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SUMMER 2024



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Olympics



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WELCOME

Welcome to the Summer edition of Infusion - the magazine for Scottish Chefs - the official National Organisation for all chefs in Scotland and member of The World Association of Chefs Societies (Worldchefs) the internationally recognised accrediting body for Culinary Competitions.

Several months has passed now since the Scottish Culinary Team competed on the world stage at the Culinary Olympics in Stuttgart. The competition, which is organised by the VKD, the German Chef's Association in Luxembourg & endorsed by Worldchefs, is held every four years and there is a lot of hard work goes into organising the team. The logistics alone involve getting all the equipment, ingredients and the whole team to Stuttgart! It takes a lot of dedication and time and I would like to thank all those involved for their continued support especially our Team Manager Orry Shand and the team members whose dedication & commitment have been truly amazing putting Scotland on the World Culinary Map.

This year we celebrate the 30th Anniversary of Scottish Chefs and we thought there is no better way to celebrate this is than by hosting a celebratory meal. We are holding a lunch on the 18th November at Scottish Gas Murrayfield Stadium. This will be a great afternoon for everyone to get together and we look forward to seeing as many of you there as possible. We will of course keep you updated with more details as soon as we have them.

We're also excited to be launching the Scottish Chefs Young Ambassadors – a new initiative aimed at the newest and next generation of chefs working their way up through the ranks. See page 20 for more details.

And finally our annual Golf Day (one of the best days in the industry even if I do say so myself!) will be on Monday 5th August at the Carrick Golf Club, Loch Lomond. This promises to be a fabulous day out with many familiar faces.

I hope you all have a fantastic summer & look forward to seeing many of you at the 30th Anniversary Lunch in November.

Robin Austin
Scottish Chefs President

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IKA CULINARY

Olympics 2023 REVIEW

Stuttgart, Germany
2nd – 7th February 2024



No sooner had the Scottish Culinary Team returned from Luxembourg 2022 they started planning immediately for the IKA Culinary Olympics held once again in Stuttgart, Germany in February 2024. Orry Shand and Craig Palmer led the Team, planned the schedule of training sessions throughout the year and were responsible for menu development for the event.

Because of their hard work and dedication, the team won silver medals for both their Restaurant of Nations menu and their seven course Chef's Table and are celebrating breaking into the world's top ten ranking culinary nations.

The menu was designed using the finest Scottish produce including venison loin & 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 and all of us at Scottish Chefs are extremely grateful for all sponsorship that was received throughout the year most notably from Entier who not only provided sponsorship but also training facilities and refrigerated transport. We would also like to thank Strachans of Aberdeen for their sponsorship and logistical support in shipping equipment to Germany. Once again we were successful in being awarded a grant from the Scottish Government to promote Scottish produce internationally.

Together with our Fab 50 partners and key sponsors Highland Game, Hit Scotland, Bakkafrost, Wellocks, Nespresso Professional and many others the team found themselves in an outstanding position heading to Stuttgart.

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

Members of Scottish Culinary Team 2023-2024:

Orry Shand **TEAM MANAGER**



Entier, Aberdeen

Craig Palmer **TEAM CAPTAIN**



Wild Thyme, Crieff

Jamie Mackinnon



Seafood Restaurant, St Andrews

Rory Taylor



Entier, Aberdeen

Craig Coupar



Wild Thyme, Crieff

Andrew Clark



Entier, Aberdeen

David Millar



Jupiter Artland, Edinburgh

Simon Perkins



Bonnie Badger, Gullane

Alanna McCarthy



Meldrum House Hotel, Inverurie

Fraser Cameron



The Globe Restaurant at Annandale Distillery

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



Comment from Team Manager Orry Shand

Stuttgart 2024 IKA culinary Olympics was a great success for the Scottish culinary team going from double bronze in 2022 in the world cup to double silver this year, in particular our hot kitchen score of 86,670 which was not far off the gold medal bracket. In the lead up to the event the team worked tirelessly with suppliers and local companies and sponsors to make sure we had the best ingredients going into the competition to showcase Scotland's best produce. We had two run-through dinners at Meldrum House in Aberdeenshire and Prestonfield House in Edinburgh which were both very successful and gave the team an excellent platform to master the competition dishes. The team were very organised and rehearsed going into the competition in Germany and

although ran into a few hurdles managed to step up and perform to a high level on the competition days to take home the prestigious Olympic silver medals.

Now that the dust has settled the team turn their attention to the Culinary World cup in Luxembourg for November 2026 to try and achieve the ultimate goal of a gold medal on the world stage.

Finally I would just like to say 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!

Scottish Chefs would like to say thank you to our Culinary Team sponsors:





Going for Gold

HISTORY OF CHEFS WHO HAVE COMPETED FOR SCOTLAND

In February of this year the Scottish Culinary Team once again competed at the IKA Culinary Olympics in Stuttgart, Germany where they won Silver Medals in both the Restaurant of Nations & Chefs Table.

Scottish chefs competing internationally however is not new. There have been many chefs over the last 40 years who have distinguished themselves in Culinary Competitions representing Scotland. We thought for this issue of Infusion readers would be interested about just some of the outstanding performances of Scottish chefs in International Culinary Competitions going as far back as the 1980s.

Ferrier Richardson, now Chef Proprietor at the award-winning The East End Fox in Glasgow, was just one of many chefs who were pioneers in international competition. Together with former Scottish Chef of the Year Charlie Price and Bill Costley, founder of the Costley & Costley portfolio of hotels, these chefs were instrumental in putting Scotland on the culinary map in the late 1980s. In 1988 a team

from Scotland managed by Charlie Price and made up of Ferrier and some of Scotland's finest chefs of that period competed at the Culinary Olympics in Frankfurt. At that time Scotland was still yet to be recognised as a national team but there can be no doubt that the achievements in 1988 in the regional category set the standard for the success in the years that followed.

The full team of 1988 comprised of Ferrier Richardson, Charlie Price, Peter Jackson, William Gibb and Bill Costley - all of them multi award-winning chefs. They trained via the renowned British Transport Hotels (BTH) apprenticeship scheme and their impressive CVs boasted some of the most famous hotels in Scotland. The team was assisted by Kevin MacGillivray (that name sounds familiar!), John McGeever, Willie Deans, Robin Gray and Sandy Gourlay – all well-known names in their own right.

The team competed in the Restaurant Plates category where food intended to be served hot has to be displayed cold, requiring skills in food display presentation. The team returned to with a Gold, Silver and Bronze Medal and thus established Scotland as a credible force in international competition.

Following this initial success the team were offered the opportunity by the Chefs & Cooks Circle (now the British Culinary Foundation) to compete as the Great Britain team at the next major event which was held in 1990 at Food Asia in Singapore. The team of twelve chefs, all in fact from Scotland and managed once again by Charlie Price, competed both as individuals and as a national team where they had to cook a 3-course menu for 120 guests. The improvement in the team's performance from 1988 was demonstrated by the award of 17 Silver Medals and 3 Bronze, a significant achievement.

Further success was to follow in 1992 at the Culinary Olympics in Frankfurt where the team, once again representing Great Britain, consisted of fifteen chefs and this time was led by Ferrier Richardson. The key was maintaining continuity in team members and by this time some new additions had joined the team, most notably Bruce Sangster and Willie Pike among others. This team continued to build on the success of the previous four years returning with 5 Gold Medals, 2 Silver Medals and 8 Bronze Medals.

The Salon Culinaire 1993 at Hotelympia in London was the next competition for the team with Ferrier once again at the helm as Team Manager. Hotelympia, while not a World Association of Chefs Societies ranked culinary event, has always attracted some of the top competitors from Europe and the UK and once again the team was to distinguish itself with 7 Gold and 1 Bronze Medal being awarded.

