

# INFUSION

SPRING/SUMMER 2023

*Competition*  
**SPECIAL EDITION**

**NEWS &  
RESULTS**

from all the latest events

**CULINARY  
WORLD CUP**

*Review*

**SCOTTISH  
CULINARY  
CHAMPIONSHIPS**

*Round-up*



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1994  
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*Craig*  
**PALMER**

**SCOTTISH CHEF OF THE YEAR 2023 WINNER**



# WELCOME

Welcome to the Spring Summer edition of Infusion.

We, at Scottish Chefs, have had a busy six months since the last edition.

In October, we held the Scottish Culinary Team dinner at Heart of Midlothian Football Club, Edinburgh. This was a fantastic opportunity to raise funds for the Scottish Culinary Team through tickets sales, a fabulous auction and great raffle prizes. The team were able to showcase their incredible menu and have a seamless practice run-through before the Culinary World Cup Championships in Luxembourg. It was an honour to host our Patron, Michel Roux on the night. Michel spoke about his passion for Scotland and its incredible larder, just like his father, Albert had. He was also able to give some welcome words of encouragement to the team.

In November 2022, the Scottish Culinary Team competed on the world stage in Luxembourg and I am so proud to say that they came home with a bronze medal for their great efforts. Orry Shand will continue to head up the Scottish Culinary Team and they are now working towards the next competition, the IKA Culinary Olympics, Stuttgart which takes place in February 2024.

The next Scottish Culinary Team fundraising dinners are going to be held at Meldrum House, Aberdeenshire on 21st August 2023 and then at Prestonfield House, Edinburgh on 20th November 2023 and we would love to see you there. Should you wish to book tickets or take a table, please contact Kevin MacGillivray at [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com). Please be aware that there are a limited amount of tickets available.

After an absence of 4 years, ScotHot was back at the SECC, Glasgow in March 2023. In my opinion it was probably one of the best ScotHot events to date with a buzzy atmosphere, a high number of attendees, high level of 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 2025. I would like to take this opportunity to thank the judges and competitors for their professionalism, support and commitment during ScotHot 2023. I really do appreciate the time and effort that everyone puts in to the two day event in order to make it such a success. And huge congratulations go to:

Scottish Chef of the Year Craig Palmer, Entier - (Sponsored by Lomond Foods)

Scottish Young Chef of the Year Cliodhna Reid, Gleneagles - (Sponsored by The Scotch Beef Club)

Finally this year marks the 20th anniversary of Scottish Chefs Golf Day. It will be held at The Carrick Golf Course, Loch Lomond on 7th August 2023. 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 book tickets, please contact Kevin MacGillivray at [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com)

Thanks to all our members and readers. We hope you enjoy this edition of Infusion.

**Robin Austin**  
Scottish Chefs President

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## Open the door to a world of opportunities

The Apprenticeship in Hospitality Scotland (AHS) is an award winning programme which began in 2014 as a partnership between hotels across Scotland.

The AHS vision was to create a world class, industry led, hospitality apprenticeship programme aimed at young people to encourage them into the world of work in Hospitality & Tourism and this is exactly what has been created. Our purpose is to ensure that our programme will inspire, nurture and develop the next generation of highly skilled talent for the Scottish hospitality industry.

The Apprenticeship in Hospitality Scotland offers two routes to training, one being the Hospitality Apprenticeship and the second being the Professional Cookery Apprenticeship, launched in 2021.

Developed to offer an alternative to university, the 2 year apprenticeship is designed to encourage young people to enter the hospitality industry and start a lifelong career in one of the most rewarding industries. Each apprentice is paid at least the national minimum wage, as the programme was designed to remove the stigma of the hospitality industry as a career path and the course is supplemented with masterclasses and learning journey's to enhance the learning of the apprentices.

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The Apprenticeship in Hospitality Scotland aims to inspire, nurture and develop talent for the Scottish Hospitality Industry and your business could be at the forefront of a truly world class project.

We invite potential partners to join our apprenticeship each year and if you wish to express interest in joining then please get in touch via email on [enquiries@apprenticeshipinhospitality.scot](mailto:enquiries@apprenticeshipinhospitality.scot)



For more information or to apply now, you can also visit our website

<https://apprenticeshipinhospitality.scot>





# SCOTTISH CULINARY TEAM

## CAPTAIN



**Orry Shand**

Multi-award winner and Executive Chef at Entier Food Services in Aberdeen



**Fraser Cameron**

The Globe Inn, Dumfries  
Current Scottish Young Chef of the Year and a finalist in the Young National Chef of the Year for Great Britain



**Craig Palmer**

Entier, Aberdeen



**Craig Cooper**

Entier, Aberdeen



**Alanna McCarthy**

Meldrum House Golf & Country Club, Inverurie



**David Millar**

Jupiter Artland Edinburgh



**Jamie Mackinnon**

Entier, Aberdeen



**Rory Taylor**

Entier, Aberdeen

Scottish Chefs would also like to thank Andrew Clark and Simon Perkins for their contribution to helping the team in Luxembourg.

# WORLD CUP Menu



Baked Scottish Halibut, Pea & Wasabi, Kohlrabi, Mousseline, Tartar, Smoked Butter Sauce



Roast Scotch Lamb Loin, Crispy Lamb Haggis, Sweetbread Farce, Celeriac & Chestnut, Braised Chantarelles, Whisky Lamb Sauce



Malt Mousse, Blackcurrant, Salted Caramel & Whisky Cake, Hazelnut Ice Cream

# CULINARY WORLD CUP 2022

## LUXEMBOURG, NOVEMBER 2022



By Kevin MacGillivray, Scottish Culinary Team Director

From 26th to 30th November 2022, EXPOGAST Luxembourg was once again the host for the prestigious international “Villeroy & Boch Culinary World Cup”. The competition was accessible for the public and visitors to the exhibition had the opportunity to sample the chefs’ culinary creations for lunch or dinner in the Restaurant des Nations. The “Villeroy & Boch Culinary World Cup” is one of the biggest and best-known culinary contests in the world. In 2022, 15 national teams and 15 junior national teams took part in the two competition categories. A further 15 “Community Catering” teams also competed for the title along with selected regional culinary teams.

The four-day gastronomic trade show brought together more than 8,000 professionals for live cooking shows, wine tastings and meals prepared as part of the Villeroy & Boch Culinary World Cup. Held every four years, Expogast is a gastronomy and tableware exhibition which also hosts the 2022 Villeroy & Boch Culinary World Cup in which 75 teams from 55 countries competed.

The Scotland Culinary team competed and had a very successful competition with such a new and

inexperienced team. We are so proud of their achievements with two bronze medals. Third place in the national team’s category went to Norway, followed by Sweden in second place. Switzerland once again climbed to the top of the podium, sweeping the board with wins in all categories. The Danish youth team came third in the junior competition, with Norway as the runner up. A very talented young Swiss chefs team claimed another win for Switzerland in first place.

Orry Shand our team manager is currently hard at work along with our team developing dishes and concepts for the upcoming Culinary Olympics in Stuttgart 2023.

Scottish Chefs is extremely grateful for all the support and sponsorship from the following: Entier, Quality Meat Scotland, Seafood from Scotland & HIT Scotland. The Scotland Culinary Team & The Home Nations would also like to thank Goodfellows for the Team uniforms.



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Sponsored by The Scotch Beef Club



The Scottish Young Chef of the Year competition aims to showcase the very best of young culinary talent. This year the competition was sponsored by The Scotch Beef Club and was part of The Scottish Culinary Championships held at ScotHot in March. After a strong competition the coveted title was won by Clodhna Reid, Commis Chef at Strathearn Restaurant, The Gleneagles Hotel.

A Stirling College graduate, Clodhna, has worked for the past year at Gleneagles under the careful tutelage of Simon Attridge, Executive Chef and Ben Gallier, Executive Sous Chef who says "Clodhna's menu was based around some of the dishes that she has learnt to cook in the last year. She particularly enjoyed learning how to roast sweetbreads and was keen to showcase this new skill for her competition entry. She has spent time on hot larder and fish over the last 6 months so took inspiration from this for her menu. Fig leaf was a totally new ingredient to her, and she loved the flavour and aroma that is brought to the cream for the panna cotta."

