

# INFUSION

WINTER 2023/24

IKA CULINARY  
*Olympics*

*Interview*  
**GREGG** *with*  
**WALLACE**



  
**SCOTTISH  
CHEFS** Est. 1994  
The Federation of Chefs Scotland

**SCOTTISH  
CHEFS  
ANNUAL  
GOLF DAY**

**SCOTTISH  
CULINARY**  
*Team Dinner*



# WELCOME

Welcome to the fourth edition of Infusion.

Our eMagazine seems to be going from strength to strength, with readers from both at home and abroad.

Our Culinary Team headed up by Team Manager Orry Shand & Team Captain Craig Palmer have had 2 great run throughs this year. The first at Meldrum House Hotel in Aberdeenshire & the second at Prestonfield House Hotel where we had our Patron Michel Roux in attendance. Prestonfield turned out to be a night of celebration firstly presenting the winners of the first Nespresso Competition which was won by Edinburgh College.

The night was also for wishing our Culinary Team every success for the upcoming IKA Culinary Olympics in Stuttgart, Germany in February 2024. They have done a tremendous job preparing for the competition & the food has been amazing at all the run through dinners and practices. We wish Orry, Craig Palmer, David, Craig Coupar, Jamie, Alanna, Fraser, Simon, Rory & Andrew every success for Scotland.

Since the Spring/Summer edition, we have had our annual Golf Day. This year, the event's 20th anniversary, was again held at the fantastic Cameron House Hotel on the shores of Loch Lomond. The Carrick Championship course saw a complete sell out of new & old faces with great camaraderie and some questionable golf! The winner on the day was Ian MacDonald, a past president of Scottish Chefs. I'm sure Ian's handicap is now a more realistic one! We look forward to you returning to defend your title next year.

We would love to hear from our readers about any important events or news articles that we can include in a future edition of Infusion or on our social media. If you have anything you think would be of interest to your fellow readers, please get in touch with our editor Chloe via the email address you can find on the right-hand column of this page.

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

**I hope you all have a Happy Christmas and a successful New Year.**

*Robin Austin*  
Scottish Chefs President

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# SCOTTISH CULINARY TEAM



Orry Shand

CULINARY  
TEAM  
MANAGER

Orry first joined the team back in 2015 and has competed all over Europe. Orry has worked in some of Scotland's best restaurants such as Number One and Restaurant Andrew Fairlie gaining a wealth of invaluable knowledge and experience doing so. He is currently Executive Chef at Entier. Orry continues to drive the team forward, pushing for gold!



Craig Palmer

TEAM  
CAPTAIN

Craig brings high energy and positivity to the team and is a driving force behind the development of the dishes. He has been in the Scottish Culinary Team since 2015 and this year was crowned Scottish Chef of the Year after winning Gold at ScotHot 2023. Having worked across the globe, Craig is currently Head Chef at Wilde Thyme, part of the Entier family, one of Scotland's leading event caterers. He is striving to bring the team success at IKA 2024.



Craig Coupar

Craig joined the team back in 2022 and hit the ground running. He competed in Expogast 2022 Culinary World Cup earning 2 bronze medals. His dedication and commitment have been relentless and his knowledge and understanding of produce & techniques is invaluable to the team. Craig is currently working as one of the Head Chefs of Wilde Thyme part of the Entier Family, traveling all over the country doing private tailored catering to suit individual client's needs. He is looking forward to progressing with the team and competing in the Culinary Olympics in 2024.



Jamie Mackinnon

Jamie joined the team back in 2018 where he competed in Luxembourg winning a silver medal in the Hot Kitchen then double silver in Stuttgart 2020. After a short sabbatical he has returned to the Culinary Team and is looking forward to progressing with them in the next few competitions. Jamie has also competed in several solo competitions such as Scottish Young Chef of the Year in 2017 where he came 1st and Scottish Chef of the Year 2019 coming 2nd. He has been and will continue to be a vital part of the team bringing new ideas and techniques moving them forward with the times.



David Millar

David joined the team in 2022 when he came to Luxembourg and competed in the Hot Kitchen and the Chefs Table winning a double bronze. David's wealth of knowledge from his vast catering background is outstanding. He has travelled all over the world and worked in some of the best restaurants such as Pied a Terre, Louis XV and The Kitchen. David is currently working as Head Chef for Juniper Artland where he is designing bespoke tasting menus for his clients. He says "I have always wanted to join the Scottish Culinary Team and I am so grateful for the chance that I have been given to be part of this very special family. We are relentlessly pushing and our work is never done!"



Fraser Cameron

Fraser joined the Culinary Team back in 2021 after his talent was recognised in individual competitions that he had been competing in. He won Scottish Young Chef of the Year in 2021 and was a finalist in National Young Chef of the Year 2022. He also won 2 bronze medals in Luxembourg 2022 which was a great start on the international stage. So far Fraser has worked in some of Scotland's best restaurants such as Restaurant Andrew Fairlie, Gleneagles and 21212. He has now settled back in his hometown of Dumfries at The Globe Inn as Senior Sous Chef, an up-and-coming restaurant just north of the English border. Fraser tells us "being part of the Scottish National Team is an incredible opportunity to develop as a chef and compete at the highest level. It is an honour to represent my country on the international stage."



Alanna McCarthy

Alanna joined the team back in 2022 when she competed in the Culinary World Cup earning double bronze medals and is the Scottish Culinary Team's Pastry Chef. She has worked as a pastry chef for 15 years and can't wait to show off her skills in Stuttgart. Alanna has previously worked at The Chester Hotel under Team Manager Orry Shand and is currently working as Head Pastry Chef at Meldrum House Hotel where she loves using seasonal produce to design her menus. Alanna says "I am really looking forward to the competitions and competing on the international stage. We have a great team and I am looking forward to seeing how we get on. I love working with all the amazing produce that we get to use and can't wait to show everyone what we have got planned."