The final competition for the team under the direction of Ferrier was in 1994 at Food Asia in Singapore where the team achieved some of the best results not least winning the prestigious World Championship Hot Live Cooking Competition and the award for the Most Outstanding National Team. In total 10 Gold, 10 Silver and 8 Bronze Medals were achieved. Furthermore, team member Ann Brown, who has gone on to be recognised as one of the world's leading food artists, was awarded the Top Pastry Chef in the competition – an outstanding achievement.

The banner to carry Scottish Chefs forward was then passed on to the

late Tony Jackson and under his management the Scottish team continued to gain acclaim all over the world and in a future issue of Infusion we will return to cover more past achievements of Scottish chefs throughout the years.

Following the multiple successes of all of these outstanding chefs it was clear that in order for Scotland to be fully recognised within international culinary competition and to have the opportunity to compete as a national team across the globe it required national status. This therefore was a contributory factor in the founding of the Federation of Chefs Scotland (Scottish Chefs) in 1994 and the acceptance of it in 1998 as a full national member association of the World Association of Chefs Societies.

This is just a very brief history of Scotland's efforts in international culinary competition over the years and we are both proud and grateful for the achievement of all past Scottish teams. Moving forward we hope that it will provide inspiration for those that follow in such talented footsteps.

The trophy for Most Outstanding National Team (Hot Cooking) 1994





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Lobster signature dish by Stevie McLaughlin at Restaurant Andrew Fairlie

Worldchefs President Thomas Gugler (centre) with Scottish Chefs Kevin MacGillivray (L) and Neil Thomson (R)

Dessert by William Curley



SCOTTISH CHEFS 30th ANNIVERSARY LUNCH

As Infusion is going to print we are busy organising this exciting event to help celebrate Scottish Chefs 30th Anniversary.

I am sure many of you will remember our 25th Anniversary Celebratory Dinner held in the magnificent setting at the Gleneagles Hotel back in November 2019. It was a fantastic evening celebrating the finest of food cooked by some of Scotland's finest chefs. Our 30th celebration may not be such a lavish affair but more of a relaxed lunch with good food, good culinary friends and hopefully some good banter!

We will be holding the lunch on Monday 18th November at The Centenary Club, a brand new premium hospitality suite situated within the famous Scottish Gas Murrayfield stadium. The Scottish Culinary Team will be cooking the main course with a view to Luxembourg's 2026 Culinary World Cup. We look forward to seeing as many Scottish Chefs, suppliers and sponsors there as we can. Keep an eye on our social media for further announcements.

Scottish Chefs Nespresso Professional Student Coffee Challenge Returns

The winning recipe to be included in special
Scottish Chefs anniversary cookbook



Donna Dowson, Head of Sales UK, Nespresso, said:

"It was a privilege to support this competition last year, and help support the next generation of culinary superstars. We can't wait to once again be inspired by the imaginative menus to complement our coffee. We would encourage anyone to enter, as this year the competition is extra special with it being the 30th anniversary of Scottish Chefs and the chance to be included in the anniversary cookbook."

Joe Queen, Chair of the judges, said:

"We are absolutely delighted to once again partner up with Nespresso on this competition and help ignite the imagination of students to develop new ideas and combinations, with an afternoon tea to complement Nespresso's coffees. For anyone looking to pursue a career in hospitality, the competition offers a great chance to showcase talent, so I would encourage all aspiring chefs to enter."

SCOTTISH CHEFS 21ST ANNUAL Golf Day

We can't quite believe that this year we will host our 21st annual Scottish Chefs Golf Day.

Our first one, started by former Scottish Chefs President Ian Macdonald and current Chief Executive Kevin MacGillivray was held on the Strathmore Golf Course just outside Blairgowrie, Perthshire, and so with a blink of the eye we are back at the fantastic surroundings of Loch Lomond on the Carrick Golf Course. The day's itinerary includes coffee on arrival, morning rolls, on-course scoring, goody bags and a fabulous BBQ to finish with the presentation of prizes, a raffle and auction. We still have a few spaces available so if you are interested in joining us please email scottishchefs@gmail.com. You will not be disappointed!

We are happy to offer all Scottish Chefs members a discounted price of £80. Non-members are welcome too with tickets at £90.

Scottish Chefs last year teamed up with Nespresso Professional for the first ever student coffee challenge, and we are pleased to announce the return of the competition for 2024. As Scottish Chefs celebrates its 30th anniversary, the winning recipe will be included in a special anniversary cookbook, as well as receiving a Nespresso M100 coffee machine for their college, and a bespoke pastry chef masterclass to further refine their skills.

Last year, 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.

To enter the competition, teams must be made up of three students, all in full time catering and hospitality college courses, and submit an afternoon tea selection with savouries and Nespresso pastries. Six teams will then make the final which will be held at Milton College, Edinburgh, where teams will be given two hours to produce their afternoon tea selection for a judging panel including 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.

The winning menu from Ana Fernandez Santoz, Niamh Bortherton and Mairi Edwards last year was made up of Tiramisu x Mont Blanc, Coffee Apple Choux au Craquelin, Smoked Mackerel and Beetroot Tart and Puff Vegetable Samosa. Think you can top that? Email joeq@archerfieldhouse.com for further details or [follow this link](#).



THE SCOTTISH CULINARY CHAMPIONSHIPS

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365 events

2025 26th – 27th February 2025,
SECC, Glasgow

365 Events, the organisers of the ScotHot 2025 exhibition are proud to be associated with Scottish Chefs in staging every other year The Scottish Culinary Championships.

The Scottish Culinary Championships are run as part of the major 2-day ScotHot exhibition and provide a competitive platform for students, entry level as well as established chefs. The competition is fierce and at each championships the Scottish Chefs amend the competition schedule to reflect changes in food culture and the overall foodservice and hospitality market trends.

The 2025 Schedule of Competitions will be available in the autumn of 2024 and will likely as before host competitions in sustainable fish, street food, the 'Food for Life' challenge along with many other regulars including Young Scottish Chef of The Year and the heralded Scottish Chef of The Year.

The competitions will also feature a Skills Arena and Culinary Art.

If you would like to get involved as a sponsor in the competitions or want to find out more about the overall ScotHot Show please contact Lyndsey Harker, Head of Sales on 07946 320096 or lyndsey@365-events.co.uk

If you are a chef or potential competitor and require further details of the Scottish Culinary Championships please contact Cora Strachan, Salon Director on 07771 700626 or cora@365-events.co.uk

We look forward to welcoming you to ScotHot and the Scottish Culinary Championships – make a date for 26th and 27th February in 2025.



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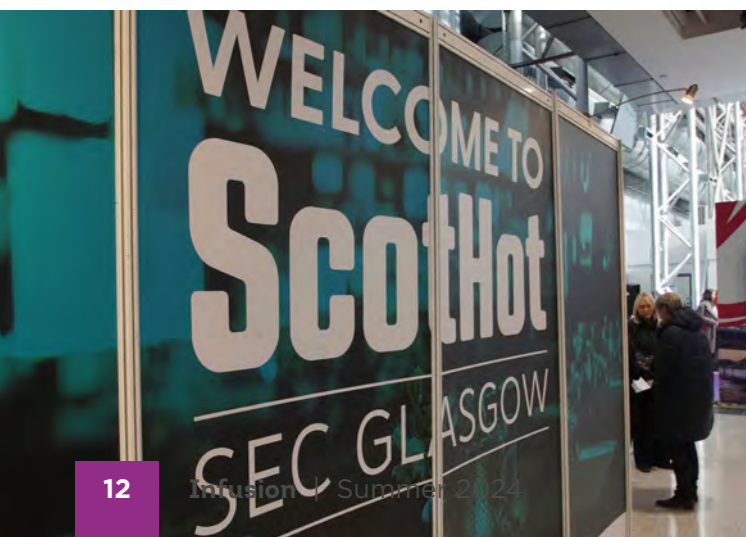
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WORLDCHIEFS PRESIDIUM 2024-2028

In October at the Worldchefs Congress in Singapore national associations will elect the next Presidium who will serve from 2024-2028. The candidates for the office of Worldchefs President are:

- Andy Cuthbert, Emirates Culinary Guild
- Manjit Gill, Indian Federation of Culinary Associations

At the time of going to print we had received an outline of a prospectus from Andy Cuthbert in which he has provided information on how he proposes to take Worldchefs forward for the next 4 years. Good luck to both the entrants.

