



## **Scottish Chefs**

**Annual General Meeting 25<sup>th</sup> March 2024**

**Annual Report for Year ending 31 December 2023**

### **Scottish Culinary Championships**

The year started off with the return of Scot-Hot and the Scottish Culinary Championships, this after a break of 4 years due to the pandemic.

A new event organising company 365 Events had taken over from former event organisers Fresh Montgomery. The team at 365 Events contained many familiar faces most notably Managing Director Toby Wand and Operations Manager Cora Strachan both of whom had worked on many past Scot-Hots therefore it was good to be working with them again rather than dealing with new contacts.

The Scottish Culinary Championships Competition Schedule in 2023 introduced some new competitions but also featured some well-known popular classes. The two main competitions Scottish Chef of The Year sponsored for the first time by Lomond Fine Foods and the Scottish Young Chef of The Year sponsored by Quality Meat Scotland Scotch Beef Club, were among the highlights. Craig Palmer Executive Chef at Wild Thyme in Crieff was the outstanding winner of the Scottish Chef of The Year and in the judges' opinions the unanimous winner.

Scottish Young Chef of The Year was won by a female chef for the first time with Cliodhna Reid of Gleneagles Hotel capturing the title and winning the R.W Kendrew Challenge Trophy. Clio also won a stage at the 5 Star George IV Hotel in Paris.

Other highlights of the week were the new Food for Life Challenge Competition which was especially for the Public Sector showcasing healthy dishes, organic product and using less non-meat protein.

Another new competition for this year was Street Food where we welcomed Julie Lin, owner of GaGa restaurant in Glasgow as guest judge. This competition together with the Skills Arena and Culinary Arts Classes made this a successful week and a welcome return to competing after a 4-year break.

### **‘Infusion’**

Our Magazine ‘Infusion’ continues to be well received across the industry. Averaging over forty pages each issue it covers a range of interesting topics and the two issues per year are circulated across both the UK and across the globe with many complements being received. Chloe Black the Editor of Infusion is to be congratulated for all the work she has put into each issue, and we look forward to the next issue due in Spring/Summer 2024.

If any member of Scottish Chefs wishes to contribute to any future issue of Infusion, they should email [chloe.black@scottishchefs.com](mailto:chloe.black@scottishchefs.com).

### **Scottish Culinary Team**

The Scottish Culinary Team fresh from returning from Luxembourg 2022 commenced planning immediately for the IKA Culinary Olympics held once again in Stuttgart, Germany in February 2024. Orry Shand and Craig Palmer led the Team, planned the schedule of training sessions throughout the year and were responsible for menu development for both the Restaurant of Nations and The Chefs Table.

The team held 2 Fundraising Dinners throughout the year, the first of these was at Meldrum House Hotel in Inverurie, near Aberdeen and the second at the 5 Star Prestonfield House Hotel in Edinburgh. Both Dinners for 110 guests helped boost funds for the Team and contributed to the costs of competing at the Culinary Olympics. The menu highlighted some of Scotland’s finest produce that available and the menu at each dinner was the one to be presented in the Restaurant of Nations in Stuttgart. We were also delighted to welcome our Patron Chef Michel Roux Jr who joined us once again at this year’s Dinner at Prestonfield House Hotel. At the end of the evening he gave a critique of the menu and presented a set of knives to each member of the team kindly sponsored by Fr.Dick of Germany.

In preparation for the Culinary Olympics the team were the guests of Bakkafrost on a field trip to the Isle of Mull where they had the opportunity to meet the team raising the salmon and gained an insight into the product and production. This was all made possible by Su Cox, New Business Development Director at Bakkafrost.

We are very grateful for all sponsorship that was received throughout the year most notably Entier who have not only provided sponsorship but training facilities and refrigerated transport. We'd also like to thank Strachans of Aberdeen for their sponsorship and logistical support in shipping equipment to Germany. Once again, we were successful in being awarded a Grant from the Scottish Government to promote Scottish produce internationally. Together with our Fab 50 partners and key sponsors Highland Game, Hit Scotland, Bakkafrost, Wellocks, Nespresso Professional and many others the team were in an outstanding position heading to the Culinary Olympics in Stuttgart.

Scottish Chefs would wish to recognise each member of the Team for their passion and commitment especially over the last year and we'd like to recognise the strong leadership from both Orry Shand and Craig Palmer who worked tirelessly to ensure the Team would be well prepared and ready for the IKA 2024.