Andrew Clark

Andrew is a newcomer to the Scottish Culinary Team joining in Spring this year but has worked alongside Team Manager Orry Shand and Team Captain Craig Palmer for a number of years now. He has always been interested in the Culinary Team and decided that now was his time to try it out. Andrew has never competed in a team competition before but has competed in a few individual competitions such as North East Chef of the Year coming second with a gold medal. Andrew told us "it is a fantastic challenge and I am always looking for ways to push myself and develop new skills in my profession. This is a great chance to work with excellent chefs from all over Scotland and compete on the world stage."

# SCOTTISH CULINARY TEAM

Simon Perkins



Simon is a young chef who is just starting out on his chef career. His collage lecturer reached out to us noticing his talent from a young age and because the Scottish Culinary Team currently doesn't have a junior team, we were happy to take him on board. Simon travels with the team to all menu development days, practices and competitions. We feel that it is vital to bring through the next generation of chefs and pass on all the knowledge that we have learned as a team, so we're delighted to have Simon on board. We asked him what his career highlight had been so far, "going to Luxembourg with the Scottish Culinary Team and getting to look around the different markets and see all the amazing produce that Europe has to offer. Also helping on the pass during the competition was amazing to see especially at such a notorious event." The Scottish Culinary Team are looking forward to seeing where this young man goes in his career!

Rory Taylor



Rory has been part of the Scottish Culinary Team since 2018 where he competed in Luxembourg winning a silver medal, Germany winning double silver and then in Luxembourg in 2022 where he won 2 bronze medals. Since then Rory has taken a step out of the kitchen and moved into a logistical role which is vital to the team moving forward. He also competed in North East Chef of the Year winning it with a gold medal and then decided that he wanted to join the Culinary Team. Rory has worked in some great restaurants throughout Scotland such as The Chester IX under team manager Orry Shand. This chef is a vital part of the team and does a lot of work behind the scenes making the team's life so much easier. He told us "I love the team moral and how driven everyone is to progress. It is amazing to be part of the team and travel the world seeing what other countries have to offer and also what produce they have in their markets."

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# 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.

Below is the draw Scotland will compete in.

[Click here to view video of the event](#)



## 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"

# THE BUILD UP TO IKA CULINARY OLYMPICS *2024*

By Kevin  
MacGillivray

The start of the journey really began straight after the 2022 Culinary World Cup in Luxembourg. The team that competed were so fired up that they committed there & then to continue and develop as a team in order to compete at the Culinary Olympics IKA 2024. Orry Shand, from Entier, took over as Team Manager with Craig Palmer as Team Captain, both extremely accomplished chefs on competing on the culinary world stage and both with unfinished business to take care of!



On competition days everything is at stake for the participants while the culinary teams compete as a squad and fight for a place on the podium. Creativity and skills will be required from the team to showcase their skills and knowledge. Our Scottish Culinary Team have worked exceptionally hard to develop dishes that represent Scotland in a modern way, reflecting on new and traditional cooking methods but not forgetting our grass roots and what Scotland is famous for. The team has had many practice sessions during the year and spent hours developing dishes for the Hot Kitchen and Chefs Table. They have had private dining sessions for the Chefs Table and smaller events for the Restaurant of Nations as well as full 110-cover run-through dinners so the team can get a "feel" for the dishes to see how they work and if there are any changes needed prior to the competition.

The Scottish Chefs Board of Management have worked tirelessly to engage with new and loyal sponsors to generate funds to support the team and give them the best possible opportunity to achieve their dreams. Good luck team!

# WORLD CUP *Menu*



**SCOTTISH SALMON**  
with scallop, mussel & seaweed mousse, salmon belly & herb pasta, "mussels mariniere", smoked butter sauce



**RED DEER**  
crusted loin, farce of haunch, golden beetroot, onion & Mull Cheddar, baked barley, pea puree, venison sauce



**GLAZED RASPBERRY MOUSSE**  
bergamot & rose, warm tartlet of brown butter sponge & caramel, Earl Grey tea ice cream



# SCOTTISH CULINARY TEAM *Dinner*

Monday 21st August 2023  
Meldrum House Country Hotel

The much-anticipated Scottish Culinary Team's run through & fundraising dinner took part in August at the wonderful venue Meldrum House in Aberdeenshire.

**MELDRUM HOUSE**  
COUNTRY HOTEL & GOLF COURSE

The night was nothing short of a resounding success. From the moment guests arrived, there was an electric buzz of excitement from our guests and sponsors as they looked forward to trying the Team's menu in preparation for the IKA Culinary Olympics in February 2024 in Stuttgart, Germany.

The carefully constructed menu which Team Manager Orry Shand & Team Captain Craig Palmer have put together carefully showcases prime Scottish ingredients with Scottish salmon and Highland venison being the stars of the show. The menu is a mix of classical and modern style cookery which the team has worked extremely hard to perfect as these will be the dishes which they will cook in Germany for 110 covers in the part of the competition called Restaurant of Nations.

On the evening the live auction, orchestrated by Sandy Greig, was a real success as guests vied for exclusive items generously donated by local hospitality business. The enthusiastic bidding, accompanied by cheers and

applause, not only raised significant funds, which all go towards the Culinary Team, but also showcased the collective generosity and commitment of our sponsors.

The event had not only exceeded its fundraising goals but had also succeeded in fostering lasting connections and inspiring a shared commitment to our Culinary Team. With the resounding success of this fundraising dinner, it made us look forward to doing it all again in November at the impressive Prestonfield House. A special thanks goes to all the support we received from Alex Kapatsenja, sales manager at Meldrum House and her front of house team who made the evening seamless.

Scottish Chefs would like to convey a huge thanks once again to all our sponsors who have contributed with financial support and of course the fantastic fresh produce from Bakkafrost Scottish Salmon, Highland Game for the venison and Wellocks for all the fresh fruit & vegetables and speciality products. We couldn't do this without your continued support.





