am so happy that you will have your e-magazine running and this is a great achievement. Broadcasting information from your country around the globe and as well going with modern technology.

The past 2 years has been leading us into a different area, with changing appliances and different structures, being more digital, online and networking electronically.

During my last visit to your region and the great event attended in the honor of Andrew Fairlie is still very

warm in my memory and I was super delighted meeting so many of you in Scotland. You are having the legacy in living in a very green, natural and cozy land scape which always enlightens me, especially when I am flying out from the vast sands of Saudi Arabia.

I believe the future will be bringing lots of new directions, modern approaches and a way to come hopefully closer together. It is my personal belief that we, as chefs and culinarians, have to always be open minded, and despite of a color, race, gender and belief, to be united in the direction of acceptance, tolerance, towards a happier, healthier, more peaceful and bright future.

All the current happenings around the world shall not hinder us as gastronomy associated individuals, groups and companies, to work on a strong and great future.

Scotland for me, is a country with its many attractions and great people, will play an important role in those

regards and honestly saying, I can't wait to see you in your home country again soon.

I hope to see you all at the Worldchefs Congress on May 30 – June 2, 2022 in Abu Dhabi, UAE, where the chefs world will meet and I am sure that the Emirates Culinary Guild will do a stunning event where all the global participating chefs and culinarians will be astonished and overwhelmed. I am counting on all of you to be there for our biannual Worldchefs Congress to exchange know how, to celebrate the global chef friendship and of course to witness the finals of our Global Chef Challenge Series, which is always one of the highlights.

Let's keep cooking and may the "Best Chefs" win!

Sending you all the very best culinary regards, health and freedom.

Yours in Culinary Regards,

Thomas A. Gugler
PRESIDENT WORLDCHEFS

SCOTTISH CHEFS *Ambassadors*

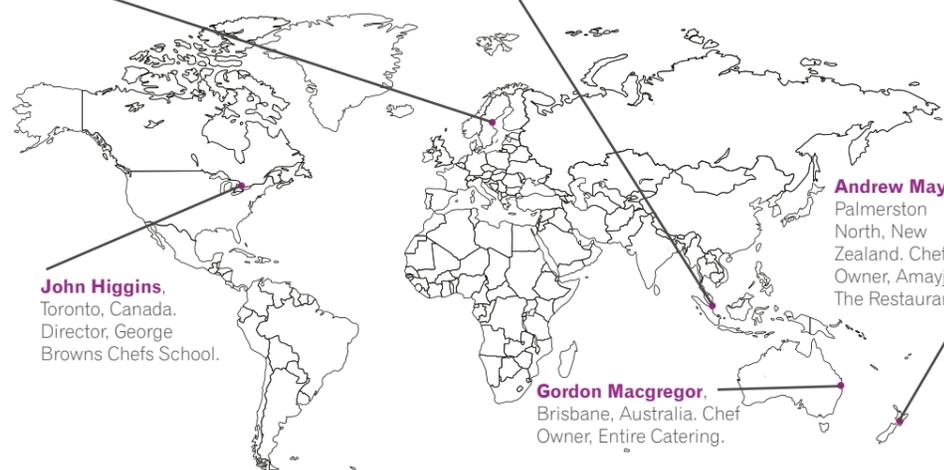
In 2021 Scottish Chefs wanted to highlight some of our overseas members who are so proud of being Scots chefs on foreign land so we invited them to be Scottish Chefs Ambassadors.

The Scottish Chef Ambassadors are chefs that have been associated with Scottish chefs over the years and have helped make an impact on our association and even from afar they are helping drive awareness and membership.

Our ambassador chefs are:

Robbie Robertson, Scandinavia. Managing Director, Compass Group Sverige & Compass Group Norge

Willian Gibb, Singapore. Regional Lead in Hospitality, Wellness & Workplace Experience, Asia Pacific



John Higgins, Toronto, Canada. Director, George Browns Chefs School.

Gordon Macgregor, Brisbane, Australia. Chef Owner, Entire Catering.

Andrew May, Palmerston North, New Zealand. Chef Owner, Amajen The Restaurant.

A spotlight on John Higgins

Chef John Higgins has cooked for the Queen at Buckingham Palace, on the Royal Yacht Britannia, for heads of state in Washington and for celebrities around the world.

At the beginning of his culinary career, he apprenticed at the Michelin Star Restaurant in Glasgow, Malmaison, and then worked at the world-famous, five-star luxury hotel in Scotland, Gleneagles.

Upon immigrating to North America, John worked for the Four Seasons Hotel in Canada and the United States and his final stint in the hotel industry was at the King Edward Hotel in Toronto.