Kevin MacGillivray of Scottish Chefs observed "I think all competitors had their ups and downs on the day but that is what competing is all about, how you deal with the downs! The most important part is to practice, practice and practice some more! Timing is crucial and the only way to get this part right is through timed run throughs. There was some great cooking on the day with some truly exceptional dishes, however it is the chef on the day that produces the best three courses that will win the judges over. The competition was a great example of the young talent that we have here in Scotland, and I hope that those who are still eligible to enter in 2025 will do so again and come back better and stronger with the experience gained. Congratulations again to Clodhna and a big thank you to the event sponsor The Scotch Beef Club."

The Scotch Beef Club are delighted to sponsor the awards which we hope will inspire the next generation of chefs. Scotch Beef, Scotch Lamb and Specially Select Pork are an integral part of Chefs menus in Scotland. The Scotch logos are recognised to a global audience with quality assurance being at the very core of the logos integrity.

# SCOTTISH YOUNG CHEF OF THE YEAR 2023



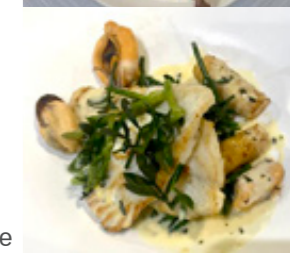
Clodhna Reid receives her award from Quality Meat Scotland (QMS) Brands Development Manager Gordon Newlands (left) and Kevin MacGillivray (right) of Scottish Chefs, on behalf of award sponsors the Scotch Beef Club.

### Clodhna's Winning Menu

**Veal sweetbreads, cauliflower, toasted pine nuts and wild garlic oil**



**John Dory, mussels, celeriac fondant, sea herbs, beurre blanc sauce**



**Vanilla & fig leaf panna cotta, poached figs and liquorice sable**

### FINALISTS

- Jason Cargill, *The Rookery Carnoustie*
- George Morley, *Strathearn Food Company*
- Clodhna Reid, *The Gleneagles Hotel*
- Alex Reid, *The Harbour Kitchen*
- Shannon McNeil, *The Gleneagles Townhouse*
- Sofia Arguello, *Edinburgh College*
- Simon Perkins, *Edinburgh College*
- Ross Boyd, *Amuse by Kevin Dalgleish*



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# SCOTTISH CULINARY Championships 2023

By Kevin MacGillivray



Although there were many stand out moments during ScotHot 2023 the ones that made an impression the most were the involvement and commitment from the following colleges who entered many students into the Andrew Fairlie Skills Arena. It was so encouraging to see and only drives the importance of practical skills in the development of our future chefs. As we know being placed under pressure and being judged for your work only helps build confidence.

#### Participating colleges:

Ayrshire college, UHI Perth, West Lothian, Northwest College Scotland, Glasgow Clyde College, New College Lanarkshire, Edinburgh and Archerfield Chef Academy.



We saw two Golds in the Fish Preparation with one going to Ellie Claire Gray from Northeast Scotland College and one also to Kaylyn Macnab from Archerfield Chef Academy.

We had a fantastic four Golds in the Chicken for Sauté which clearly demonstrates how much practice had gone into the competition prior to ScotHot. Golds were awarded to Athanasios Papageorgiou (DoubleTree by Hilton Glasgow Central), Edward Perrett (Compass Scotland), Ruaridh Patrick (Compass Scotland) & Aiden McCreath (New College Lanarkshire).

In class JC6 Roll Design & Shaping there was another four Gold medals awarded to Samantha Ryder (Ayrshire College), Joanna Maj (West Lothian

College), Elliot MCGhee (Archerfield Chef Academy) & Aaron Parry (West Lothian College).

There were some outstanding exhibits in the Culinary Arts where we had an excellent petit fours from Daniele Marinelli (Waldorf Astoria, Edinburgh) which won a Gold medal and was best in class. There was also a showstopper pig cake by Anna Taylor Dylan (Taylor's Cakes) in Decorated Celebration Cake which also went on to win the coveted Table D'Honneur trophy picked from the best Gold exhibits from this year's Salon Culinaire.

In the live theatre we were overwhelmed with entries and many of the competitions were

over-subscribed. However disappointingly we also witnessed some "no shows" on the day with no prior notice to the organisers. This is very frustrating from the Culinary Championships' perspective as not only does it cause unnecessary work it also restricts chefs who would have wanted to compete. We hope for less of these in future competitions.

Our two "Big Ones" were Scottish Chef of the Year & Scottish Young Chef of the Year and both of which did not disappoint. The judges were delighted with the high skill level shown in both categories and both our winners produced some excellent dishes to win their titles.

**Judges' Comments**  
We were thrilled with the turnout of judges for this year's Championships. It takes a lot of skill being a judge and we thank them all for the time and effort. Here is some feedback from several of our judges:



"I was particularly impressed by the talent and creativity of the chefs, and the high level of skill and technique that was showcased in their dishes. It's clear that the competition has taken an upturn this year, both in terms of the number of attendees and the calibre of talent on show. I was surprised by how well the event went and delighted to see such a positive outcome, especially given how much the hospitality industry has suffered during the pandemic.

It's encouraging to see events like this bringing people together and showcasing the resilience and creativity of the industry. I believe that such events are crucial for helping to rebuild confidence in the industry, and they serve as a testament to the hard work and dedication of those who work in hospitality.

Thank you again for inviting me to be a part of such a fantastic event. I hope to be able to participate again in the future and look forward to seeing how it continues to grow and evolve."

**Don McGovern**

"As a competitor for many years, I have been on the other end of this and the advice, support and encouragement I received helped me to develop my skills. To be given the opportunity to now give this support to the future talent of our industry was an absolute pleasure and privilege.

It would have been great to see more entries, particularly in the display area, however I suspect that the current economic crisis may have had an impact on this and hope that it picks up again in the future, there are just so many skills to be shown and passed on. The live classes as always were brilliant. The pride filled the whole of the SECC and it was great to see fellow competitors, parents, friends and family cheering the competitors on. You can't beat the buzz that is felt by everyone involved.

From a competitor's perspective I think it was a fantastic experience, there were so many first-time competitors and good to see a few returners looking to improve on their last competition. From speaking to several of them the feedback was extremely positive, those who placed anywhere were ecstatic to say the least, they could finally see the reward for their hard work and they all said that they learned lots on the day/s they visited.

Even speaking to competitors who didn't receive the results they had hoped for was positive, they were keen to take on the advice from the judges and use it to improve, some even talked about how they intended to use the experience and advice to improve for the next time already."

**Kellyanne Cockburn**

"I would like to say that I thoroughly enjoyed judging and getting tips from the more experienced judges. Everyone was very helpful and the competitors produced some amazing work. The live competitions had a real buzz about them and all who competed did well. I hope more colleges will get involved in future to promote the next generation of chefs."

**Aisha Elsani**

"I thought that the salon this year was very well attended and there was a real buzz around the rooms.

Some of the best attended competitions were in the skills arena, I can really see this developing and growing for the less experienced chefs out there and it gives them a taste of competition life, this in turn could lead them into the hot kitchen competitions.

The Culinary Stand was of a very high standard with at least four or five gold medals and two best in class. Although we don't have big numbers attending these classes for entries it always draws a crowd from the public and they love seeing the entries and asking questions.

Overall a very successful Salon Culinaire!"

**Donald McInnes**

"I felt that ScotHot 2023 was a far better experience than past years for everyone involved from the suppliers to the competitors and the general footfall of guest attending.

The Live Kitchen standard was high as was the cold kitchen. It was also good to see the Junior Chef Knife Skills Arena being busy and the standard from the students was fantastic, I would like to see more live junior hot classes as these guys are the future.

My fellow judges were all of a high standard and it was good to catch up with them and find out the way others are dealing with the shortage of chefs as well as the continual rise in the cost of food."

**Iain Ramsay**

# Scottish CHEF OF THE YEAR 2023



Ross Jamieson on the left and Craig Palmer on the right with their awards

where Craig gained exposure and experience working across all areas of the business.