# SCOTTISH CULINARY TEAM

# *Dinner*

Monday 20th November 2023  
Prestonfield House Hotel, Edinburgh

Prestonfield House Hotel in Edinburgh was the venue for the final dinner by the Scottish Culinary Team prior to the IKA Culinary 2024. 110 guests attended including our Patron Chef Michel Roux who complimented the Team on their menu and in particular the seasoning of the food which he stated was excellent. Also among the guests were representatives from our industry including sponsors and Kate Higgins, Special Advisor to the First Minister, represented the Scottish Government. We were also delighted to welcome from Norway, past President of the Norwegian Chefs Association, Helge Johansen accompanied by his wife Marianne who were holidaying in Scotland and took the opportunity to attend the dinner.

The recent winners of the Nespresso Professional Student Challenge Winners from Edinburgh College were invited guests and received their prizes from Michel Roux (see page 36). To close the evening our excellent Compere Scott Wilson conducted the auction raising a further £5,500 all of which goes towards funding our team. Scottish Chefs would again like to thank all our sponsors for their support of the Scottish Culinary Team and of course James Thompson, the management and all the staff at Prestonfield House Hotel for their assistance and co-operation in hosting the evening.





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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**  
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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 [robin.austin@scottishchefs.com](mailto:robin.austin@scottishchefs.com)





# SCOTTISH CHEFS ANNUAL *Golf Day*

By Kevin MacGillivray

In August 2023 we held the 20th anniversary of our Scottish Chefs Golf Day. We are absolutely delighted with how it has progressed over the years and how well it is supported by so many individuals and sponsors. It really has been one of our most successful events over the years.

2023 saw us once again return to the fantastic, picturesque setting of The Carrick Golf Club on the banks of Loch Lomond on Monday 7th August. We were very fortunate to have the weather on our side and a fantastic day was had by all. As always, the Carrick looked after us so well with the BBQ overseen by the chef legend James Murphy. We had an overwhelming number of raffle & auction prizes, and we are so grateful to those that donated as all monies raised on the day goes towards our Culinary Team.

Our 2023 Winner this year went to our ex-president of Scottish Chefs Ian MacDonald who had 37 points. The Team Prize went to Rational. A massive thanks goes to our sponsors on the day, Neil Morgan of Independent Catering, Ferro Fabrication & Kevan Jack of Aaroc Solutions Ltd. We are returning to The Carrick on Monday 5th August next year so please email [scottishchefs@gmail.com](mailto:scottishchefs@gmail.com) to book your space.

## SCOTTISH CHEFS ANNUAL GOLF CHALLENGE CARRICK COURSE LOCH LOMOND | MONDAY 7 AUGUST 2023

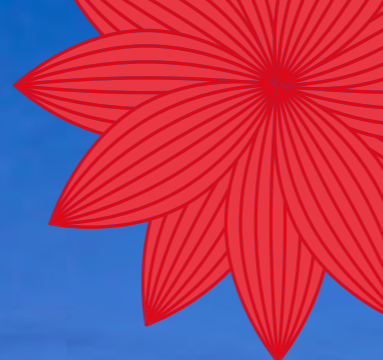
### WINNING RESULTS

<b>Winner:</b> Ian MacDonald	<b>Winning Team:</b> Rational	<b>Ladies Winning Score:</b> Alison Johnston	<b>Longest Drive H/C 0-12:</b> James How	<b>Nearest the Pin @ 2nd:</b> Willie Turnbull
<b>Runner up:</b> Kevan Jack	<b>Beat the Pro:</b> Robert Hutchinson		<b>Longest Drive H/C 13 +:</b> John Brown	



14th hole – Beat the Pro





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### Explore the diverse array of local cuisines



Like Singapore herself, the local cuisine is a tantalising mix of flavours from various racial backgrounds, including food with Chinese, Malay, Eurasian, Peranakan, and Indian origins.

### Reserve a table in advance when dining in a Michelin-starred restaurant



If world-class dining is what you crave, book a table at one of our myriad Michelin-starred restaurants. 2021 saw the Lion City upping the ante as a global food capitol, with 49 making the Singapore Michelin Star list, and a host of restaurants and eateries being awarded the Bib Gourmand. Visitors looking for a comprehensive list of establishments can check out [visitsingapore.com](http://visitsingapore.com)'s guide to Bib Gourmand winners and Michelin-starred restaurants.

### Sample local chefs' creations with a twist



Singapore's status as a global metropolis makes it a meeting point for a myriad of cultures, which is evident in the culinary creations of our local chefs. Dine in these homegrown restaurants, and discover the craft and creativity behind Singaporean fusion cuisine.

### Discover a world of flavours at hawker centres



As a nation, Singaporeans are understandably proud of hawkers. The local street food has been lauded by a constellation of celebrity chefs, restaurateurs, and personalities, ranging from Gordon Ramsay to Antony Bourdain. A visit to Singapore just wouldn't be complete without a foray or two into local hawker centres.



### Learn the local lingo and order like a pro

Singlish – the colourful local vernacular – is an essential part of Singapore's local food culture. To truly dig deep into the nation's food obsession, you can learn the local lingo and immerse yourself in the food culture.



Scan or click the QR code to read the full article at and discover many more resources to plan your trip.

# WORLDCHIEFS CONGRESS & EXPO 2024



## Singapore Sling

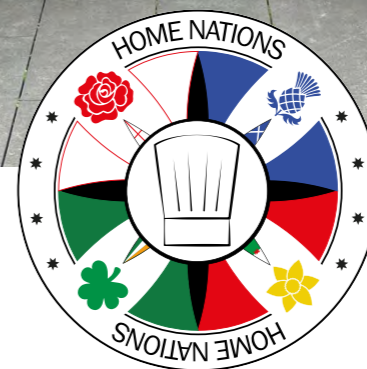
Can't wait until Congress to enjoy Singaporean classics? Learn how to make a Singapore Sling from a native Singaporean! At-Sunrice Senior Food & Beverage Instructor Mr. Alan Tan shared with us his recipe and a video tutorial, including a non-alcoholic option. You'll also hear from Noor Faizal, Restaurant Manager and Assistant Head Sommelier at the iconic Raffles Hotel – where the Singapore Sling was first created 109 years ago – for his tips on the Singapore scene.