MEET TEAM ANDY

ANDY CUTHBERT

A champion of empowering the future generation of Worldchefs through culinary unity.



ALAIN HOSTERT

A visionary dedicated to empowering the next generation of chefs through education.



RICK STEPHEN

A luminary committed to empowering the Worldchefs community through competition and skill enhancement.



KRISTINE HARTVIKSEN

An advocate of the Green Chefs inclusion and culinary sustainability



UWE MICHEEL

A global culinary champion passionate about taking the industry to the next level through scholarship programs.



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GOLD SHAH 2024

By Kevin MacGillivray



I was delighted to receive an invite to judge in Azerbaijan at the recent Gold Shah - Inter Food Expo 2024, a Worldchefs accredited continental competition held in Baku. The Gold Shah Culinary Challenge is the arena for culinary talents from Azerbaijan to display their masterly skills and be accredited by a panel of internationally acclaimed judges approved by Worldchefs.

I travelled alongside Neil Thomson, World Chefs Continental Director for Europe North and we both thoroughly enjoyed the experience. The level of competition was of a good standard and the overall organisation by the Azerbaijan Culinary Specialist Association was fantastic with such high energy levels and a willingness to listen to advice on how to improve the overall competitor experience. We were looked after so well and treated to some delicious local cuisine. In amongst all the work we were very fortunate to have a free afternoon to play a game of golf on a course called Dreamland. It was Scotland versus Italy & Sweden (Domenico Maggi, World Chefs Continental Director for Europe South & Magnus Johansson Gold medallist & Culinary Olympic winner with Team Sweden.) Unfortunately Italy sank a lucky put on the last to win!! We would like to say a special thanks to Orkhan Mukhtarov, President of Azerbaijan Culinary Specialist Association and his board of management for a truly memorable experience.



On the golf course!



Left to right: Neil Thomson, Orkhan Mukhtarov, Kevin MacGillivray.

Scottish Chefs membership has always been built around bringing chefs together whether that be partaking in competitions, on the golf course or enjoying a meal at a fundraiser. If you would like to be part of our network check out the details below.

BENEFITS OF JOINING SCOTTISH CHEFS

- You will be supporting Scotland's National Culinary Team
- You will receive a certificate of membership
- Eligibility for discounted rates for Scottish Chefs events & 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)

Membership Type	Details	Price
Standard	Available to everyone in the industry in Scotland	£40
Retiree	For retired chefs	£POA
Group	For institutions with 5 chefs or more wishing to join together	£POA
Education	Per campus	£POA

NEW FOR 2024!

We are currently updating our website and moving forward you will be able to join Scottish Chefs online. The newly updated website will also include a 'Members Zone' filled with exclusive content for members only such as access to all editions of our online emagazine Infusion and a skills area where there will be a library of online tutorial videos. Keep your eyes on our social media for further details.

If you require further information or have any questions please contact robin.austin@scottishchefs.com





COLLEGE NEWS

FOCUS ON WEST LOTHIAN COLLEGE



West Lothian College, is based in Livingston on the outskirts of Edinburgh, offering a wide range of further and higher educational courses to nearly 10,000 students each year, with a vision of striving to develop a highly skilled, enterprising and resilient workforce.

Within the Business, Creative, and Enterprise Faculty, the Professional Cookery department offers comprehensive full-time and part-time courses spanning from SCQF Level 4 to Level 7. The part time courses include partnerships with West Lothian Council. Providing courses for school pupils who obtain the recognised qualifications setting them on their professional cookery career path. We also deliver professional cookery courses for catering staff who want to further their career into management.

The department is well aware of the ever-changing nature of the hospitality sector and places a very strong emphasis on providing industry relevant training through

partnerships with companies such as, Hub International, ScotHot, Essential Cuisine, Hotel Olympia, Riso Gallo and Tilda Rice. An example of a successful partnership is with - Royal Ascot Racecourse where students are given valuable experience of working at one of Britain's most well-known race events. Through such work placements, students gain hands-on exposure that enhances their technical skills, gaining valuable experience of teamwork, working in a fast-paced environment, and the importance of professionalism.

Recognising the evolving demands of the hospitality sector, the college actively collaborates with these industry leaders whilst these partnerships ensure that training remains industry-relevant, empowering students to stay abreast of emerging trends and innovations.

Throughout their studies, students will understand and grasp the fundamental techniques and skills that prepare them for a variety of work placements such as The Balmoral Hotel, Gleneagles Hotel and Townhouse, Restaurant - Andrew Fairlie, Six by Nico, Ox and Finch, Turnberry Hotel and Resort, Ballathie House Hotel, Celtic Park Football

Stadium, and The Globe Inn as well local businesses like Sky, Norton House and Houston House.

The college's Professional Cookery department place a strong emphasis on student participation in competitions. This year, West Lothian College proudly hosted the Scottish heat of 'The Young Risotto Chef of the Year'. With one of our students successfully securing a place in the final, which is to be held at Tottenham Hotspur Stadium- the whole department and college would like to wish Declan the best of luck in London.

Another one of our students, Joanna Maj, was the proud winner- bringing home a gold medal from Italy this week, after competing in 'The CombiGuru Challenge'.

This reaffirms our dedication to empowering students with the skills, knowledge, and mindset necessary to excel in the competitive professional cookery industry.

If you are interested in any of our courses, and would like further information please visit our website www.west-lothian.ac.uk

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Our college members





Welcome to the 2024 new and improved Scotch Beef Club

Young Chef Ambassadors

In the 30th anniversary year of Scottish Chefs we have launched this exciting new initiative created & facilitated to engage young, ambitious and focussed student & trainee chefs to get involved in our fantastic industry.

What will a Young Chef Ambassador do?

- Represent your college or place of work in industry events
- Be a spokesperson for young chefs in our industry
- Communicate with your fellow students/trainees what you have learned
- Create a network for the future
- Build the strength of our future culinary industry
- Have the opportunity to fly the flag for Scottish Chefs at global Worldchefs meetings

What are the benefits of being a Young Chef Ambassador?

- Free Scottish Chefs membership
- Gain knowledge and experience from working with all at Scottish Chefs
- You will engage in supplier outings, field trips, events and masterclasses broadening your skills
- Experience national and international competitions and get support to enter competitions yourself
- Meet fellow chefs boosting both your network and professional relationships
- Boost your employment opportunities by gaining experience in the industry outside the kitchen
- AND plenty of goodies available such as knives, chef jackets and the digital Worldchefs badge and certificate

How do I apply? What are the criteria?

- There are 30 places available
- Applicants must be under 25 years of age
- You need to be nominated by your peer – lecturer, trainer, employer etc. so ask them to email David for more details on how you can get involved - david.hunt@scottishchefs.com

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Members are rightly proud to serve Scotch Beef, Scotch Lamb or Specially Selected Pork on their menus which give the diners the utmost confidence that the product they have purchased has been quality assured and fully traceable from farm to fork. We pride ourselves on the farms we have in membership that they are sustainable and raise their animals in the most ethical manner. Farming with nature.