Members of Scottish Culinary Team 2023-2024:

Orry Shand, Entier, Aberdeen (Team Manager)

Craig Palmer, Wild Thyme, Crieff (Team Captain)

Jamie MacKinnon, Seafood Restaurant, St Andrews

Fraser Cameron, The Globe Restaurant at Annandale Distillery

Craig Coupar, Wild Thyme, Crieff

Andrew Clark, Entier, Aberdeen

David Millar, Jupiter Artland, Edinburgh

Simon Perkins, Bonnie Badger, Gullane

Alanna Taylor, Meldrum House Hotel, Inverurie

Rory Taylor, Entier, Aberdeen

## **Nespresso Student Challenge**

Our new sponsors Nespresso Professional enabled us to introduce the first Nespresso Student Challenge Competition where students were required to show the versatility of coffee in cooking through the service of an Afternoon Tea. The winning students from Edinburgh College, Mairi Edwards, Ana Fernandos Santos, Niamh Brotherston were invited to the Team Dinner at Prestonfield House Hotel where they met Chef Michel Roux Jnr and received signed copies of his new book 'Michel Roux at Home.'

The winning College also received a Nespresso Professional coffee machine. This was a new Competition and one which we hope to grow in 2024.

## **Scottish Chefs Golf Day at the Carrick, Loch Lomond**

The Annual Scottish Chefs Golf Day is always a great event for members, sponsors and guests, held every year at Cameron House resort on the Carrick Course at Loch Lomond. We had a full playing field again this year and once again were fortunate with the weather which can be unpredictable at Loch Lomond. After play guests enjoyed a barbeque before the prizes were announced.

Ian MacDonald, Past President of Scottish Chefs was the winner of this year's competition which was sponsored by Independent Catering and Aaroc Solutions Ltd. Coffee served throughout the day was sponsored by Nespresso Professional and refreshments & goodie bags by Dunns Food and Drink.

The Golf Day at the Carrick for golfers is one not to be missed and we look forward to hosting the 2024 event on Monday 5<sup>th</sup> August.

## **World Chefs and Home Nations**

The Austrian Chefs Association hosted the Worldchefs European Congress 6<sup>th</sup> – 8<sup>th</sup> May 2023 in Bregenz on the shores of Lake Constance and delegates from nearly 47 European member countries attended. Among

the topics discussed was Judging at International Competitions and the process of becoming a Certified International Judge (Note: Kevin

MacGillivray and Ann Brown are the only Certified International Judges in Scotland.)

Rick Stephen, Chair of the Culinary Competition Committee, addressed the Congress via Zoom Conference, Thomas Gugler, President of Worldchefs also was present by Zoom to speak to delegates. There was also a presentation from Andy Cuthbert, Chair of the 2024 World Congress in Singapore.

A meeting of the Home Nations - National Associations of England, Ireland, Scotland and Wales - was held in Dublin in October. The Home Nations was established to work in partnership on a number of areas including competitions. Also discussed was hosting a Charity Dinner in 2025 where all 4 Nations will prepare a course with the proceeds being donated to a nominated Charity in the respective country.

### **International Chefs Day**

This annual event the brainchild of the late Dr Bill Gallager, Honorary President of Worldchefs celebrates the role of a chef and brings chefs from all around the country to host cookery demonstrations in schools. The theme for 2023 was 'Growing Great Chefs' and once again Scottish Chefs participated in several regions across the country.

### **Future**

Scottish Chefs will celebrate our 30<sup>th</sup> Anniversary in 2024 and discussion has already taken place about recognising this by a 30<sup>th</sup> Anniversary celebration event.

We are in the planning stage of publishing a Cookery Book in conjunction with HIT Scotland who also celebrate 30 years in 2024. Contributions have been received from chefs from all over Scotland and we will select from the catalogue of recipes the dishes to be included.

Also, in 2024 we are continuing to work on appointing Young Chefs Ambassadors in all of Scotland's Colleges. These Ambassadors will help raise the profile of Scottish Chefs in colleges and hopefully will be the basis of identifying young chefs who could form a future Scottish Junior Culinary Team in the future.

The biggest challenge going forward of course will be increasing the profile of Scottish Chefs and having the skills and expertise to deliver. We are looking for new Board Members in particular members with experience in fundraising, marketing and financial accounts and we would be delighted to hear from anyone with such expertise and extend an invitation to them to become members of the Board. Please contact Robin Austin, President to discuss how you may help ([robin.austin@scottishchefs.com](mailto:robin.austin@scottishchefs.com)).

Over the last 30 years Scottish Chefs (Federation of Chefs Scotland) has endeavoured to represent all chefs both nationally and internationally. We have hosted some of the major International Culinary Competitions across the globe including seven World Culinary Grand Prix at the SECC, Glasgow. We have sponsored ten of our colleges to compete in the USA and funded chef development both nationally and internationally. We have also supported and continue to support a range of charities including Save The Children, Worldchefs against Hunger, Robin House Childrens Hospice and have made substantial donations to the Andrew Fairlie Scholarship and the Manchester Arena Disaster Fund.

It will be our mission going forward in 2024 to engage more with our members and work to increase the benefits of membership providing further opportunities for career development.

**March 2024**