Scan or click the QR to check it out.

## WORLDCHIEFS NEWS

The Worldchefs Board of Directors recently met in Spoleto in the Umbria region of Italy. The meeting was held in a unique venue high up in the hills providing a spectacular view over the valley. There was a full day of discussion covering a range of topics including an update on the Worldchefs Congress in Singapore next October, which in addition to the Congress will feature the Finals of the Global Chef Competition at Food and Hotel Asia. The Board will next meet at the beginning of March 2024.



# Home NATIONS NEWS

The Home Nations is made up of 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. After only being able to meet virtually via Zoom for 3 years due to the Covid pandemic representatives from the 4 Home Nations finally met in person in Dublin in October.

The meeting was hosted by the Panel of Chefs Ireland and chaired by President Alan Fitzmaurice. Amongst the agenda was the subject of plans for the future which included a '4 Nations Green Chef Competition' a concept originally developed by the Nordic Chefs which has proved to be a great success. It involves teams of 2 chefs to prepare a 3-course plant-

based menu for 6 covers and the winners would be able to compete with the Nordic Chefs at a future competition. We all look forward to developing this idea over the next few months.

Other topics discussed were the plan to host a Charity Dinner in 2025, National Team uniforms for

IKA 2024, ideas of how to increase the awareness of the Home Nations as a concept and the development of a formal structure for the group which would assist forward planning and communications. It was a constructive meeting and we are already planning the next.



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# HONORARY LIFE MEMBER OF SCOTTISH CHEFS

## Brunton Smith

By Neil Thomson



Hotel Edinburgh one of the city's finest establishments. It was here that Brunton worked in many departments and was later promoted to Chef Saucier working alongside one of the legendary Scottish Chefs, Stewart Cameron.

During his college years Brunton speaks of being fortunate to be mentored by some of the finest chef lecturers of that era, among them Fergus McGee, who was highly respected by all his students. It was being taught by such chefs that planted the seed of considering education as his next career move. In the early 1970's there was a great boom in Further & Higher Education particularly in Catering & Hospitality and when he was offered an interview at Napier College of Technology (now Napier University) he was pleased to accept the invitation. Brunton was appointed to the teaching faculty and he remained at the University teaching many of today's managers until his retirement in 2007.

Brunton joined the Committee of the Scottish Division of The Cookery and Food Association in the 1980's and by the end of the decade was elected Chairman. A committed and hardworking member he also held the post of Salon Culinaire Director at the Bi-Annual ScotHot. In my opinion he was the ideal choice to become the first President of Scottish Chefs when the organisation was founded in 1994 and was instrumental, together with Tony Jackson and other founding members, in bringing the very first International Culinary Competition to Scotland when World Chefs accredited the World Culinary Grand Prix held at the SECC Glasgow in 1997.

He also represented Scottish Chefs abroad and he recalled that one of his highlights was going to

Singapore for Food Asia where the Scottish Culinary Team, at that time managed by Ferrier Richardson, was competing. The opportunity to meet with so many chefs from all over the world and learn from them was too good to miss. It was this experience at Food Asia that sparked the interest in Scotland having its own Chefs Association. Brunton, like many of us at that time, was of the view that as we already had some of the finest produce in the world, we needed our very own Association if we were to progress internationally and so started the lengthy process of applying for membership of WACS. It took 4 years for Scotland to be accepted as applications at the 1994 World Chefs Congress in Stavanger, Norway and in 1996 in Jerusalem, Israel were both unsuccessful.

Success was eventually achieved in 1998 at the World Chefs Congress in Melbourne, Australia when Scotland was admitted as the 60th member country, a proud moment for all of us but in particular for Brunton who had committed so much of his time and energy to achieving this objective.

Brunton Smith lead Scottish Chefs with great dignity and distinction through those challenging early years, he was always well prepared for any Board meeting and is an accomplished speaker, no better demonstrated when he had to respond to an address by HRH The Princess Royal at a Charity Lunch in Glasgow in 1999. His reply on that day was faultless and was one of his finest moments.

Brunton now enjoys his retirement where he continues to indulge in his love of Scottish history participating in local rambles with his wife Irene visiting various parts of Scotland whilst enjoying fine Scottish Cuisine.

# Obituary

## GARETH LINDEN 1980-2023

By David Hunt,  
Vice President of Scottish Chefs

Gareth first came to my attention at Anniesland College where he was the Head Chef at our contract. He was always looking to further his career within kitchens and hospitality and was always inquisitive, eager to compete and get involved with the Scottish Culinary team.

And so his culinary journey began as I took Gareth under my wing and started the process. It was very apparent from an early stage that he had a great work ethic and showed passion and commitment in any kitchen he was involved in. Gareth proved this by entering many competitions namely –

- Scot-Hot Contract Catering Chef of the Year (2011)
- Braehead Game Chef (runner up, 2013)
- CIS awards Scotland (winner, Contract Catering Chef, 2013)
- Scottish Culinary Team, Battle for The Dragon, Wales (2016)
- Scottish Culinary Team, Culinary Olympics, Erfurt (2016)

He also had his own business ventures over the years and supported his local community by fund raising and taking part in many charitable events.

Gareth will be sadly missed by those who knew him and cooked alongside with him on his culinary journey. A huge thanks to his Mum Lynda for the photographs and support in writing this piece.