If you would like to become a member then there is a suite of marketing material that will help drive sales to your establishments. Promotion of our brands through your business helps so many sections of the Scottish red meat sector it is vitally important we support and promote the industry. Restaurants and Hotels are vital cogs in the large wheel that is Scottish agriculture.

[DOWNLOAD MARKETING MATERIALS](#)

Of course, the cream of joining the Scotch Beef Club is our Patron: HRH The Princess Royal who loves all things Scottish and is our long-standing patron.

If you would like to join then complete the application which is a simple supply chain check then send back to me at gnewlands@qmscotland.co.uk

[DOWNLOAD APPLICATION FORM](#)

Or if you would like to know more please call me on 07769714837
Gordon Newlands | Brands Development Manager | QMS

North East of Scotland CHEF & RESTAURANT OF THE YEAR COMPETITION

20th May 2024

Hospitality Training Aberdeen is delighted to bring one of Scotland's most prestigious and respected contests to the Scottish culinary calendar – the North East of Scotland Chef of the Year & Restaurant of the Year competition.



The competition aims to raise levels of culinary excellence with a focus on high quality, local ingredients, and sustainability. The competition is split into 5 categories, Chef of the Year, Young Chef, Seafood Chef, Casual Dining Restaurant and Restaurant of the Year. The best and most creative chefs and eateries compete for the coveted titles which can open doors to future success and create many industry opportunities.

Some of Scotland's most decorated chefs headed to Aberdeen to judge the live cook off hosted at the North East of Scotland College. The panel included industry veterans Joe Queen and Willie Pike MBE from Scottish Chefs, and Michelin Star chefs Stephen McLaughlin, Mark Donald and Billy Boyter who said "we are always honoured to be asked to judge North East Scotland Chef of the Year. What is happening here in the region is fantastic, this competition is second to none. The skills shown and dishes presented today are to be commended, particularly the young chefs who really showcased what talent there is here in local kitchens. Everyone should be very proud of what they have done".

This year's cook-off was followed by an awards dinner at the Chester Hotel, where the names of the winning chefs and dining establishments were announced. As well as the accolades, the winner of the coveted senior Chef of the Year title, Andrew Clark, scooped a £1500 cash prize.

The judging of Restaurant of the Year and Casual Dining Restaurant of the Year was judged by Orry Shand,

Executive Chef of Entier and Scottish Culinary Team Manager and current Scottish Chef of the Year, Craig Palmer of Wild Thyme. The finalists were judged by unannounced inspection of their establishments where all aspects of the dining experience were evaluated. Orry said; "It has been a pleasure to be asked to judge these local restaurants. The quality has been extremely high and goes to show the talent we have right on our doorstep"

The winner of North East of Scotland Restaurant of the Year for the second year running was Amuse by Kevin Dalgleish, one of Aberdeen's most contemporary fine dining venues. The restaurant prides itself on serving seasonal, ingredient led, classic dishes with a modern twist which are packed full of flavour.

Mara, Aberdeen, one of the city's newest eateries, owned by Ross Cochrane and his wife Carolina, won

Casual Dining Restaurant of the Year. Ross is a former winner of North East Scotland Chef, and is inspired by Italian culture delighting his guests with thoughtfully crafted dishes and carefully selected Italian wines.

The competition relies on the support of the hospitality industry and it's suppliers. Karen Black, General Manager, Hospitality Training said, "We are so grateful to our supporters, which make this key event happen. As an industry owned training association, collaboration with industry employers, chefs and educators is vital. We are passionate about increasing awareness of the opportunities that exist in this wonderful industry and aim to secure the future of the culinary arts across the region. Our special thanks also go to our headline sponsors this year, Entier Ltd, Chefs North East and G McWilliam for their generosity and support".

This year's winners:

Chef of the Year
Andrew Clark, Entier Ltd

Young Chef of the Year
Oliver Redgwell-Welch, Entier Ltd

Seafood Chef of the Year
Rita Njeru, Falls of Feugh Restaurant, Banchory

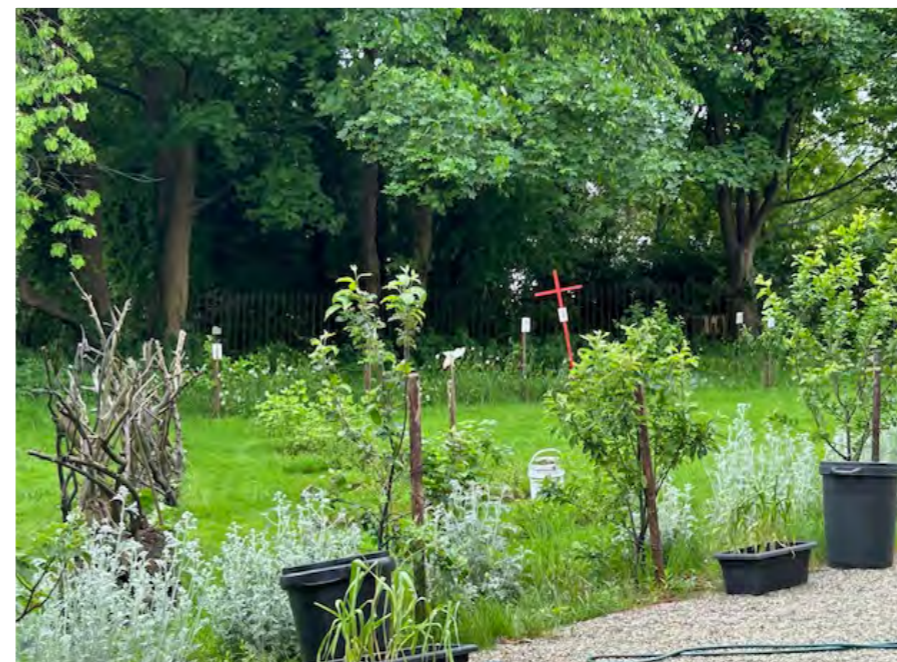
Restaurant of the Year
Amuse, Kevin Dalgleish

Casual Dining Restaurant of the Year
Mara, Ross Cochrane



ST MUNGO PARISH CHURCH COMMUNITY CAFÉ, ALLOA

By Neil Thomson



A well-known award-winning retired Scottish chef has pulled on his chef's jacket to operate one of the most successful community cafés in the country based at St Mungo's Parish Church in Alloa. Opened in 2021 and under the direction of Chef Billy Campbell, with an initial investment of £6000 to set up and kit out the kitchen to a specification that would provide the required service, the café has generated revenue of £145,000 with a net income to the church of £75,000. To date over 20,000 covers have been served!

Billy Campbell started his culinary career in the 1970s at the Central Hotel and famous Malmaison Restaurant Glasgow under the guidance of the legend who was Chef Jean Maurice Cottet. On completing his apprenticeship with British Transport Hotels (BTH), he continued at the Central Hotel for a total of thirteen years eventually reaching the position of Sous Chef.

It was then on to Gleneagles Hotel where he was Assistant Executive Chef for five years before moving to the Old Course Hotel St Andrews as Executive Chef.

After seven years at the Old Course, he was appointed Executive Chef at the 5 star Balmoral Hotel in Edinburgh and then it was time for a change of direction when he was appointed Food and Beverage Director at the prestigious Loch Lomond Golf Club where he supervised the opening of the Club with the responsibility for implementing all the food and beverage service and menu design for the exclusive international clientele at one of Scotland's premier private golf clubs. Billy was at Loch Lomond for ten years before returning to St Andrews as Executive Chef at the Fairmount Hotel, where he remained for four years before his final position as Executive Chef at the Hilton Double Tree in Glasgow where

after seven years he took his well-earned retirement.