It was when he joined Wilde Thyme (Entier's high end events division), he was given the opportunity to flourish and hone his skills to become the award-winning talented chef he is today. Palmer said "I still cannot believe that I have won Scottish Chef of the Year; it was such an incredible honour to be recognised and make it to the finals let alone winning." Craig continued "Over 200 hours of research, development and preparation went into creating the vision that was presented to the judges. I will



## Sponsored by Lomond Wholesale

An award-winning Aberdeen based catering, events and hospitality company, is celebrating one of their chefs scooping the top accolade of 'Scottish Chef of the Year 2023' at the recent Scottish Culinary Championships held in Glasgow.

Craig Palmer, Head Chef at Wilde Thyme, which is part of the Entier family, staved off tough competition from across Scotland to take home what is classed as the 'Olympic' gold medal for Chef's in the industry.

After leaving school at the young age of 16, Palmer already knew he had a strong passion for cooking. To pursue his dreams of becoming the top chef he is today, Craig initially went to college at Glasgow Met, where he undertook an HNC in professional cookery. After graduation Craig started his career working at No1 restaurant at the Balmoral in Edinburgh before taking a short career break which saw him move to Canada to pursue his lifelong hobby – skiing.

Craig worked as a ski instructor in Banff, Canada, for eight months before eventually moving to France to develop his culinary skills by working as a chef for a private chalet owner; giving Craig the best of both worlds- the ability to pursue his hobby of skiing combined with his love of cooking.

On his return to Scotland he worked for a short period of time back at the Balmoral Hotel before he relocated with his parents 'home' to the granite city. It was whilst working in Aberdeen that Craig's career went from strength to strength. After gaining more experience working in four/five-star hotels Craig joined local businessman and entrepreneur Peter Bruce at Entier



Craig's coastal amuse replicating the morning haar/mist of Aberdeen

be forever grateful to Peter and the wider Entier family for their belief in me and the investment they have made in helping me to develop my skills over the years. They have actively encouraged my creativity and have always provided support to push me outside my comfort zone to continually strive to exceed our clients expectations. When the judges announced I had won, I stood in disbelief for a few moments, but it made all my hard



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work over the years and leading up to the event all worthwhile."

Craig blew the judges away with the meticulous detail and vision that went into creating each of his dishes. The chef rooted the very best of Scotland throughout each course and incorporated ingredients from the Scottish mountains to the coast. Underpinning each dish was the theme of sustainability, with Craig firmly focused on advocating and showcasing creative ways to make better use of locally sourced and iconic produce of Scotland.

Kevin MacGillivray of Scottish Chefs – Judge at Scottish Culinary Championship said "Craig was the unanimous winner between all the judges, he was simply the best on the day and it was evident in every dish he created how much preparation he had done and he clearly demonstrated his sustainability theme across each course."

When the local game keeper at Findrack Estate in Aberdeenshire heard about Craig's vision he reached out and invited him to attend one of

their game shoots; an invitation that Craig gladly accepted, as this gave him the opportunity to source the roe deer for his entrée dish himself. The local chef even went as far as to source salt water from Cove in Aberdeen to mix with dry ice to simulate the morning mist on his coastal themed amuse.

**Peter Bruce, Founder and CEO of Entier said**

**"I am immensely proud of Craig's accomplishment - he is more than a Chef, he is a culinary artist. His creativity is some of the best I have seen and tasted across my career; you can literally taste his passion for food in each dish he creates. He takes his time to ensure it has the perfect mix of chemistry to stir a person's five senses and I look forward to watching Craig continue to deliver an outstanding culinary experience to our Wilde Thyme clients, whilst nurturing and inspiring the next generation of talent in our business."**

Craig being presented with his award by Scottish Chefs President Robin Austin & Sam Henderson, Managing Director of the event sponsor Lomond Wholesale

Whilst Palmer scooped the top award, it was not the only award the chef's of Entier received. Also competing was 19-year-old chef apprentice, Ross Jamieson who was awarded a silver medal and best in class for the sustainable fish dish. Jamieson also gained recognition from the judges for his food hygiene and was awarded the Mirius Hygiene Award.

The awards which are normally held bi-annually last took place in 2019 due to the pandemic. Orry Shand, Executive Head Chef at Entier scooped the accolade in 2019 making this the second time in a row that an Entier chef has won the award.



# IKA CULINARY *Olympics*



## Stuttgart, Germany 2nd – 7th February 2024

The International Exhibition of Culinary Art was established in Frankfurt, Germany in 1900 and in 1992 the name was changed to the IKA Culinary Olympics. The competition is held every 4 years and moved to its current venue Stuttgart in 2020. The event brings together chefs from all over the world with National Teams competing for Gold, Silver and Bronze Medals with the outright winner being named Olympic Champions.

The 24 highest ranked culinary countries are invited to enter their National Team of 6 chefs to compete in The Restaurant of Nations serving a 3-course menu to 110 guests and a Chefs Table for 12 guests. The competition is judged under the culinary guidelines of The World Association of Chefs Societies and international accredited judges from all over the world will determine the appropriate award for each country. Scotland, with a ranking of 13, are given direct entry into the competition which will be held 2nd - 7th February 2024 in Stuttgart, Germany.

The draws for the competition were made in May – National teams, Junior National teams & Community Catering teams.



### National Teams

	3 Feb	4 Feb	5 Feb	6 Feb
1	Malaysia	Scotland	Portugal	Spain
2	Estonia	Cyprus	Ireland	Romania
3	Czech Republic	Slovakia	Australia	Poland
4	Switzerland	Italy	USA	Finland
5	Hong Kong	England	Netherlands	Germany
6	Sweden	Norway	Canada	Iceland

*\*Date for competition "Restaurant of Nations"*



### Junior National Teams

	3 Feb	4 Feb	5 Feb	6 Feb
1	Mexico	Norway	Sweden	Canada
2	Denmark	Germany	USA	Switzerland
3	Czech Republic	Cyprus	England	Ukraine
4	Taiwan	Australia	Croatia	South Korea
5	Ireland	Romania	Wales	

*\*Date for competition "Restaurant of Nations"*



### Community Catering Teams

	3 Feb	4 Feb	5 Feb	6 Feb
1	Aramark Czech Team - Aramark s. r. o., Czech Republic	Culinary Nestlé Team Czech Republic, Czech Republic	Catering Team Croatia, Croatia	Compass Culinary Team Finland, Finland
2	Italian National Team, Italy	Compass Group UK Culinary Team, UK	Culinary Team Greece, Greece	Team PCS Culinary Malaysia, Malaysia
3	United States Army Culinary Arts Team, USA	Prešovský klub kuchárov a cukrárov Slovakia, Slovakia	Polish National Military Team, Poland	Service du Commissariat des Armées, France
4	Luxembourg Culinary Catering Team asbl, Luxembourg	NAIT Culinary Team, Canada	Swiss Armed Forces Culinary Team / SACT, Switzerland	GV Austria - Team Vienna, Austria
5	Norway Community Catering Team, Norway			

In preparation for the competition the Scottish Culinary Team will be hosting 2 fund-raising dinners at which the menu to be presented in Stuttgart will be prepared and served to 110 guests.

#### Dates for Scottish Culinary Team Dinners:

- Monday 21st August 2023 at Meldrum House Hotel, Aberdeen
- Monday 20th November 2023 at Prestonfield House Hotel, Edinburgh

For further details and booking please contact [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com)



# REGIONAL COMPETITION NORTH EAST *Scotland*

The North East of Scotland Chef and Restaurant of the Year competition attracts some of the region's top chefs and dining establishments to compete for the coveted "Best in Region" titles.

Hospitality Training, Scotland's only not for profit Group Training Association for the industry, has organised the event for 30 years which aims to raise levels of culinary excellence in the North East and promote the imaginative use of fresh, locally sourced, and seasonal ingredients. The individual chefs' competitions are judged with the support of the Scottish Chefs.