Now, John is the director of one of North America's best cooking schools, George Brown Chef School in Toronto. Since arriving in 2002, John has steered the school through a massive expansion due to an explosive demand in enrolment. With his Scottish brogue, keen wit and passion for teaching, John is leading the way for the next generation of talented chefs. He has travelled the world, from India to Italy and Sao Paulo, promoting Canadian cuisine.

John has made many television appearances including, Food Network's At the Table With, he was also a guest judge on the first season of Top Chef Canada and one of the judges of Food Network's Chopped Canada. He has a long list of accolades and was recently awarded the Glenfiddich Award for Chef of the Year by Trillium Chefs Canada and the Gold Award for Educator by the Ontario Hospitality Institute (OHI). He has been selected to be the President for the Bocuse d'Or Team Canada at the recently concluded Bocuse d'Or 2019 Competition in Lyon, France. John has also been named a Global Scot by the First Minister of Scotland. In this era of celebrity chefs, he reminds his students that being a chef is hard work that requires passion and dedication.



INTERNATIONAL CHEFS DAY

OCTOBER 2021



By Christopher Watson

International Chefs Day is a worldwide event held annually on or around the 20th October each year. The main focus of this event is to educate youngsters on the importance of healthy cooking and healthy eating. It about reaching out to school pupils around the world and encouraging them to look at the way food is prepared and how to eliminate an unhealthy diet.

In 2021 International Chefs Day, in conjunction with West College Scotland and Scottish Chefs (formally the Federation of Chefs Scotland), introduced a schools take over day at the college where over 200 school pupils from over 30 different schools over three different campuses took part in a

'mega' International chefs' day. With all three campuses (Clydebank, Greenock and Paisley) taking part, it was a mammoth task to get so many school pupils to take part in front of 15 demonstrators.

Healthy dishes included:

- Whole meal stone baked pizzas
- Chicken Katsu curry
- Low fat raspberry yogurt pots with fresh granola
- Poached Lemon sole in a courgette and tomato velouté
- Low fat cream cheese blinis with a pineapple relish
- Fatless sponge cake with fruits of the forest



Top Chefs from quality establishments took part on the day over three campuses:

- 5* Marr Hall
- The Inn at Kippen
- Rusacks Hotel in St Andrews
- Ex executive chef of The Duck Bay – Loch Lomond
- Head Chef of Ibrox stadium
- Gordon Ramsay (Amaryllis Glasgow) trained Mixologist



| Christopher Watson (front centre) with chefs & students

Quotes from the days

Pupils

"It was really good. Learning about the smoothies was interesting and learning about how all the different spices worked together and how it made a specific taste"

Neve Sheridan, Notre Dame High School

"I enjoyed how they substituted all the fatty foods into low sugar foods"

Kayla McDonald, St Stephens High School

"It was good to see how different chefs worked in the kitchen and the industry. My favourite part of the day was making the desserts"

Michelle McFadden, St Stephens High School

"This was a great event to be part of and congratulations to Chris Watson of West College Scotland, also to all the chefs and schools involved for such a wonderful showcase of Worldchefs International Chefs Day 2021."

Neil Thomson, Chief Executive, Scottish Chefs



| Students learning new skills

Staff

"Today we had multiple schools from Inverclyde at West College Scotland where we were promoting healthy living and healthy eating. Through the many years of doing these, healthy eating will be seen as things like the healthy ways of eating a pizza is to use whole meal bread and whole meal pizza dough. The one thing that does become apparent is that people like to eat, they like interesting food. They like to eat with their eyes and want something that tastes good, looks good and is presented well."

Today at West College Scotland we made a healthy dessert. We took out the fat and sugar from a sponge and recreated it using other natural sugars and yogurt to recreate a healthy sponge, with berries and natural honey. The students left with a healthy dessert and knowing that you can substitute bad ingredients such as bad sugars and fats for a healthier option. The aim of today was to promote healthier eating to young people as well as promote the college courses we have here and show what chefs are doing for the industry regarding healthier eating"

David Smith, Chef at WCS

"It was great. Absolutely brilliant. I thought most of the young students interacted really well. I was teaching them a few different things about some foods that some hadn't even heard of. I like to hope they went away having learned something. Most of the students took part in trying out mocktails that we made. Some liked the drinks and some didn't, they weren't shy in telling us. The overall vibe as they left today was pretty good. I think it was a successful day and hopefully next year we can do something similar"

John Dempster, Mixologist

"The aim of today was really to let the students know just how healthy foods can be in the environment we're living in just now and what's available for them to use. There were certain items that were very alien to them and hopefully they've now realised they can go away and understand what these products are and just how nutritious they are for them. All in the day to day of things went exceptionally well. All the students that came seemed to be very keen and very interested in what they were being shown. They all had different things to see, there were drinks involved, sweets involved and there were savoury items involved. I genuinely think they all went away very happy with a good understanding and knowledge of nutritional food"