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# COLLEGE NEWS

## FOCUS ON UHI PERTH

UHI Perth is an academic partner within the University of the Highlands and Islands (UHI), offering higher and further education in Scotland. Courses range from essential skills to postgraduate degrees across a varied range of interesting subjects. Currently, just under 7,000 students' study either full-time, part-time or online.

The Hospitality and Food Studies department offer highly commended programmes delivered in partnership with the most talented industry professionals. We understand the need for our students to be work-ready and to achieve this we ensure we have strong links with employers in the hospitality sector.

A partnership between UHI Perth and Aramark brings a unique catering service to the UHI Perth campus. Within the Brahan Food Court, all the food is prepared by the students who are studying on various hospitality programmes. This partnership provides the students with the opportunity to work in a fast-paced restaurant serving meals to fellow students, staff and visitors, gaining the real-life kitchen and front of house experience they'll need in industry. In addition, they get the chance to develop their skills in fine dining with the public in our training restaurant.

Former students, including Andrew Fairlie at Gleneagles and Tom Kitchin in Leith, have gone on to gain Michelin stars for their restaurants. In 2013, we took part in a BBC TV series 'The Chef's Protégé' which saw Tom Kitchin choose a student as a protégé to mentor and develop.

There are scholarship opportunities, such as HIT Scotland funding a student to attend the prestigious EHL Hospitality School in Lausanne Switzerland. In September 2023, we also hosted of the Scottish Highland Chef Competition which was featured on STV News. Alumni Iain Tennant, now working at The Gleneagles Hotel was crowned Scottish Highland Chef overall winner, under the watchful eye of five Michelin Chef judges.

## UHI | PERTH



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[www.perth.uhi.ac.uk](http://www.perth.uhi.ac.uk)

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### Our college members





# INTERNATIONAL CHEFS DAY 2023



## Each year on October 20th we celebrate International Chefs Day.

Since its creation by the Late Chef Dr. Bill Gallagher in 2004, Worldchefs has committed to using International Chefs Day to celebrate our noble profession. Chefs have a wonderful opportunity to make a positive impact in our communities by celebrating this special day with children. Every October, Chefs come together to inspire and educate the next generation about the joys of cooking, healthy eating, and the importance of sustainability.

Over the past years, Worldchefs has partnered with Nestlé Professional to teach children around the globe by providing a toolkit and guiding Chefs to host fun-filled workshops worldwide.

It is the belief that International Chefs Day can help our children the Worldchefs way by working together in Preparing Children for a Healthy Life. This year's campaign for International Chefs Day is **"Growing Great Chefs."**

The "Growing Great Chefs" campaign promises to inspire curiosity, creativity, and a love for cooking among children from all walks of life. By sharing the joys

of the culinary profession, Nestlé Professional and Worldchefs hope to leave a lasting impact on young hearts, nurturing the potential of future culinary leaders.

Even though the actual day was on 20th October the campaign runs on for the year. Here are some photos from Scottish schools and colleges which took part this year.

Anne Brown helps children make a huge Paella dish, a Sweet Pizza and a Smoothie which they all loved. All the children seemed to be so involved and enjoying the experience!



# Interview with GREGG WALLACE

By Neil Thomson

On a recent cruise on the Queen Elizabeth I met BBC MasterChef host and presenter Gregg Wallace. He was on the ship accompanied by his wife Anna and was a guest speaker providing two highly entertaining presentations as the Queen Elizabeth sailed from Bermuda to the Mediterranean.

After I returned home I got in touch with Gregg and we were delighted that he accepted an invitation to take some time out while filming MasterChef to have a chat with Jak O'Donnell and myself for the Scottish Chefs magazine to discuss his fascinating and varied career as well as his experiences as the face of MasterChef for over 20 years.

His career story starts when Gregg left school at 15 years of age without any qualifications and over the next few years drifted from job to job including labouring, roofing and being a Mini Cab driver.

But Gregg was ambitious and had a desire to move on so when he was in his early 20's and was offered a job at Covent Garden Market he accepted it. There he started in the warehouse and moved on to being a van driver providing deliveries to many of London's famous restaurants. He convinced his boss to allow him to move into sales and walked around visiting all the restaurants to speak with the chefs to establish what produce they needed. It was at this time that his boss was looking for someone to go to France and visit Rungis Market in Paris and Gregg was up for the task. By driving to Paris and sourcing fruit and vegetables first-hand he could promise chefs the produce they were looking for. With all this experience by the age of 24 he had started his own greengrocer business.

He built a solid client base among London restaurants and by the age of 30 the company had a turnover of £7m per annum and had 15 trucks on

the road bringing produce from not just France & Italy but from all over the world.

As the trend then moved to chefs using local and seasonable vegetables Gregg was able to source locally grown produce. He was also introduced to a freelance journalist who worked for the Caterer & Hotel Keeper magazine and also did some work for BBC Radio and, along with his good friend Charlie Higgins, was invited on to a BBC radio show to talk about vegetables. This marked the start of his broadcasting career and for the next 6 years hosted a radio phone-in called 'Veg Talk.'

As his broadcasting career grew and became more and more established his agent advised that the BBC was going to relaunch the TV series MasterChef and he was invited to meet Producer Karen Ross and take a camera test where they asked him to talk for a few minutes on fruit and vegetables, after which followed an informative talk for 45 minutes on the same subject. Gregg got the job! The BBC also signed Australian chef John Torode who would co-present the show and so started over 20 years of friendship. Over the years the show has grown and now is a global success with MasterChef programmes broadcast in over 60 countries to an audience in excess of 300 million. Never in their wildest dreams could anyone have foreseen the phenomenon it has now become.

A typical day at MasterChef starts between 9-9:30am when Gregg and John meet with the Director to discuss the programme, the

participants and introduction to the challenge which will be filmed that day. Once the programme starts filming Gregg ensures that the participants are put at ease - cooking on television can be a nerve-racking experience - therefore he tries to calm their nerves so that they can do their best. On completion of the challenge, time is taken to take camera shots of all the dishes before the tasting and judging commences. Thereafter follows the critique and a detailed discussion on each contestant. Gregg shares that what we see on television is only few minutes covering all contestants however there is actually always considerable time spent on each contestant and a lengthy debate on each dish.