Karen Black, General Manager, of Hospitality Training said "We are very proud of the talent of our region's chefs. We have been able to provide the opportunity for chefs of all levels and experience to gain in confidence and refine their competition skills. In the last 10 years there have been three Scottish Chef of the Year winners from Aberdeenshire who tasted success at a local level winning North East Scotland Chef of

the Year. I was thrilled to see Craig Palmer join David Littlewood and Orry Shand as winners of both titles, an outstanding achievement".

The competition relies on the support of its sponsors who ensure the continued success of the event. Many friendships have also been established over the years, the team of Hospitality Training always look forward to welcoming back Kevin MacGillivray and Joe Queen who have

judged the competition year on year without fail. Kevin MacGillivray said, "it is always a privilege to be asked to judge. We were particularly delighted to see the competition back in 2022 after a three-year break due to COVID. The standard has remained high and we look forward to returning to Aberdeen later this year to judge some excellent dishes that will no doubt make use of local seasonal produce from Aberdeenshire's rich larder".



**North East of Scotland  
Chef of the Year 2022**

**Joe Gordon**

*Rothesay Rooms, Ballater*



**North East of Scotland  
Young Chef of the Year 2022**

**Ross Boyd**

*Amuse by Kevin Dalgleish, Aberdeen*



**North East of Scotland  
Game Chef of the Year 2022**

**Cassie Wilton**

*Rothesay Rooms, Ballater*



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# WORLDCHIEFS EUROPEAN PRESIDENTS CONGRESS



**BREGENZ, AUSTRIA 7TH – 9TH MAY 2023**

By Neil Thomson, Worldchefs Continental Director for North Europe

The idyllic Lake Constance was the setting for the first Worldchefs European Congress since 2019. The location was Bregenz in the Vorarberg Region in the Rhine Valley. The hosts were the Austrian Chefs Association (Verband der Koche Osterreichs) one of the world's oldest chefs' associations founded in 1902. Delegates were accommodated at the Hotel Schwarzler, preferred choice of Heads of State, film stars and politicians when in Bregenz for the annual festival.

Over 22 countries were represented from the 3 Worldchefs European regions. The Congress started on the Sunday evening with a welcome reception hosted by the Tourism Minister for the Vorarberg Region giving the opportunity to renew friendships with so many Worldchefs Presidents and delegates, many of whom had not been together for 4 years. Monday 8th May was a full day of Congress business and following opening remarks from the Continental Directors for Europe North, Central, and South, a moments silence was observed in memory of Paddy Brady, past President of The Panel of Chefs

Ireland, who we sadly lost at the beginning of the month as well as for other colleagues that were no longer with us.

Mike Pansi, President of the Austrian Chefs Association, firstly welcomed delegates. This was followed by a presentation by the Vorarberg Tourism Department highlighting the welcome growth in visitors to the region and their contribution to the local economy. Ragnar Fridriksson, MD of Worldchefs, joined the meeting by Zoom link to make a presentation on the Worldchefs Congress 2024 which will be held in Singapore. There was a Q&A with Ragnar followed by a considerable

discussion on Congress costs and the impact this would have on budgets. It was proposed that this matter is discussed as a priority by the Worldchefs Board, as based on the current delegate costs, this could affect attendance from member countries from all of Europe.

An update on 2024 IKA Culinary Olympics in Stuttgart was presented by Continental Director Alain Hostert. At the time of meeting there were a few places still available for National Junior Teams and in Community Catering. Alain, as organiser of the Villeroy & Boch Culinary World Cup in Luxembourg 2022, also gave a report on the event.

Rick Stephen, Chair of Worldchefs Culinary Competition, also joined the meeting by Zoom Conference from Hong Kong to discuss International Judging of Culinary Competitions and explained the 'Rookie Judge' process. Rick also commented on the recent Global Chef Regional semi-final in Rimini, Italy and the need to improve judging standards following some concern on the consistency he had witnessed in Rimini.

Domenico Maggi, of FIC Italy reported on the Global Chefs semi-finals and the inaugural European Grand Prix with Germany emerging as the outright winners. It was agreed that Rimini would remain the venue for the regional semi-finals for both 2025 and 2027.

Dennis Rafn representing the Nordic Countries made a presentation on the competition Green Chef which had been launched in 2022 and was proving to be a great success with new sponsors being attracted. This competition has potential to develop in other countries.

Worldchefs President Thomas Gugler also joined the meeting by Zoom Conference and participated in a Q&A session with delegates. Presentations followed from members of all countries before the meeting finished with an Open Forum.

Finally, a vote of thanks was given to Mike Pansi for organising the Congress and for the great programme and hospitality he had provided over the 2 days. The Congress was concluded with a wonderful evening which started with a Reception on the pier before boarding the MS Osterreich for a Gala Dinner where delegates enjoyed a dinner of local seafood, two kinds of calf and variation of curd soufflé accompanied by local wines while sailing Lake Constance, a perfect end to a wonderful Congress.



# Worldchefs

## REGIONAL COMPETITIONS



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# COLOUR CODED FOOD HYGIENE PACKAGING

Did you know there are several regional culinary competitions which take part throughout the year?

As part of his role as Worldchefs Continental Director for Europe North, Neil Thomson has attended several of these competitions endorsed by Worldchefs in the first half of 2023. Here are some highlights.

In February the Global Chefs Regional semi-finals took place in Rimini, Italy where Wales and Estonia both won places in the final in Singapore 2024. Also taking place at the same event in Rimini was the Italian Championships and European Grand Prix.

Also in February The Chef Ireland 2023 – Irish Culinary Championships in association with IFSA took place at the CATEX Exhibition in the RDS from the 21st – 23rd of February, 2023. Entrants came from around the globe to compete and create eye-catching dishes that grabbed the judges' attention at this year's Championships. The emphasis this year was to encourage young chefs to participate, visit and learn more about the skills needed to thrive in the hospitality industry. For results [click here](#).

Finally in May the Golden Shah National Culinary Championships of Azerbaijan were held in Baku. In partnership with the World Association of Chefs' Societies (Worldchefs), the Azerbaijan Culinary Specialist Association (ACSA), and the Azerbaijan National Culinary Center, the Gold Shah Culinary Championship provides a platform for culinary talents from Azerbaijan to showcase their skills and be evaluated by a panel of internationally acclaimed judges approved by Worldchefs. Bringing together hundreds of professionals from all regions of the country, the championship took place in an area of over 800 square metres, including a main competition area of 580 square metres, as well as a stage area and "art class" exhibitions. Event highlights and results can be found [here](#).



International guests at Azerbaijan National Championships



Judges giving competitors feedback



Judges meet their match at the Irish Culinary Championships! Can you guess what they are laughing about?



Irish Championships



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# ScotHot

## SEC GLASGOW

8<sup>TH</sup> – 9<sup>TH</sup> MARCH 2023



# ARCHERFIELD'S APPRENTICE CHEFS WIN BIG AT SCOTHOT 2023

Six young chefs currently undertaking a two-year apprenticeship at Archerfield, Dirleton, came away from the 34th Scottish Culinary Championships at the recent ScotHot with 12 medals.

The East Lothian apprentice chefs, some as young as 16 years old, competed in the Skills Arena at the food, drink, hospitality and tourism showcase at the SEC in Glasgow, and won the following medals: Kaylyn Macnab, Gold – Fish Preparation, Silver – Chicken Sauté; Elliot McGhee, Gold – Roll Design & Shaping, Bronze – Vegetable Preparation; Clelia Di Canto, Silver – Fish Preparation, Silver – Vegetable Preparation; Zack Robertson, Silver – Roll Design

& Shaping, Silver – Chicken Sauté, Merit Award – Vegetable Preparation; Dante Di Canto, Bronze – Chicken Sauté, Bronze – Fish Preparation; and Stanislav Vasilev, Bronze – Fish Preparation, Bronze – Vegetable Preparation.

The medal winners had this to say:

“I was really nervous to compete but once I started, I calmed down. I couldn't believe that I managed to win medals, I was so proud.”

**Kaylyn Macnab**

“I found it not only good for us as individuals but also as a team. We all helped and supported each other pre and post competition.”

**Clelia Di Canto**

“It was a really good experience as it showed that all of the hard work and practice paid off leading to us getting medals.”