However it was not long into his retirement before he got the urge to get back into his chef's jacket and in 2021 he opened the Community Café at St Mungo's where he also carries out numerous church duties such as Property Convenor, Elder and Church Officer.

The café at St Mungo's is run completely by volunteers with Billy overseeing the complete operation with the assistance of six staff. Since the opening of the café has gone from strength to strength with word of mouth bringing customers from all over the region including many cycling groups who make a stop at the café necessary on every journey.

The menu is constantly changing with à la carte dishes available as well as early bird breakfasts and the best afternoon tea in the area according to many customers.

In support of sustainability all food is purchased local and Billy has also built his own smoker which has a capacity for twelve sides of salmon.

Being the only chef in the kitchen has presented Billy with some challenges but these have also given him the opportunity to hone his considerable cooking skills in areas that he has not practiced for many years especially pastry and bakery. Billy openly admits that when he was Executive Chef in 5-star hotels he only had to ask his pastry chef to make desserts and other exciting creations – now it is up to him and subsequently he does all the baking for the café including making their own variety of breads.

The latest addition to the café has been the development of a market garden in the grounds of the church which now provides herbs and vegetables for the menu. There are also ten fruit trees supplying much of the fruit for crumbles and other desserts.

Billy is in high demand in the community – he also provides cookery demonstrations complete with an overhead viewing mirror so audience members can follow what he is doing. Audiences in excess of 100 are not uncommon and he also enjoys doing themed events which can attract up to as many as 300. There surely must be many churches who would welcome such a facility especially with such an injection of funds that it brings which are so needed in difficult financial times we find ourselves in.

Asked if he ever missed his past life in the cut and thrust of a commercial kitchen he answers frankly and honestly with "not one bit, I am glad to be away from all the corporate politics of working for hotel groups where accountants with their spreadsheets demonstrate a complete ignorance of the demands on chefs."

Winner of many accolades throughout his career including Banqueting Chef of the Year on four consecutive occasions and the Craft Guild of Chefs Peoples Award I am sure further recognition will deservedly follow in the years ahead for this amazing project.

If you are in the area I would highly recommend a stop at St Mungo's Parish Church Community Café for excellent food in great surroundings - the Cullen Skink served with fresh soda bread was particularly delicious!

St Mungo's Parish Church Community Café
10 Bedford Place
Alloa
FK10 1LJ

Open Monday, Tuesday, Thursday & Friday 10am-4pm

Obituary

By Joe Queen



Hospitality has lost another legend. For those in our industry that haven't yet heard, Chef Guy Retty, for many years the Executive Chef of Excelsior Hotel at Glasgow Airport, passed away peacefully in his sleep recently. That very evening he had fittingly watched his beloved France win at the Euros and heard from both his daughter Sandra and son Paul.

Guy was a major player in the businesses that he worked with and helped to bring through a lot of talented young chefs into the industry who went onto become fabulous talented chefs of their own stature mainly down to the Guidance of Chef Retty.

As well Excelsior Hotel Guy also played a large role in Glasgow's Crowne Plaza Hotel where he enjoyed working with the chef teams. However, he enjoyed nothing

more than looking after the hotel guests who used to frequent the carvery buffet out in the restaurant where Chef Retty always made sure that there was complete customer satisfaction whatever was being served from his sumptuous buffet.

He was also a fair man when he used to be involved in the judging of the Salon Culinaires, always willing to give advice and encourage the future chefs who were competing.

Guy will be sorely missed and I am sure everyone will have their own stories and memories as he was a true gentleman and it was a privilege to know him and share a tale or two over the years.

So we at Scottish Chefs would like to pay our respects to a wonderful chef who really was just lovely to be around. RIP Chef Retty one of a kind, from all your friends in hospitality.

GUY RETTY

| 1936-2024

Obituary

By Joe Queen



David was born in Glasgow Easterhouse 1969. In his early career he joined Reid Kerr College where he trained in professional cookery and met up with a certain Mrs Hazel Mulberry who kept him in line! After that he joined the Hospitality Inn in Irvine as a Commis Chef and gained a position as Chef de Partie soon after where he worked his way up the career ladder - running the vegetable section then larder section and also getting a taste of banqueting preparation.

His career then took off and he went to work at Devonshire Gardens in Glasgow where he gained a lot of knowledge and skills for his repertoire. By this time he had also gained a lot of self-confidence and went to work at the famous The Buttery restaurant with Chef Stephen Johnston. After that he joined Macdonald Hotels at Houston House where he made a bit of a reputation for himself and achieved great credits in gaining Rosettes for the hotel and was promptly promoted to Executive Chef.

By this time he had also built up a good team to support him and had a strong reputation hence why

he was asked to take over the new Holyrood Hotel in Edinburgh beside the Scottish Parliament. He quickly set about getting a plan in place to help to open this prestigious hotel which was launched at the Millenium turn of the year - that was a party to remember!

David also had roles at The Roxburghe Hotel in Edinburgh and Meldrum House in Inverurie where he led the team for a number of years before coming back to the central belt to Archerfield Country Club working with myself.

Nearer the end of his career he took a role teaching young chefs through the training programmes at West Lothian College to try and help the future generation of young talent.

I will miss my friend, my colleague, a dedicated chef, leader, organiser and team player and a kind and a loving uncle to his brother's kids. He will also be sorely missed by his mum Carmen and dad Sandy, his brother Sandy and Sandy's wife Lynn, and the vast amount of chef friends who worked with him and respected him. He will always be fondly remembered.

DAVID MURRAY

| 1969-2024



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LOCAL SUPPLIER *Focus*

Blackthorn Salt

We spoke to Blackthorn Salt owner Whirly Marshall and asked her what makes this unique salt so special.

Tell us a little about the history of Blackthorn Salt

Blackthorn is the result of years of research and a natural evolution from our experience in the family's 150 year old salt-importing business. My partner Gregorie's love and knowledge of all things salt, his training as an architect, my obsessive historical & research interests and commitment to environmental sustainability joined forces with our absolute love of great food ignited a spark that would lead us to create Blackthorn Salt, in fact, it is perhaps a little wonder that we didn't start Blackthorn earlier!

Being inspired by the lost Graduation Tower salt-making technique which was used from the 17th Century to help convert rock brine into salt over rock brine springs in Germany and Poland, Gregorie set about building Scotland's first Thorn Tower on the Ayrshire coast. It is ideally placed to harness the power of those constant

coastal winds and sun to dry off 90% of sea water and turn it into a thick brine concentration of 22%. The seawater is literally trickled from the top to the bottom of the tower, it runs along each of the spines and every droplet's exposure to the dry windy air is maximised.

Once the seawater has concentrated by 90%, the now thick viscous brine is taken to the Pan House where our Salters use their unique skills and patience to retain as many of

the natural minerals as possible and gently draw off the beautiful Blackthorn crystals. The brine is heated over days and the crystals form super slowly, there is no bubbling, boiling, swirling steam, just a slow 'steep' with an incredible bisque-type atmosphere that you can feel does great things to our skin and breathing even just by being in the room.

It almost goes without saying that there are no chemicals or industrial processes used; no bleaching, seeding

to start crystallising or adding salt to increase yields, no anti-caking or iodising or anything that would alter the natural taste of the salt. There are, however, tannins in the crystals that are taken up from the Blackthorn bark as the brine passes over the thorns and lead to its interesting 'off-white' natural colour and the savoury, umami aspect of its flavour.

Tell us about the varying products you make

Currently, we make Blackthorn sea flakes, which are available in a wee 5g packet - or lipstick-size boxes, perfect as a stocking filler, wedding favour or wee sample. The 120g and 240g boxes are popular as presents and used in foodie kitchens and then there are the 1.4 kg box and tub made generally with hospitality and micro manufacturers in mind, but they also go to some serious home foodies and cooks.