Ian Burkhill, Chef at WCS

"It was a very successful day, International Chef's Day. We had 35 school kids turn up from different schools, to partake in a variety of activities. They learned a lot of things, a lot of healthy cooking. International Chef's Day is all about healthy cooking, so we were promoting healthy food to youngsters. It's a worldwide event and we as West College Scotland are the ambassadors for Scotland, so we're the representatives. Very successful day. We get a lot of uptake and interest from schools after spending a day at the college they get an insight into hospitality and within a year or two we might see them again as full time students"

Chris Watson, Curriculum and Quality Leader WCS

"Today seemed very successful. It was great to see seven schools from the Inverclyde area taking part. They all seemed to enjoy themselves. It was all based around healthy eating. The students had a full day and enjoyed their lunch with us as well and hopefully they've gone home with some new ideas for healthier eating"

Campbell Johnston, Curriculum and Quality Leader WCS

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:



If you are interested in becoming a FAB 50 member please email membership@scottishchefs.com

2022 CALENDAR OF EVENTS

February

- 22-23 National Chef of Wales
- 23-24 Welsh International Culinary Championships
- 24 Junior Chef of Wales
- 24 Craft Guild of Chefs & British Culinary Federation 'The Phoenix Dinner' Postponed new date to be confirmed
- 25 Major Culinary Challenge West College Scotland, Paisley.
- 28-2 March PUB 22 Excel London

March

- 14 Future Chef National Final Westminster Kingsway College
- 15-16 Public Sector Catering Expo, NEC Birmingham
- 21 Scottish Chefs - Annual General Meeting
- 21-23 HRC Show, ExCel London
- 21-23 HRC Show Craft Guild of Chefs, International Salon Culinaire
- 22 HRC Show - Country Range Student Chef Challenge
- 29 BCF Butchers Social, Forest Hotel. Dorridge
- 29 Contract Catering Awards. Leonardo Royal Hotel. London
- 29-31 IFEX Belfast Titanic Exhibition Centre. Belfast

April

- 03 Craft Guild of Chefs AGM, The Victory Services Club, London
- 07 Public Sector Catering Awards, Hilton London Metropole
- 20 National Burger Awards, Metal Works Islington
- 1 BCF 'Crystal' Dinner and Awards, Grand Hotel. Birmingham
- 12 Craft Guild of Chefs Golf Day, Wyboston Lakes Resort
- 19 HITS Discovery Lunch, St Andrews
- 24 Scottish Chefs Lunch at City of Glasgow College
- 30 May-2 June Worldchefs Congress and Expo 2022 and Global Chef Competition. Abu Dhabi

May

- TBC Nestle Toque D'or Awards

June

- 9 HITS Industry Dinner, Glasgow
- 29-30 Skills for Chefs Conference, University of Sheffield

July

- 5 CATEYS, Grosvenor House, London
- 25-27 Tuco Culinary Competition, University of Keele

August

- 8 Scottish Chefs Annual Golf Challenge, Cameron House Carrick Course, Loch Lomond

September

- 2 HITS Poets Lunch, Glasgow
- 5-6 Speciality & Fine Food fair, Olympia, London
- 15 HITS The Grampian Dinner
- 14-15 Commercial Kitchen Show/Lunch/casual Dining. ExCeL London
- 29 HITS The Highland Dinner

October

- 7-20 HITS Scotland Fundraising Challenge, Kilimanjaro Tanzania
- 5-7 National Association of Care Catering (NACC) Conference, East Midland Conference Centre, Nottingham
- 7 Foodservice Cateys, Westminster Park Plaza. London
- 20 Worldchefs - International Chefs Day

November

- 4 HITS The Edinburgh Lunch
- 15 Scottish Chefs Lunch - Edinburgh College Milton campus
- 24-28 Culinary World Cup, Luxembourg

December

- 1 HITS Christmas Party



THE ARCHERFIELD YOUNG CHEFS CERTIFICATE OF EXCELLENCE AWARD

I am Chef Joe Queen and I have been in the hospitality business for 44 years and I want to introduce you to this brand new opportunity for you to develop an exciting and rewarding career within the industry.

The Award is being set up to educate, train and position young people in the industry giving the opportunity to grow into a talented chef.

- Archerfield will run the programme in conjunction with Edinburgh College.
- It will be a fully accredited city and guilds course giving the right candidates an accreditation after successfully completing the course.
- We will recruit six young people through an application process who will then take on a two-year apprenticeship. They will be given “Real Time” experiences and work in several different environments.
- At the end of the Apprenticeship, they will be guaranteed a position within our parent company Caledonian Heritable who also run establishments such as the Dome in Edinburgh.

For further details contact Joe at joeq@archerfieldhouse.com