Of the three shows broadcast on BBC Gregg finds Celebrity MasterChef the most fun. The reason he believes this is, is down to the fact that the contestants are already comfortable with cameras and can perform for the audience.

Jokingly we mentioned the terror of encountering Monica in the programme but Gregg reassured me that out of chef whites both Monica and Marcus are completely different from how they are perceived on screen and are in fact excellent company and he has enjoyed many great times socially with them both. Gregg also speaks very highly of John Torode, they have been friends now for over 20 years. In fact Gregg used to supply John with fruit and vegetables before they worked together on television and John was best man at Gregg's wedding.

Gregg Wallace



**As host of MasterChef:** The Professionals he has worked with three of the most highly respected chefs in the industry - Michel Roux, Monica Galetti and Marcus Waring. Gregg told me that working with them has been educational and he has learned so much about cooking from all of them. The standards they set are so high due to their focus and passion for food. Over the years they all have grown into their role and become more

tolerant and accepting of mistakes. This is sometimes apparent with the Skills Test of which Gregg admits he has no prior knowledge or input into challenge. Nerves can of course play a part with even the most accomplished chef and leave a contestant completely traumatised, nevertheless Gregg believes it is important that any chef entering MasterChef: The Professionals should have the basic skills.

We then moved on to talk about the changes in food styles witnessed over the years of the programme specifically more Asian flavours coming to the fore and the fact that they are now mainstream and not new anymore. I asked Gregg to choose his own favourite cuisine and without hesitation he admitted he is a lover of Italian cooking, mainly for its flavours and simplicity which is the basis of the kitchen in the home of any Italian family.

Moving on to Gregg's other passion health & lifestyle, which was triggered by the realisation that he was not eating correctly, his cholesterol was too high and the fact that he was general unhappy with his appearance on television. This led to a change in lifestyle and resulted in a loss of five stone which subsequently generated press interest.

During lockdown as his normal workload was drastically reduced, he committed to building the website **GreggWallace.Health** which has now become an important part of his life. Gregg is passionate about tackling obesity and the impact its growth is having on the NHS in the UK and he is currently working with medical research specialists from Loughborough University on this subject. With the support of his wife Anna, to whom he attributes changing his life and approach to food, **GreggWallace.Health** has developed a bank of 500 nutritionally balanced recipes all cooked by



| Gregg Wallace with Scottish Chefs' Neil Thomson aboard the Queen Elizabeth I

Anna and available on the website. Additional input is provided by Nutritionist Katharine Bright and Personal Trainer Sarah McDonagh and together they make up a dedicated team encouraging people to make healthy choices as opposed to dieting and fasting which on its own will simply Gregg believes not work.

At the start of 2023 Gregg was recognised in the New Years Honours with the award of an MBE for his services to the food industry and charity through his work as an Ambassador with Ambitious about Autism, something which quite

rightly makes him very proud.

We could have continued to enjoy speaking to Gregg for a lot longer, but unfortunately time was against us as the BBC security wished to lock up the MasterChef kitchen so reluctantly, we brought our interview to a close but I would like to take this opportunity to thank Gregg for making himself available to speak with Jak and myself for this issue of *Infusion* particularly at such a very busy time filming MasterChef. I look forward to meeting him again in the future – who knows perhaps that might be on another cruise...

## Past MasterChef: The Professional winners from Scotland:



| Derek Johnstone (2008)



| Jamie Scott (2014)



| Gary Maclean (2016)

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# LOCAL SUPPLIER *Focus*



The Edinburgh Butter Co.

## The Edinburgh Butter Company

We spoke to Director Hilary Sinclair about the company she set up with her husband and how they have gone from selling flavoured butters to local delis to sending butter to bakers, hotels and shops all over the country.

### How did you get into butter making?

My husband and I started to run supper clubs from our home in Edinburgh in 2016 and in 2017 we went to Australia to see friends and learned about the thriving artisan butter makers on the East Coast. When we returned home, we started to make flavoured butter for our guests and that's when our business was born! We saw an opportunity and just went for it.

We began to make cultured & flavoured butters for a local deli from our kitchen and before we knew it, The Balmoral quickly signed us as their butter producer.

As more orders started coming in from different restaurants and delis we quit our jobs, moved into a 1000 square foot factory just outside Edinburgh City in 2019, in 2022 we moved premises again and now produce over 2.5 tonne a week.

### What products do you make now?

We actually stopped making the flavoured butters a few years ago mainly because they were so time consuming and the demand really was for the cultured butter. We now sell our butter in 2 formats – 1kg unsalted sheets & 200g salted logs using Blackthorn Salt. We also sell our cultured buttermilk and crème fraiche.

### What is cultured butter exactly?

Instead of a straight churn butter where you would just churn double cream we add a live culture to our cream and leave it to ferment overnight. This produces a smooth & silky crème fraiche which is then churned to make our signature cultured butter. The culturing process gives our butter a higher fat and lower water content which is ideal for making viennoiserie or pastry. The culture also gives the butter a unique taste that carries through to finished baked pastries or even just slathered on your toast!

### What is your favourite part of your job?

I know it sounds cliché but no 2 days are the same – the variety keeps us on our toes!

I try to be on the factory floor a few days of the week but most of my week is spent running the HACCP and H&S side of the business. I also love speaking to our customers all over the country. It's pretty amazing when you taste a croissant in a bakery in the middle of Wales for example and know that it's been made with our butter.

### And what is the most challenging?

Probably growing the business especially in physical terms. We've already been through 2 factory moves and quickly coming to outgrow the one we're in. Building a new factory is such a massive project. When we moved into our current factory we invested in lots of new machinery which was great but it took us a long time to get to know how to use it to its optimum productivity and made lots of not great butter along the way! So the thought of doing all that again is daunting but equally exciting!