**Zack Robertson**

The Archerfield Young Chefs Certificate of Excellence Award is a two-year apprenticeship delivered by Chef Joe Queen, a well-recognised figure within the industry, and who this week received the Peter Jukes Fellowship Award from The Master Chefs of Great Britain.

Archerfield is owned by Caledonian Heritable, which has a variety of venues within its portfolio, including the magnificent 17th century Archerfield House, two golf courses, the Callaway Centre of Excellence, award-winning Fletcher's Cottage Spa, and the Waterfront Pavilion.



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# SCOTTISH CHEFS ANNUAL *Golf Day*

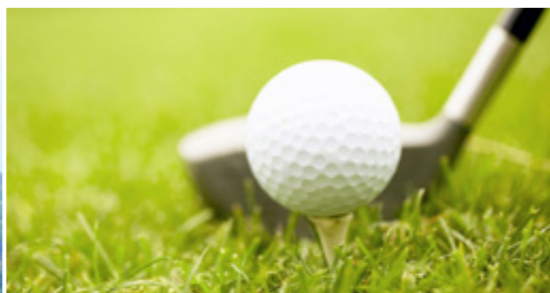
**Monday 7th August 2023**

**The Carrick Golf Club, Loch Lomond**

The annual Scottish Chefs Golf Day 2023 which has become a highlight of our social calendar takes place this year on Monday 7th August. This will be the 20th anniversary of the golf day and we are already looking forward to another special day.

This event is a fantastic opportunity not only to socialise with others from our industry but to meet up with hospitality colleagues and have a good catch up whilst hitting a few balls! The Carrick Golf Club has looked after us so well in the past and we don't expect anything different this time around. Golfers are welcome from 8am where fresh filled morning rolls and tea & coffee will be served. It will be a shotgun start with tee off scheduled for 10am, followed by a fantastic BBQ, raffle, auction, and prize giving. The raffle and auction money raised will go towards our Scottish Culinary Team which is busy preparing for the IKA Culinary Olympics in Stuttgart in February 2024..

The price for members is £75 and £85 for non-members. Please contact [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com) for further info and information regarding sponsor discounts.



# SCOTTISH CHEFS CULINARY *Dinners*

**Monday 21st August 2023**

**Meldrum House, Oldmeldrum, Aberdeenshire**

**Monday 20th November 2023**

**Prestonfield House, Edinburgh**

Join us for a mouth-watering culinary experience as our Culinary Team showcase their skills at our 2023 Scottish Chefs Culinary Dinners.

Our talented chefs will showcase their skills and creativity in preparing the 3 course competition meal which will be served at the IKA Culinary Olympics in February 2024. Designed by Team Captain Orry Shand and Craig Palmer, Scottish Chef of the Year 2023 the menu will highlight the best of Scottish produce including sustainable Loch Duart Scottish Salmon and red deer from Highland Game.

Aside from the mouth-watering food, you'll also get to enjoy the company of fellow food enthusiasts and take part in our raffle and auction all designed to raise money for the team's trip to Stuttgart in February.

Don't miss out on this special event!

Please contact [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com) for further information.



# Nespresso Professional becomes 'par-fect' coffee partner for the iconic Renaissance Club



Nespresso Professional to supply machines and coffee to the host venue of the Genesis Scottish Open

Nespresso Professional has announced it will be the new coffee supplier at The Renaissance Club, providing machines and coffee to both the Villas at Renaissance, guest bedrooms, the clubhouse and the halfway house, giving members and their guests the chance to indulge in their favourite coffees from a classic americano, or espresso, to flat white or latte.

Neighbouring Archerfield Estate and Muirfield, The Renaissance Club takes pride of place on Scotland's Golf Coast and is a short hop from the beautiful town of North Berwick. With a state-of-the-art clubhouse, members and their guests are assured a luxury welcome, with exceptional offerings on and off the golf course. Now with various machines from the impressive Aguila which can produce up to 200 coffees per hour to the new touch screen Momento range allowing guests to choose from a variety of coffees from the Nespresso range.

It isn't just those in the clubhouse who can enjoy the range of Nespresso coffees – the Renaissance Club offers members and their guests spacious, luxury accommodation within yards of the 1st tee, practice range and putting greens, and the Villas at Renaissance now have Nespresso machines set up for guests to enjoy.

Donna Dowson, UK Sales Manager - Business Development & HORECA (Scotland) Nespresso Professional,

said: "The Renaissance Club is a very special site, and we wanted to ensure a customised coffee solution tailored to the luxury environment. The flexible Nespresso Coffee Machines give the assurance that guests will enjoy coffee of consistent quality. At Nespresso our coffees are carefully selected from the world's best coffees. Our exceptional quality coffee ensure that The Renaissance Club will be able to provide their guests with the highest quality coffee possible."

Robin Stewart, Vice President Service Operations, The Renaissance Club, said, "One of our core mission statements is to offer world class service within all aspects of the club. We are delighted to be working with Donna Dowson and her team at Nespresso Professional as our members and their guests are now guaranteed high quality coffee across multiple locations. We look forward to a long and successful partnership."

In recent years there has been a growing trend in the amount of golf club coffee being served. Having a place where golfers can relax and grab a coffee, before or after a round, can really add to the whole experience. With golf clubs having such a captive audience, premium coffees are something to take advantage of. Nespresso Professional offer a number solutions, as like with different golf shots, it isn't a one size fits all.

Whatever the size of your venue, there is a machine waiting to serve up quality coffee to your guests. Discover our wide range of Nespresso Professional machines and find the perfect fit for your needs.

As a Lyreco customer based in Scotland, you can take advantage of exclusive Nespresso Professional products and services for your business. Contact Donna.Dowson@lyreco.com to discover more and find out about the full range of Nespresso Professional machines to suit your needs and learn more about the new Origins Columbia Organic.



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# Interview with

## RICK STEPHEN

### CHAIR OF WORLDCHEFS CULINARY COMPETITION COMMITTEE

By Neil Thomson

Rick Stephen is one of the world's most highly respected culinary judges and has received many awards and accolades over his career. He was the past Worldchefs Continental Director for Asia and now chairs the Culinary Competition Committee. In this interview exclusively for Infusion Rick provides his thoughts and guidance for competing at International Competitions.

#### Firstly can you tell us a little bit about you for example your background, why you became a chef & what it is like to work with Worldchefs?

Greetings to my colleagues in Scotland and around the world! I am actually a 3rd generation chef/cook and my father had a small bistro type set up in Tasmania. When I was 13 years old, we moved to mainland Australia (Melbourne, Victoria) as my dad did not see many opportunities at the time in Tasmania. When I was aged 14 years 9 months, I started work at Noah's Hotel in Melbourne under world renowned chef Claudio Magris who came to Australia for the 1956 Summer Olympics. At Noah's, I was moved around all the sections and got my first taste of competitions when I was allowed to enter an apprentice competition BUT I was made to do mise en place as my entry because my chefs believed everyone should learn to walk before they can run. When I was 19, I moved to Brisbane, to play Australian Football, then my career started to bloom with a few competitions and by then you would say I had caught the bug. At 24 I became the youngest Executive Chef in Brisbane and our hotel was the host hotel for the 1982 Commonwealth Games. Then in 1984, I went chasing my dreams because I was told if you wanted to represent Australia internationally then you needed to work overseas.

My target at the time was the 1992 Culinary Olympics but in fact I made it into the team for the 1988 IKA and was Captain in 1992. After that I owned Raphael's restaurant in Brisbane which was given a 3 Chefs Hat rating before I moved back to the Hilton Hotel and then after several years ended up in Singapore.

#### What do you consider are the benefits of culinary competitions?

Competitions give all the people taking part the opportunity to pick the brains of their fellow competitors. For example I look at another competitor's entry and the first thing I ask myself is how did they make it? Then I ask, if I was making this, how could I make it better, or if there is a component of an entry that I love, I will place that in my memory bank. I love judging apprentice competitions, as these young people do not seem to have any boundaries and the food can be extraordinary.

#### What is the remit of the Worldchefs Culinary Competition Committee (CCC)?

The CCC's job is to try and make a level playing field for all competitors over the world, we are tasked with trying to keep ahead of the current trends and to be seen as leaders not followers. We aim to help not only the judging be fair and transparent, but also we look to help the competitors, as a competition without competitors does not happen.