We also make Blackthorn granular for some manufactures who specifically request a smaller grain/crystal size for their processes. This comes in a 12.5kg bag as do the original flakes.

Why should chefs choose Blackthorn salt?

Chefs were among the first to be interested in and appreciate & use Blackthorn, experimenting in lockdown and thereafter. It is an absolute privilege to ask them what makes them choose Blackthorn. The answer has always been pretty much the same - Blackthorn's unique flavour profile. We work hard to capture 6 times more mineral content within our salt. Principally these are such as

calcium (for sweetness), potassium (for bitterness), magnesium (for sourness), bromides, sodium (saltiness) as well as the earthy blackthorn bark tannins (for the savoury umami). In this way, Blackthorn enhances each of the 5 basic tastes that we, as humans, are genetically inclined to find appealing – and it is incredibly unusual for a single salt to accomplish such flavour characteristics.

For me, with my mumsie tasting abilities, I can taste that Blackthorn brings out more flavour, a better version of the food to which it is applied and with a longer lasting/far-reaching taste, but I cannot discern each of the salty, sweet, sour, bitter and umami elements, which professionals can. To see the creativity that these guys bring to Blackthorn when they use it and incorporate it into their dishes and methods is something that we are just so proud to be associated with.

What is your favourite part of your job?

While each part of our work has its own charm, the most inspiring aspect is undoubtedly communication with the diverse array of wonderful people — from Michelin-starred chefs, innovative food enthusiasts, natural cosmetics producers to school children — all of whom share elements of our values and from all of whom we learn.

Reflecting on it now, it might have seemed crazy to attempt reviving a 300-year-old method without guidance. However, today we are grateful to see how many people appreciate and

choose our salt for its distinctive taste, sustainable methods, and alignment with our brand's ethos.

Gregorie and I aspire to encapsulate the best of the past with some of the wonders of today's know-how to make a salt 'of' the world as well as 'for' the world.

And what is the most challenging?

The weather is one of the biggest challenges as it has a major impact on the daily duties, with numerous variables to consider not least temperature, humidity, wind speed, wind direction, and salt concentration in seawater. For much of the time, the natural forces of the West Coast of Scotland work perfectly with our method. Our Salter, Malky, watches closely and has learnt to anticipate the weather's changing moods in order to ensure the Tower works smoothly, adjusting each of its 54 wooden taps to ensure efficiency and reduce any wastage.

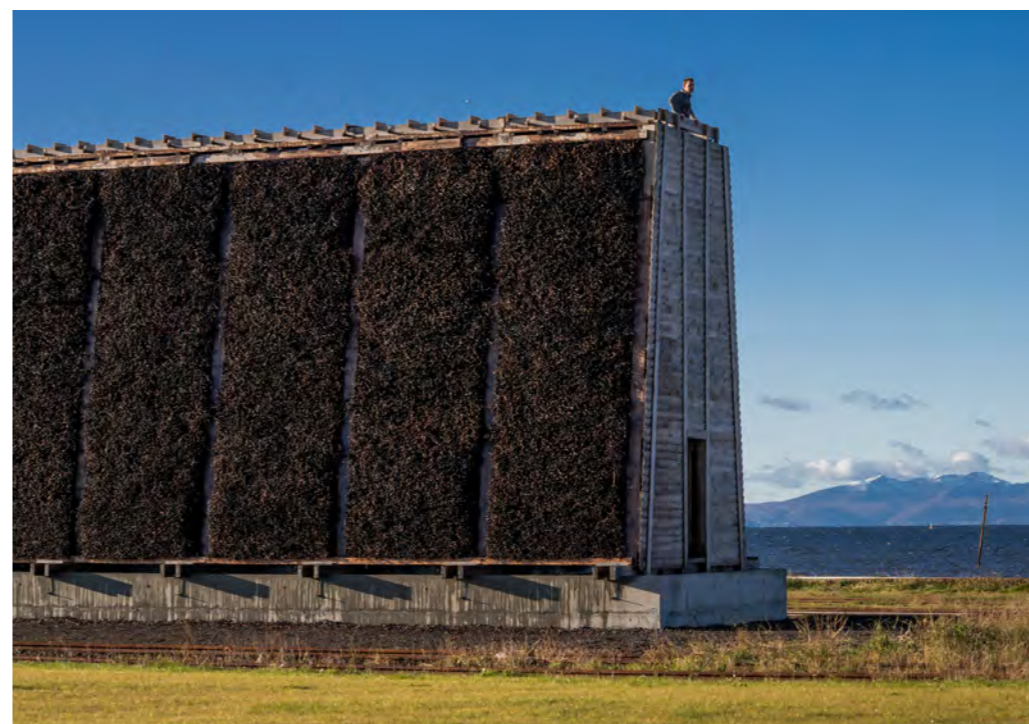
Another challenge is the same as with any small producer or family business, "The Juggle"! We are passionate and dedicated to try to do the best we can at work, but likewise at home - we have 3 children too and sometimes the stretch and juggle is challenging!

Where can our readers buy your salt?

We've been fortunate to work with lots of lovely retailers across the UK and abroad including Gift shops (Dumfries House, Balmoral Castle, House of Bruar), Delis (The Shore Deli, Valvona & Crolla in Edinburgh, Cornerstone Deli in Perthshire, Ness Deli in Inverness, Main Street Trading in St Boswells), Farm shops (Saline Farm Shop in Dunfermline, Gloagburn, The Homestead Farm Shop in Kelso, Fruits & Roots in Troon); Zero Waste Stores (Lochavore in Glasgow; the Super Store in Peebles); Fishmongers (Lowries in Fife and Wilsons' Fish in Glasgow), Bakeries (Bandit Bakery in Aberdeen, Rain Bakery in Fort William, Narture in Ayr) and Butchers (Rodgers Butchers in Glasgow, Butchery at the Bowhouse in Fife).

And there are lots more, please do just get in touch and we will hopefully have a stockist near anyone who is interested.

www.blackthornsalt.co.uk



Make Mental Health Awareness Week Last More Than 7 Days!



Gordon McIntyre MBE
Founder
Hospitality Health

Whether you are a small business or a large corporation, the law requires all employers to prevent work related stress to support good mental health in the workplace. In case you missed it, it was Mental Health Awareness week in May.

Anxiety is how we perceive stress. It is characterised by excessive, uncontrollable worry and physical symptoms like headaches, dizziness, churning stomach, pins and needles, fast breathing or panic attacks. Trying to learn effective stress responses is a beneficial way to reduce these types of symptoms.

Workplace anxiety can involve feeling nervous, apprehensive, tense or stressed about work and can cause individuals to worry about a range of issues such as job performance, making mistakes, financial wellbeing, and relationships with colleagues. If not addressed, this can also lead to concerns for the individual outside work including poor sleep, physical symptoms described above and can impact personal relationships.

Anxiety in the workplace is often caused by heavy workloads, poor management, long working hours, a lack of autonomy and difficult relationships with team members.

It has a cost beyond the impact on the individual. The Health and Safety Executive found that stress, anxiety and depression account for more than half of all work-related sickness absence. It may also contribute to presenteeism, which could affect productivity. Those experiencing anxiety may also be more likely to leave their job.

Being able to recognise the signs that a colleague may be experiencing anxiety will enable you to have a conversation with them sooner and start providing support.

Common signs:

- Increased sick leave.
- Decline in performance.
- Struggling to make decisions.
- Withdrawn and isolated from team members.
- Poor concentration.
- Increased irritability.

Getting to know your team will make it easier for you to spot these signs and change behaviours.