### Where can our readers buy your butter?

We sell most of our butter direct to our customers and send it out nationwide. We also use distributors who sell into many delis, farm shops and food halls. Give us an email at [theedinburghbutterco@gmail.com](mailto:theedinburghbutterco@gmail.com) and we will point you in the right direction!

## ADIT



### ADIT, Schott Zwiesel and Fortessa in the UK

ADI Trading Ltd (ADIT) manages the brands Zwiesel Glas, Schott Zwiesel and Fortessa in the UK. Brands focused on the catering trade and trusted around the World, for design excellence, superior refinement and durability.

ADIT supply mouth-blown and machine-made crystal stem and barware, bone china, porcelain and stoneware, 18-10 and silver-plate flatware, co-polyester drinkware, plus specialist items such as bespoke tableware and wash racks.

### A glimpse behind the scenes

Zwiesel Kristallglas AG, the company behind Zwiesel Glas and Schott Zwiesel has over 150 years of experience, the most advanced production facilities for crystal glass in the World and has been the source of every major innovation in crystal since 1962. For example, our tritan crystal has superior brilliance, clarity and durability – plus is the only crystal glass to have achieved a full eco-profile.

Fortessa has a lineage of over 30 years. It's design team creates chinaware and metalware specifically for the catering trade. Fortessa products are now in over 80% of Forbes listed 4- and 5-star US hotels.

### Adding to the Diner's Experience

ADIT aim to provide solutions for all service areas in a five-star hotel. From fine dining to banqueting; from bar to room service. The breadth of our portfolio enables Chefs to create unique presentations to differentiate their establishments from competitors.



Memorable glassware, chinaware and cutlery adds to a customer's experience and provides physical evidence of value. This makes it more likely customer expectations will be satisfied, they will remember your establishment, recommend it and return themselves.

### Complimentary Design

Our brands win prestigious design awards every year.

Our designers' passion is to add to the pleasure of a customer's experience. We aim to create products that are memorable, but still easy for staff to handle.



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# A TASTE OF AUTUMN COMES TO SCOTTISH HOSPITALITY AND OFFICE VENUES AS NESPRESSO PROFESSIONAL LAUNCHES NEW HAZELNUT FLAVOUR



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Nespresso Professional has added a new blend to its Creations coffee range. The new roasted hazelnut flavour of **CAFFÈ NOCCIOLA**, will sit alongside **CAFFÈ CARMELLO** and **CAFFÈ VANILIO**, coffees specially designed to go with milk, inspired by the expertise of the world's finest baristas.

The rich, roasted hazelnut flavour of **CAFFÈ NOCCIOLA** cascades through a smooth South American Arabica blend. Through the coffee's malted cereal character comes a caramelized nutty note - a cue to slow down and savour the coffee moment.

The Creations coffee range is designed for coffee drinkers to express their creativity, with easy to reproduce recipes from around the world, in the office or a hospitality venue.

There is no "just one way" to drink coffee – there are plenty of recipes and the perfect harmony of ingredients does not happen by chance. It all starts with getting the coffee blend right.

**CAFFÈ NOCCIOLA** is perfect with milk, becoming a milky delight with the hazelnut flavour taking on a delicious praline character to linger over. The new offering will allow hospitality and office managers to give guests the chance to indulge in something new by experimenting with a range of diverse drinks, from daring creations to classics with a twist, such as the **Speculoos Caffe Latte**, **Speculoos Flat White** and the **Honey Orange**.

Like all Nespresso coffees, **CAFFÈ NOCCIOLA** has been sourced through the Nespresso AAA Sustainable Quality Program, a unique approach developed to secure the highest quality coffee while protecting the environment and enhancing farmer welfare. Nespresso's care for natural ecosystems is a key ingredient in making their unique coffees. Skilfully handpicking beans that grow beneath shaded trees is just one example of the farmers extraordinary devotion to their coffee.

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

*"Scotland's hospitality has some of the best places in fine eating or to enjoy a relaxed coffee. Being able to offer the best coffee and enhancing the range is something we feel extremely passionate about. We are delighted to be able to offer the new **CAFFÈ NOCCIOLA** to customers to ensure they can serve their colleagues or guests the best coffee possible."*

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# WINNERS OF THE FIRST EVER SCOTTISH CHEFS NESPRESSO PROFESSIONAL STUDENT COFFEE CHALLENGE REVEALED

13th November 2023

Sponsors for the event



The winners being presented with their prizes by Michel Roux



The winning team with judges

Scottish Chefs teamed up with Nespresso Professional for the first ever student coffee challenge. The winning team from Edinburgh College, Milton Campus each received an invite to the Scottish Culinary Team dinner at Prestonfield House Hotel where they met Michel Roux, Patron of Scottish Chefs, and were presented with a signed book from him, plus a Nespresso M100 coffee machine for their college.

Teams were made up of three students, all in full time catering and hospitality college courses, and were given two hours to produce an afternoon tea selection alongside Nespresso coffee.

The winning menu from Ana Fernandez Santoz, Niamh Bortherton and Mairi Edwards was made up of Tiramisu Mont Blanc, Coffee Apple Choux au Craquelin, Smoked Mackerel and Beetroot Tart and Puff Vegetable Samosa.

The judging panel of Joe Queen, Chair of The Scottish Chefs Culinary Committee, Kevin MacGillivray, International World Chefs Accredited Judge, Derek Johnston, the first winner of BBC MasterChef The Professionals, and Donna Dowson,

Head of Sales UK, Nespresso, noted the winning team's overall balance between sweet & savoury and the variety of pastry skills displayed by the students. The standout item was the smoked mackerel with beetroot with judges saying the flavours were an excellent combination.