#### How are members of the Committees chosen and how long do they serve on the Committee?

Basically, the committee is selected via recommendations and experience, most are now on their 2nd term of 4 years similar to the WorldChefs Culinary Directors but also we have the powers-to-be from the World Cup and IKA on the committee. There is no set rule on how long you are permitted to serve, as long as you apply your skills and are committed to improving the Culinary Standards of Worldchefs. But like this committee, rotation has brought in fresh new ideas.

#### How many members are there on the committee and what areas of expertise are covered?

I would say this group is quite diverse, with Michelin Star chefs, previous national team leaders, experts in pastry, experts in Garde Manger and hot kitchen, we have added the experience of Middle East cooking as well as South American through our sub-committees. My thoughts on this is that we do not all need to cook Northern European food to be successful, we want people to showcase the cuisine of their own nation and this is a journey that the CCC is on and we will eventually get there.

#### Are rules for competitions reviewed on a regular basis?

After each major competition, IKA and World Cup the CCC sit down to review what worked well and what did not. For example, we will look over rule changes that were made previously, how they were accepted and whether they improved the skills or the competition. Then the CCC have their own internal team that go over each part, one team reviews Hot Kitchen, the other Chefs Table and Cold Kitchen and another Pastry. We also look at regional and individual competitions.

#### What is required to become an Accredited Worldchefs Judge?

If you think you have what it takes then you need to fill in an application on the web page, have your country's (National) president counter sign your application, obtain 2 references and virtually submit your own bio on competitions to Worldchefs. Once received, it is then sent to a sub-committee to review, with experts from your Continent consulted as well as the Culinary Director.

#### What are the essential attributes of a good judge?

I would say experience, common sense, integrity, the ability to be a team player and showing warmth towards the competitors.

#### What do you find are the common mistakes made by chefs in competitions?

Overthinking the food, too many layers of flavours and dishes that are not practical unless you work with a highly staffed team. Also, we see lots of well-

designed food and champion standalone dishes but there is a lack of balance in the menu as a whole between the appetizer, main course and dessert. Also, some push a little too much on their own heritage by making food that only they understand.

#### If you were to give one piece of advice to a competitor in a culinary competition what that be?

Cook from the heart!







# Join SCOTTISH CHEFS

The National Professional Organisation for chefs in Scotland and beyond.

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Check out our website [www.scottishchefs.com](http://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 dinner at a fundraiser. We rely on membership to fund our enterprise including our National Culinary Team.

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

## Individual Memberships - from £10

### Standard £40

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### Overseas £60

Available to everyone in the industry overseas

### Retiree £10

Available to all chefs in Scotland and Scottish chefs abroad who are now retired

All members receive the following:

- Certificate of membership.
- Welcome Pack (pen, notebook, pin badge)
- Discounted rates for Scottish Chefs events and 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)

## Group Membership - £POA

For institutions with 5 chefs or more wishing to join together

Each company chef will be given a basic membership with all its standard benefits

- Certificate of membership
- Welcome Pack (pen, notebook, pin badge)
- Free job advertising on the Scottish Chefs website
- Scottish Chefs Plaque for your business
- Your business will benefit from your chefs personal development thanks to the resources in their membership.

## Education Membership - £250 per campus

- All students studying at the institution are entitled to a free student membership (100 per campus)
- 2 named individual standard memberships for staff per campus
- College listing on the Scottish Chefs website.
- Scottish Chefs Plaque for your campus
- Have news from your course and students shared on the Scottish Chefs website, newsletter and social media
- Discounted rates for Scottish Chefs events and 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.
- You also become part of World Association of Chefs Network (WACS)

## FAB50 - £500

For businesses who wish to have a mutually beneficial relationship with Scottish Chefs

- 1 individual within the organisation will receive standard membership benefits - Certificate of Membership and Welcome Pack (pen, notebook, pin badge)
- Additional individuals will receive corporate rates on memberships
- Scottish Chefs Plaque for your business
- Use of Scottish Chefs logo on your website as a sign of endorsement.
- Opportunity to host a Scottish Chefs social event
- The ability to provide Scottish Chefs members with exclusive deals and information from your business
- Funds from your Fab50 membership helps the Scottish Culinary team continue their work
- Social media relationship and access to Scottish Chefs group
- 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)

If you require further information or have any questions please contact [jamie.reid@scottishchefs.com](mailto:jamie.reid@scottishchefs.com)



# HONORARY MEMBER OF SCOTTISH CHEFS

Honorary Membership is at the discretion of the Board of Management and may be considered for persons who have given outstanding service to Scottish Chefs and the Hospitality Industry for a period of not less than 25 years. In this edition we are pleased to focus on Chef Bruce Sangster who is one of our respected Honorary Members of Scottish Chefs.

## A focus on Chef Bruce Sangster

### Bruce's career:

- 1971/1980** Commis Chef up to Senior Sous Chef Old Course Hotel St. Andrews
- 1980/1981** Lecturer, Dundee Technical College
- 1981/1982** Head Chef, Kirroughtree, House Hotel
- 1982/1986** Head Chef, Rothley Court Hotel, Rothley, Leicestershire  
Good Food Guide, Egon Roney Guide
- 1986/1987** Head Chef, Balcraig House Hotel, Scone Perthshire  
Good Food Guide, Egon Ronay Guide, AA Rosette, Red M Michelin Guide
- 1987/1993** Executive Chef, Murrayshall Country House Hotel Perthshire  
AA Newcomer of the Year 3AA Rosettes, Tayside Restaurant of the Year 4/5 Good Food Guide, Red M Michelin Guide, Scottish Hotel Guide Restaurant of the Year, Taste of Scotland Restaurant of the Year, Egon Ronay Guide
- 1993/2002** Executive Chef, Lehman Brothers Investment Bank, One Broadgate, London
- 2003/2017** Chef Patron Sangster's Restaurant, Elie Fife  
AA Restaurant of The Year, 1star Egon Ronay, 5 in Good Food Guide, voted 7th Best Wine List in the UK, Harden Guide, Star in Michelin Guide 2009 to 2017

Bruce competed from 1977 until 2012 winning numerous competitions along the way including Scottish Chef of the Year in 1989 and British Chef of the Year in 2000. Over the years Bruce competed and captained the Scottish Culinary Team gaining some fantastic results between the Culinary World Cup Luxembourg and the Culinary Olympics from Germany to Singapore, Switzerland, Chef Ireland and of course our own World Grand Prix at the Scottish Culinary Championships.

He is one of the UK's most coveted competition chefs who has devoted so much time to the Scottish Culinary Team. Many competition chefs have so much respect for Bruce in his knowledge and of course his cooking abilities, as they say "the chef knows his onions." Bruce spends his retirement in Troon, Ayrshire along with his lovely wife Jacquie producing wonderful hand made chocolates for selected high end clients.

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# COLLEGE NEWS

## FOCUS ON EDINBURGH COLLEGE



Edinburgh College is Scotland's Capital College. We provide high-quality education and training to people and businesses across Edinburgh, the Lothians and beyond. We welcome students from over 139 countries worldwide, who choose from over 700 courses across 17 different subject areas with full-time, part-time, evening and distance-learning options available from access to degree level.

In our Professional Cookery and Hospitality department, we provide life-changing education and training to around 400 students each year. We deliver courses from access level right up to HND level – as well as work with hundreds of school pupils across Edinburgh and the Lothians – to create a pipeline of talent equipped with the skills and knowledge needed to thrive in the challenging and rewarding Hospitality industry.

As well as perfecting their skills in our two campus training restaurants, our Cookery and Hospitality students have opportunities to take part in a wide range of experiences and placements during their studies. These include: an exchange trip to a Hospitality school in Northern France; an indulgent and insightful

confectionary trip to Italy; working at major events including 6 Nations matches at Murrayfield Stadium; competing at national events including ScotHot, WorldSkills and Torque D'or; and completing work placements with renowned chefs and hoteliers.

