



## **PRESS RELEASE**

### **Scottish Culinary Team results from IKA Culinary Olympics, February 2024**

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### **SCOTLAND'S CHEFS CELEBRATE SUCCESS AT CULINARY OLYMPICS**

Scotland's chefs are celebrating breaking into the world's top ten ranking culinary nations. At the recent IKA Culinary Olympics in Stuttgart, Germany the National Culinary Team of Scotland won silver medals for both their Restaurant of Nations menu and their seven course Chef's Table.

The menu was designed using the finest Scottish produce including venison loin and haunch from deer reared on King Charles III's Balmoral estate. The Team also travelled to the Hebridean Islands to source other ingredients including salmon and cheese from the Isle of Mull. Taking influence from around the world the team's menus also showcased mussels from the Shetland Islands and the finest local heather honey.

The Team of ten chefs, all of whom gave up their free time for a full year prior to the Olympics, were led by Team Manager Orry Shand, Executive Chef of Entier and Team Captain & Scottish Chef of The Year 2023 Craig Palmer of Wild Thyme.

Team Manager Orry Shand commented "I am immensely proud to have led such a talented and committed group of chefs and wish to thank all the sponsors for their support both financial and in kind, without their help we would not have been able to regain a spot in the world's top ten after a break of over 20 years – a really great achievement!"

<https://www.olympiade-der-koeche.com/>

#### Notes to Editor

The Scottish Team are managed by the The Federation of Chefs Scotland, the National Member of Worldchefs, the accrediting body for International Culinary Competition.