Donna Dowson, Head of Sales UK, Nespresso, said: "It was a privilege to support this competition, and help support the next generation of culinary superstars. It was inspiring to see the high standard on display and such imaginative menus to complement our coffee. When food is this delicious, being able to offer the best coffee is something we feel extremely passionate about, and we hope this is the first of many competitions to come."

Joe Queen, Chair of the judges, said:

**"We are absolutely delighted to partner up with Nespresso on this new competition and help ignite the imagination of the students to develop new ideas and combinations to bring the Nespresso coffee into their creations. The judges were really impressed with the quality and flavours produced on the day from the winning team from Edinburgh college."**



Nespresso Afternoon Tea

## MENU

**Tiramisu Mont Blanc**  
Chocolate Cappuccino Sable Tart Topped with Chestnut  
And mascarpone dome, garnish with chocolate leaf

**Coffee Apple Choux au Craquelin**  
Filled with A coffee caramel Creme Patisserie and apple compote

**Smoked Mackerel and Beetroot Tart**  
Mackerel Quiche topped with a Beetroot Relish

**Puff Vegetable Samosa**  
Homemade puff pastry filled with spiced vegetable  
Served with a Coffee Sauce



The winning menu

Some of the competition dishes

# Hospitality HEALTH



Hospitality Health is a Scottish charity founded in 2018 by Gordon McIntyre and 4 Trustees to support staff and businesses engaged in the hospitality industry. Hospitality Health is trying to change the mindset of management of organisations into thinking differently about how they look after their teams, recruitment and retention is a real problem in the sector.



Founder Gordon McIntyre

We support industry by awarding a Wellness Charter to the companies that are creating a supportive and positive culture for their staff and teams. The details of the Charter can be found here. Several have been presented and we hope to continue the process further throughout Scotland, in 2023 making the industry a more attractive choice for careers. It is expected that the Charter will increase staff retention and help in recruitment of new members to the team. We also suggest that businesses should have an EAP (Employee Assistance programme) to support their teams.

Staff members within the industry in Scotland are offered opportunities to attend Mental Health First Aid Certificated training, which is fully funded by the charity, the course is delivered via Zoom.

Staff from the UK can access help via the website, to support their wellbeing which is updated often. In addition, the Blog which is uploaded each month, offers lots of hints and tips for supporting a positive mindset and positive attitude towards mental health.

We also upload out "10 Quickfire questions" within the In Profile section of the website. This highlights personalities from the industry offering their responses to some simple and not so simple questions, including how they look after teams wellbeing.

We are always happy to receive feedback and offers of fundraising support Gordon can be contacted by email [gordon@hospitalityhealth.org.uk](mailto:gordon@hospitalityhealth.org.uk)

## What is it all about?

### A few main areas of action

- Trying to change the mind set of management of organisations into thinking differently about how they look after their staff (recruitment and retention is a real problem now in the sector. Staff move to a competitor sometimes for just a few more pence an hour. However, it is known that they do not all just work for money. Most employees appreciate being a valued member of the team. This can be created by building a caring environment within the team and can be done by promoting wellbeing and supporting staff's mental health.
- To promote the adoption of an Employee Assistance Programme, supplied by Hospitality Action. This is clearly in line with the first point above, it shows a real concern for the employees' wellbeing.
- To award Wellness Charters to the organisations that are recognising staff wellbeing and promoting support for mental health.
- By offering training programmes and in particular delivering resilience courses to staff in the industry. This 2hour programme is delivered to groups of 10-15 in a workshop, where they develop strategies for 'bouncing back.' Techniques are taught by the presenter of how to think in a positive manner.
- The charity website has been developed to become a portal that staff can use for support when they may be in a crisis. Support information and signposting with links to other relevant organisations can be sourced by two or three clicks.

# 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)

Member of the ...



# 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:



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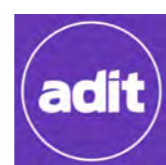
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# 2023/2024 CALENDAR OF EVENTS

## NOVEMBER 2023

- 03 HIT Scotland Edinburgh Lunch, Sheraton Hotel Edinburgh
- 8-9 Public Sector Catering Expo. East of England Showground Peterborough
- 9 HIT Scotland London Lunch, Grosvenor Hotel, London
- 13 Hotel Cateys, Westminster Park Plaza
- 20 Scottish Culinary Team Dinner, Prestonfield House, Edinburgh
- 22 BCF Student of the Year 2023, University College Birmingham
- 30 HIT Scotland Christmas Party, Voc Grand Central Hotel, Glasgow

## JANUARY 2024

- 15 Scottish Chefs Sponsors Event Tynecastle Park, Edinburgh
- 22-24 Welsh International Culinary Championships, ICC Wales
- 31 Major Chefs Culinary Challenge, New College Durham

## FEBRUARY 2024

- 2-7 IKA Culinary Olympics, Stuttgart, Germany
- 8 Major Chefs Culinary Challenge, South Devon College
- 9 Major Chefs Culinary Challenge, Eastleigh College

## MARCH 2024

- 5-7 IFEX, Belfast
- 18 Contract Catering Awards, Leonardo Royal Hotel, London
- 25-27 Hotel Restaurant and Catering, ExCel London
- 26 Scottish Chefs AGM

## APRIL 2024

- 21 Craft Guild AGM, Hilton Waldorf, London

## MAY 2024

- 28-29 British Culinary Championships, Bedfordshire College

## JUNE 2024

- 24 Craft Guild of Chefs Awards, Grosvenor House, London

## JULY 2024

- 3-5 LACA Main Event & Education Catering Exhibition Birmingham

## AUGUST 2024

- 5 Scottish Chefs Annual Golf Challenge, Carrick Course, Loch Lomond

## OCTOBER 2024

- 20 Worldchefs International Chefs Day

## FEBRUARY 2025

- 18-20 CATEX Dublin
- 26-27 ScotHot Glasgow



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