We have a proven record of training the next generation of Chefs and Hospitality workers to the highest of standards, with students going on to a variety of different careers working in top-class restaurants and hotels, or moving on to further study, or even starting their own business.

Take your next step and start a new career at Edinburgh College: [www.edinburghcollege.ac.uk](http://www.edinburghcollege.ac.uk)

### Our college members



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# Life at MONKTON GARDEN



By Fred Berk Miller, Chef-owner L'escargot Bleu Restaurant and Winebar, Edinburgh

Spring is well underway now and it was a long wait. Sunny days have not come in good numbers but we can now see the light at the end of the tunnel and that light that is well needed with the warmth to get our ongoing summer plants in the ground.

Having not done much in the garden for most of the month of March and a good part of April as I was condemned to stay home with my foot up with a torn Achilles tendon, I wasn't a happy Fred and some of my big plans for sowing all these lovely newly bought seeds went wrong. I thought it was such a drama and that I would be so late that my garden wasn't going to flourish this year. It didn't really matter much as late sowing proved to be ok and the last couple of weeks have been fabulous and finally we are back on track.

All went reasonably well as when I felt slightly better and thought I could run again, Betty and I decided to use our Easter week holiday to finally get started on building the 40 years old greenhouse which proved a bit of challenge not having any instructions on how to gather the thousand bits together to form a structure with the

hundreds of pieces of glass. A couple of days later we had the aluminium section built. Then came the glass, the first few went up reasonably well but going up and down the ladder didn't help my tendon and before I knew it, I was back at home feet up leaving my good lady bob on her own to finish the job. 3 days later, with some well needed help (special thanks to Robin and Alexander) it was done and the fantastic Hartley greenhouse was sitting proudly in the middle of the garden. This didn't go without some broken glass and missing bits, but finally it was there and saved our sowing season.

Gutters to recycle water are now fitted and all windows open and close on their own letting air in and out, and all tables are now full of ready to plant little vegetables and salad to join the open field. Of course I didn't mention that to make it easy, it was actually 2 greenhouses that I bought to join together, making it 2 rooms, one for seedling and another to grow in the ground.

Thank you to my loved wife, without whom I would not have a greenhouse ready today and the garden would not be ready for this season, she is the star and I love her.

Have a great summer gardening everyone!

À bientôt  
**Fred**



Keep up to date by signing up to L'escargot Bleu newsletter at [lescargotbleu.co.uk](http://lescargotbleu.co.uk) or visit my blog at the same address

# Pasture for Life

It might surprise most people, but the majority of sheep and cattle in the UK are not raised exclusively on grass.

Most are finished on grains such as barley, sugar beet, maize or the byproducts of other industries such as brewer's grains. The term "grass fed" can legally be applied to produce from an animal that has consumed 51% of grass over its lifetime, making it difficult for consumers to know what exactly they're buying.

Pasture for Life is an organisation that promotes the benefits of 100% pasture-fed products. They not only certify 100% pasture-fed enterprises, but also provide farmer-to-farmer education opportunities, and support academic research and the development of pasture-fed supply chains.

But why 'pasture' and not 'grass' fed? Pasture for Life believes that "grass-fed" does not do justice to the quality of the husbandry and products that they represent. Compared to grass, pasture is more like a forest - it can be dozens of species, all playing different roles in an ecosystem, supporting different species of



insects and birds throughout the year. Pasture varies across the United Kingdom, and so does the flavour of pasture-fed animals; a pasture-fed sheep raised in the Cairngorms will taste different to one that spent its whole life on the coastal pastures of the East Neuk of Fife. It is a totally different farm system, animal experience, and end product to what most people are used to.

**Chefs, butchers, and farmers are finding that 100% pasture-fed products are a unique selling point, with benefits to the environment, animal welfare, and nutrition and flavour.**

In Edinburgh you will find Pasture for Life's first fully certified restaurant, L'Escargot Bleu, helmed by chef Fred Berk Miller, which garnered "Best Restaurant in Scotland" in 2019 and 2021 at the Slow Food UK Awards.

Peelham Farm is located near the Berwick Coast and one of the certified farms that supplies L'Escargot Bleu with organic and 100% pasture-fed meat. Fred says "Peelham farm is the leader in terms of integrity and honesty with a willingness to achieve and a can-do attitude that is second to none. Having worked with the family for well over a decade now, I must say that I am always amazed at the quality and taste of the product, and the feedback received from my customers are always extremely positive. The rosé veal is a favourite here with a subtle taste and a long flavour, and extremely tender; the beef is outstanding and so is everything else." There are currently seventeen Pasture for Life certified farms producing beef, sheep, and dairy, and over eighty members in Scotland, with the number growing every year.



To find out more go to [www.pastureforlife.org](http://www.pastureforlife.org) or contact us at [scotland@pastureforlife.org](mailto:scotland@pastureforlife.org)

# AN OPPORTUNITY FOR CHEFS TO *connect and learn*

Taking place at various points throughout the year, promising young chefs combined with experienced high-profile chefs come together to learn some tricks and secrets of the trade. Led by award winning industry experts, the doors of Town & Country Fine Foods in Slough open for a day of knowledge, craftsmanship and fun.

Their first workshop this year took place in March, with sixteen eager pastry chefs filling the demonstration kitchen to showcase their talents. It was led by master patisserie-chocolatier Graham

Mairs, who has collected 54 gold medals within international culinary competitions. With his input, the attendees created a spectacular array of afternoon tea treats, using Dobra's chocolate decorations in conjunction with other innovative Town & Country Fine Foods products.

The second event, held in April, was led by Angelo Musa MOF, winner of both the Pastry World Champion and Best Craftsman of France, who mentored culinary artistry and pure indulgence using Capfruit purees in an interactive demonstration.

The next date in the diary is approaching this June, in which Swiss born pâtissier Gerard Dubois, entrepreneur and founder of the worldwide sensation, La Rose Noire,

will join Town & Country Fine Foods to host an exciting showcase of new and existing products in a meet & greet event and presentation in Central London. For Chefs across the UK, these events are the ideal chance for growth in career and skillset development. They're also fantastic networking opportunities, bringing chefs with all levels of experience together to work as a team and share ideas.

Last but certainly not least, it's a great opportunity for everyone to experience and taste some cutting-edge creativity.

Want to get involved? Contact us at Town & Country Fine Foods as we plan to hold similar events throughout the year.

Please email [marketing@tcfinefoods.co.uk](mailto:marketing@tcfinefoods.co.uk) to register your interest.



Dobra Demonstration Day, led by Graham Mairs



Capfruit puree used throughout some inspirational dessert suggestions



Capfruit Demonstration Day, led by Angelo Musa



Dobra Decor used throughout some inspirational dessert suggestions



## TOWN & COUNTRY

FINE FOODS



### EXCEPTIONAL PRODUCTS FOR THE HOSPITALITY PROFESSIONAL

Town & Country Fine Foods provide high quality, innovative products to award-winning UK pastry chefs, caterers and hospitality professionals.

We offer a wide selection of ready-to-use sweet and savoury products from around the world, together with seasonal items.

Why not let us help you with your menus, to make your events even more memorable.



Proud to support

# SCOTTISH CHEFS AGM

**Our AGM was held at Tynecastle on 28th March with the board present in person and our members invited to join by Zoom.**

The event gives members an opportunity to hear what we have been doing in the past year. This year's agenda included an Annual Report from Scottish Chefs Chief Executive Neil Thomson which covered events, sponsorship, the culinary team, our newly launched emagazine and membership. A financial report was presented by Finance Director Hazel Mulberry followed by a review of the board which resulted in the decision to invite Peter Bruce of Entier to join the board which he duly accepted.. It was a successful evening and our thanks go to our host Tynecastle stadium and all the members that took the time to join the meeting.