'The unknown' is a common cause of anxiety for everyone in the workplace, and many who experience anxiety are fearful of opening up to their manager about how they are feeling. By holding regular face to face meetings with colleagues and being open and clear in your communication, you can help to develop trusting relationships where team members feel safe to be honest about their concerns.

Make sure all conversations with anyone about their mental health are held in a private and comfortable space and always be mindful of their wellbeing. Use these catch ups to explore issues that may be anxiety inducing such as workload, meeting expectations and performance.

Ask colleagues what may be contributing to their anxiety both in one-to-one sessions and across your business by using anonymous internal surveys. Once you understand what may be contributing to their feelings of anxiety, take steps to reduce their impact.

Give staff control and autonomy about how they perform their work and empower them to work in a way that suits them, manage their workload and meet expectations. This also help improve motivation and engagement.

If you are supporting a colleague experiencing anxiety, work with them to build a plan of what you expect of them, remove uncertainty or expectations that may increase anxiety. Be thoughtful about when to approach issues.

Create a warm, friendly environment where people feel they belong and are understood. This builds trust and closer working relationships where people are more likely to share worries.

Prevent anxiety and stress at work to support good mental health. Think of this:

REACH OUT

Start a conversation – the first step towards preventing work related stress and supporting good mental health.

RECOGNISE

The signs of stress in individuals and in teams.

RESPOND

Action points and solutions should be agreed together between employees and workers.

REFLECT

Monitor and review the actions you have taken, or not taken in some cases.

Make it ROUTINE

Ask how people are and check-in on mental health and stress. Let us make talking about how people are feeling...normal.

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SCOTTISH CHEFS WOW GUESTS AT ANN BUDGE'S PRIVATE DINNER

In October 2023, two talented chefs from the Scottish Chefs team, David Millar and Simon Perkins, whipped up a storm at an intimate dinner hosted by Ann Budge.

The Chairwoman of Heart of Midlothian Football Club hosted the event at her Scottish Borders home for eight guests, making for an unforgettable night of first-class dining.

Ann won the opportunity to host this exclusive dinner at auction at a Scottish Chefs event held at Tynecastle Park, to raise funds for the International Culinary Olympics held at Stuttgart earlier this year.

David and Simon stepped up to the plate, showcasing their talents and that of the Scottish team. With precision and flair, they transformed locally sourced ingredients into

culinary masterpieces, each dish a testament to their skill and creativity.

The menu for the evening included a selection of canapés and a starter of Poached Scottish Salmon.

The main was a Treacle Cured Fillet of Scotch Beef Braised Shin with Celeriac and Black Truffle, followed by a dessert of Hot Chocolate Fondant Tart with a Baileys and Black Cherry Sorbet and Golden Hazelnuts.

Ann couldn't have been happier with how the evening turned out and has since bid on another dinner which she won at Prestonfield House Hotel.

"It was amazing. Watching David and Simon work in my kitchen and with the ingredients was a treat. And knowing we were also supporting the Scottish Chefs and their trip to the Culinary Olympics made it even better," she said.

Paired with fine wines and served with Ann's trademark warmth, it was an evening that none of the guests will forget.

Ann and the Scottish Chefs team have once again proved that food has the power to bring people together for a good cause.





HEARTS OPENS UK-FIRST HOTEL



Heart of Midlothian Football Club, who has supported Scottish Chefs over numerous years, has recently opened the UK's first club-owned and operated hotel inside a football stadium.

The Edinburgh club opened the new 25-bedroom Tynecastle Park Hotel and events space in February. Located within the main stand of Tynecastle Park, the Hotel offers a choice of 25 individually styled guest rooms, including family, executive and accessible rooms, as well as a club lounge.

The award-winning Skyline Restaurant, which sits on the top floor of the main stand, has increased its opening from four days a week, to seven days a week in line with the Hotel opening. The Skyline Restaurant is now open for breakfast, lunch and dinner, offering both overnight guests and non-residents the finest Scottish seasonal menus.

The well-established conference and events business at Tynecastle Park has six new meeting and event spaces in the Hotel, perfect for a large range of events including business meetings, private dinners, weddings, parties and much more.

Ann Budge, Chair of Heart of Midlothian Football Club, said:

“We’re extremely proud to have reached this significant milestone in the 150-year history of the club. Tynecastle Park is the only hotel of its kind found anywhere in the UK and offers a truly unique hotel experience. Driven by our vision of self-sustainability, community and growth, Tynecastle Park Hotel is owned and managed entirely by Hearts. Our in-house hospitality team have full responsibility for running the hotel and providing one-of-a-kind matchday experiences and guest stays. As well as its vast supporter base both in Edinburgh and from further afield, Hearts hope to attract international visitors and guests from around the UK looking for high quality, contemporary accommodation as part of an Edinburgh city break.”



Ann Budge at Heart of Midlothian Football Club.

Follow Tynecastle Park Hotel on Facebook, Instagram or X (Twitter) or visit www.tynecastleparkhotel.com

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Nespresso Professional hosts rare dining experience at the iconic Renaissance Club

Chef Enrico Gusella & Chef Dean Banks treated guests to a truly unique dining experience

Nespresso Professional, the coffee supplier at The Renaissance Club, hosted an unforgettable evening with two renowned chefs serving a unique menu alongside Nespresso coffee variants.

Executive Head Chef at The Renaissance Club, Enrico Gusella, worked alongside Chef Dean Banks, also a Nespresso Professional customer, to create dishes using Nespresso's unforgettable taste including Nespresso Coffee Souffle, and Nespresso Truffle.

Nespresso Professional provide machines and coffee to 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 a flat white or latte.

The Renaissance Club is one of the world's most exclusive golf clubs, and has been lauded by critics and golfing professionals as one of the most exquisite golfing venues in the world. Founded in respect for the traditions of the game, acclaimed course architect Tom Doak has created a breath-taking, windswept links amidst stunning landscape,

which expertly showcased the natural features of the incredible grounds. The course is recognised as a modern masterpiece of golf course design that many aficionados and golf media insiders consider the future of links golf and a worthy descendant of its illustrious neighbours.

The club's three-storey clubhouse with accommodation completes a tournament quality venue, where you can relax and unwind amongst state-of-the-art facilities. The Renaissance Club is the host venue of the Genesis Scottish Open and now with various Nespresso machines, from the impressive Aguila, which can produce up to 200 coffees per hour, to the new touch screen Momento, guests can choose from a variety of coffees, with the perfect cup guaranteed every time.

Chef Dean Banks also works with Nespresso Professional, having machines in his award-winning restaurants including Haar, in St Andrews, Dulse in Edinburgh and now in his latest fine dining restaurant taking over the historic Pompadour restaurant at Waldorf Astoria in Edinburgh.



Donna Dowson, Head of Sales - Business Development & HORECA (Scotland) Nespresso Professional, said:

"The Renaissance Club is a very special site, and we wanted to work with them to host an evening like never before. We have worked with Dean for several years, and this felt like the perfect opportunity for a collaboration for guests to be able to experience a unique dining experience. At Nespresso our coffees are carefully selected from the world's best coffees, and its exceptional quality ensured guests could have the finest coffee possible, whilst enjoying food from two of the best in the industry."

Whatever the size of your venue, there is a machine waiting to serve up quality coffee to your guests. Discover the 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.