# SCOTTISH CHEFS

## *Ambassadors*

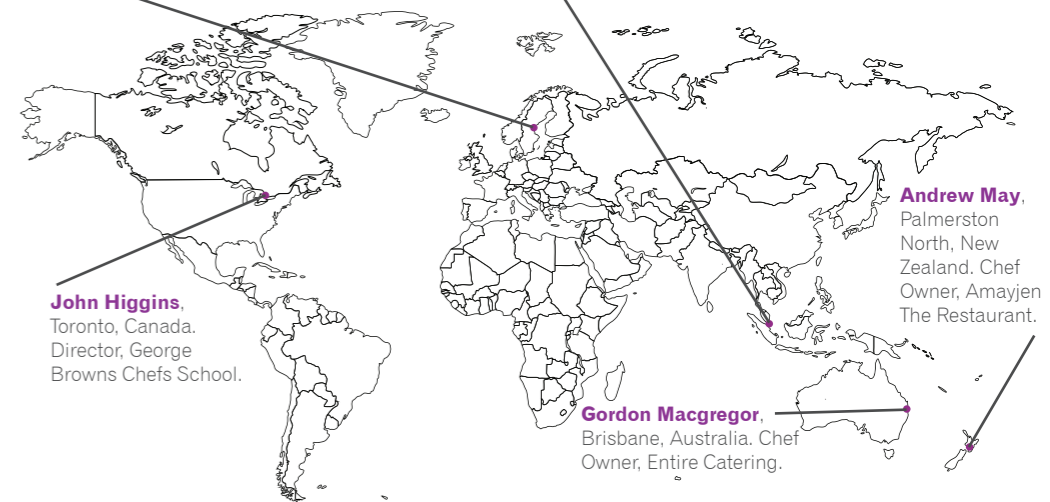
In 2021 Scottish Chefs wanted to highlight some of our overseas members who are so proud of being Scots chefs on foreign land so we invited them to be Scottish Chefs Ambassadors.

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

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



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

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

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

## A spotlight on Robbie Robertson

Robbie Robertson is a seasoned professional in the food industry with a background as a well-known chef & hospitality leader with more than 36 years of global experience.

He recently became the new COO of Compass Group Deutschland managing all 9 Compass Group company brands and their Managing Directors. With his short time in this role, he has already created new momentum and taken the foodservice, healthcare, events and FM sectors to a new level, impressively analysing the complexity of the market to drive further development.

His expertise will benefit all companies under the Compass Group umbrella, including Eurest & Eurest Services, Caffè Dallucci coffee shops, Food Affairs, Kanne Cafe, Medirest, Levy Restaurants, LPS Catering and Plural. Outside of his role at Compass, Robbie remains true to his passion for the culinary arts. Through his global networking, he promotes and develops where he can around the world.

Robbie's love of the kitchen and his ability to nurture and support associates through his vast experience sets him apart. He has led many successful collaborations including the European Culinary Cup, an annual event organised by Compass to showcase the best chefs from their respected countries.

Robbie's contribution to the culinary arts is evident with his work to support the Michelin-starred Frankfurt restaurant Maintower, owned by Compass, with its head chef Martin Weghofer retaining his star as the youngest chef in Deutschland to first receive a Michelin star.

In his previous role with Compass Group Norway & Sweden as Managing Director he supported and mentored his culinary team's directors who were seasoned national team and Bocuse D'or chefs Gunnar Hvarnes & Krister Dahl. Together they defined new concepts, brands and offers in which they brought them to life in the day-to-day business supporting the growth of the region and the reputation as high-end deal estate restaurant provider.



Robbie (right) with Rohitha Thumara from Dubai who Robbie sponsored to come to Norway. Rohitha is currently Executive Pastry Chef for Compass Norway and Pastry Artist for the Norwegian National Culinary Team.

# 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:



[aarocsolutionsltd.com](http://aarocsolutionsltd.com)



[georgecampbellandsons.co.uk](http://georgecampbellandsons.co.uk)



[aditrading.com](http://aditrading.com)



[mikocoffee.co.uk](http://mikocoffee.co.uk)



[arkencreative.co.uk](http://arkencreative.co.uk)



[www.parkerspackaging.com](http://www.parkerspackaging.com)



[belhavensmokehouse.co.uk](http://belhavensmokehouse.co.uk)



[rbrsupplies.com](http://rbrsupplies.com)



[falconfoodservice.com](http://falconfoodservice.com)



[www.selectivepersonnel.co.uk](http://www.selectivepersonnel.co.uk)

If you are interested in becoming a FAB 50 member please email [membership@scottishchefs.com](mailto:membership@scottishchefs.com)

# 2023/2024 CALENDAR OF EVENTS

## MAY 2023

- 07 Worldchefs European Presidents meeting, Austria
- 25 HIT Scotland Discovery Dinner, Dundee
- 30-31 British Culinary Federation Competition, Central Bedford College

## JUNE 2023

- 01 CGOC Awards Park Plaza Westminster Bridge Hotel, London
- 01 HIT Scotland Rhubarb Club, Prestonfield House, Edinburgh
- 05 BCF Annual Golf Day, Finham
- 08 HIT Scotland Truffle Club, Kempton Blythswood Square, Glasgow
- 15 BFFF Diner Dance Awards, The Brewery London
- 20 Culinary Association of Wales 30th Anniversary Dinner, Newport
- 28-29 Skills for Chefs Conference, University of Sheffield

## JULY 2023

- 04 Cateys Grosvenor House, London
- 5-7 LACA Main event, Hilton Birmingham
- 26-27 TUCO Conference

## AUGUST 2023

- 7 Scottish Chefs Golf Challenge, Carrick Golf Club, Loch Lomond
- 21 Scottish Culinary Team Dinner, Meldrum House, Aberdeenshire

## SEPTEMBER 2023

- 01 HIT Scotland Poet's Lunch, Double Tree by Hilton Glasgow
- 01 CGOC Graduate Awards Final Exam, University of West London
- 11-12 Speciality Fine Food Fair, Olympia, London

## OCTOBER 2023

- 5 HIT Scotland Grampian Dinner, Meldrum House Hotel
- 12 HIT Scotland Rhubarb Club, Prestonfield House, Edinburgh
- 17 HIT Scotland Dumbarni Golf Day, Leven
- 20 Worldchefs International Chefs Day
- 26 HIT Scotland Truffle Club, Kempton Blythswood Square, Glasgow

## NOVEMBER 2023

- 3 HIT Scotland Edinburgh Lunch, Sheraton Hotel Edinburgh
- 7-8 Public Sector Catering Expo, East of London Arena
- 9 HIT Scotland London Lunch, Grosvenor Hotel, London
- 20 Scottish Culinary Team Dinner, Prestonfield House, Edinburgh
- 30 HIT Scotland Christmas Party, voco Grand Central Hotel, Glasgow

## FEBRUARY 2024

- 2-7 IKA Culinary Olympics, Stuttgart. Germany

# SUMMARY OF ALL SPONSORSHIP RATES

## SCOTTISH CHEFS PODCAST

Title Sponsor	£7,500	for 26 episodes payable in 1 or 4 instalments
Gold Sponsor	£4,000	for 26 episodes payable in 1 or 4 instalments
Episode Sponsor	£1,000	payable in 1 or 2 instalments
Patron Sponsor	£750	
Segment Commercial	£250 -	£350 per episode
Bundle Sponsor	£1600	payable in 1 or 4 instalments

## SCOTTISH CULINARY TEAM

Fabulous 50 Business Partner	£500	payable annually
Logo on Team Chef Jacket sleeve	£1,500	payable Bi Annually

## SCOTTISH CHEFS MAGAZINE 'INFUSION'

Full Page + editorial	£300
Half Page	£200
Quarter Page	£150

10% Discount on above rates for 2 issues

## SCOTTISH CHEFS WEBSITE

Title Sponsor	£2000
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## SCOTTISH CHEFS EVENTS

Scottish Chefs Golf Challenge	£1000
Scottish Team Dinners	P.O.A

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

### General Sponsorship

(Neil Thomson)

Tel 07909 056 690

email [neil.thomson@scottishchefs.com](mailto:neil.thomson@scottishchefs.com)

### Culinary Team Sponsorship

(Kevin MacGillivray)

Tel 07762 795 097

email [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com)

### Fab 50 Business Partnerships

(Graeme Pacitti)

Tel 07917 341 170

email [Graeme.pacitti@scottishchefs.com](mailto:Graeme.pacitti@scottishchefs.com)

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