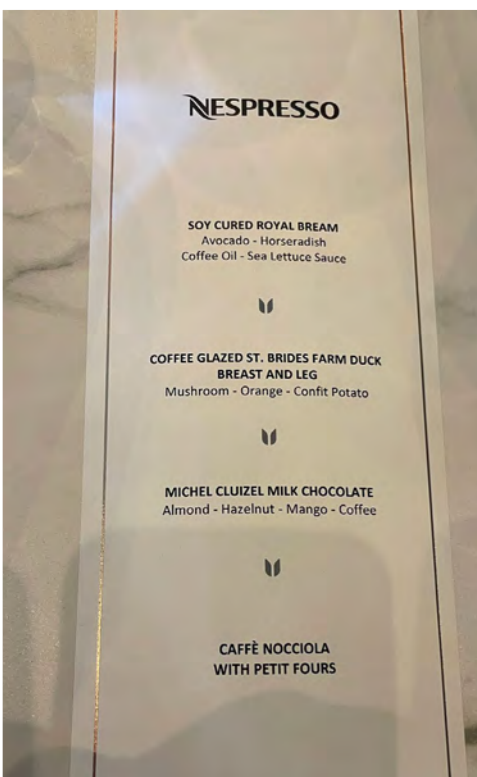
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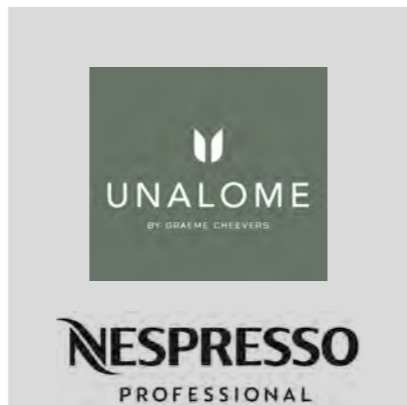


Get in touch today on
0808 100 5000 or email donna.dowson@lyreco.com



Nespresso X Unalome

On Monday 3rd June some of us at Scottish Chefs were very privileged to be invited to an exclusive lunch by our valued sponsor Nespresso Professional at the 1* Michelin restaurant Unalome by Graeme Cheevers in Glasgow. The unique menu was created around Nespresso coffee with a subtle flavour of coffee in each course. The flavours, presentation and wine pairing were all exceptional and it was a truly memorable experience. To complete an outstanding lunch we were then presented with some exquisite petit fours and a tasting of Nespresso's Caffè Nocciola, a hazelnut flavoured coffee with notes of praline, biscuits and cereal - it was a perfect ending to a special day.



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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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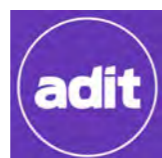
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SPONSOR *Focus* Entier Services & Strachans

The Culinary Team could not do what they do without our sponsors and a special thank you goes to our Platinum Sponsors Entier and Strachans. Recently we were pleased to send some Scottish Chefs representatives out to present Peter Bruce of Entier and Stuart Donaldson of Strachans with a unique, specially engraved pan as a small token of our gratitude for all their support.



Scottish Chefs President Robin Austin, Chief Executive Kevin MacGillivray & Scotland's National Culinary Team Captain Orry Shand present Peter Bruce, Entier founder and CEO with an engraved pan to add to his collection of memorabilia awards and industry recognition which hang proudly in the Head Office of Entier.

Entier Services is Scotland's largest independent catering company which was founded in 2008 to make a difference, creating an exceptional food experience for everyone and exceeding expectations.



Scotland's National Culinary Team Captain Orry Shand was delighted to present Stuart Donaldson of Strachans with a small thank you and memento for all their firm's support.

Established as a small family firm in 1939 Strachans has grown to become the leading distributor of food & catering consumables to the UK offshore & shipping industry.



A HUGE thank you once again from all at Scottish Chefs for your continued support.



GLASGOW'S MOST COLOURFUL CO-OP

Greencity Wholefoods puts a show-stopping stamp on the East End

When worker-owned business Greencity Wholefoods started discussing the idea of a mural for the front of their building, they knew they wanted an original outcome that both brightened up their 'wee corner of Dennistoun' and one that raised the profile and presence of their worker-owned business of 50+ members and a site which includes 11,000 sq. ft. of artist studios.

From humble beginnings - a cooperative vegetarian business started by four friends in a Glasgow tenement back in 1978 - Greencity Wholefoods have grown to become Scotland's most well-loved ethical wholesaler. The workers therefore felt this eye-catching artwork should reflect the vibrant and eclectic mix of people working within the business, along with their love of nature and their cooperative values.

Once the collective decision was made to take this idea forward, the search for artists began and through a democratic decision-making process, Cobolt Collective were chosen. Cobolt Collective were formed when Glasgow-based mural artists Erin Bradley-Scott, Chelsea Frew and Kat Loudon joined forces with a vision to instil positive change within communities, a viewpoint that aligns very strongly with Greencity Wholefoods' own.

Cobolt's collective painting power is responsible for a great many other fabulous murals around Glasgow so Greencity Wholefoods were delighted when Cobolt Collective agreed to bring their brushes to the brief. The resulting mural features extracts from a poem by local writer Sorley Mackay, written in Scots and commissioned especially for the project by the artists, while the artwork features a plethora of symbology to represent the collective ethos, essence, feelings and characteristics of the Greencity Wholefoods team and business.

Erin Bradley-Scott had this to say about why Cobolt Collective pitched to take on this job -

"COBOLT are consistently searching for ways in which we can use our skills as artists to contribute to positive change within society. With Greencity being a workers' cooperative championing progressive values around fairness, equality, and social justice, we imagined this to be a dream project to work on - and we were right. It was an absolute pleasure getting to know some of the dedicated team members of Greencity, who kindly shared

stories and memorabilia from the company's impressive grassroots history, and of their personal experiences working there. Their stories provided a wealth of inspiration which we captured through the use of bespoke poetry (written by Sorley Mackay), playful illustrations, simple geometric shapes, and a contrasting colour pallet. The result is an authentic portrayal of Greencity's bold, progressive, and impactful presence in the food industry. From COBOLT to Greencity, more power tae ye."

Heather McDougall, Artworker and Buyer for Greencity Wholefoods, succinctly sums up for Greencity Wholefoods the colourful outcome you can now see on the front of their premises -

"With more than 50 members to please, Cobolt Collective had a tough brief on their hands, but they've managed to create a fantastic mural that brings together all of the things that make Greencity such a unique workplace. The mural we created together represents not just our diversity and creativity as a workers coop, but also the beauty of collaborative efforts. It's presence in our wee corner of Dennistoun is a daily reminder of the importance of working together towards a common goal."

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2024/2025 CALENDAR OF EVENTS

AUGUST 2024

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

4 CGC Graduates awards Final Exam, University West London

6 HIT Scotland Poets Lunch, Double Tree by Hilton Glasgow

9 CGC Graduate Awards Presentation, Fortum & Mason London

10 Speciality & Fine Foods Fair, Olympia London

18 Commercial Kitchen Show, ExCEL London

26 Universal Cookery & Food Festival, Loddington Farm Kent

SEPTEMBER 2024

2 NACC East Midlands Conference, Nottingham

3 HIT Scotland Grampian Dinner, The Chester Hotel Aberdeen

8 Finals of National Chef Of The Year & Young National Chef Of The Year, University of London

20 Worldchefs International Chefs Day

20-25 Worldchefs Congress and Global Chefs Challenge Finals, Singapore

OCTOBER 2024

1 HIT Scotland Edinburgh Lunch, Sheraton Grand Edinburgh

18 Scottish Chefs 30th Anniversary Lunch, Edinburgh

19 British Frozen Food Federation Annual Lunch, London

28 HIT Scotland Christmas Party, Crowne Plaza Hotel, Glasgow

30 HIT Scotland St Andrews Day Dinner, Laliqie Restaurant, Crieff

NOVEMBER 2024

18-20 CATEX, Dublin

26-27 ScotHot SEC Glasgow

FEBRUARY 2025

SUMMARY OF ALL SPONSORSHIP RATES

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SCOTTISH CHEFS EVENTS

Scottish Chefs Golf Challenge	£1000
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