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WINTER 2024

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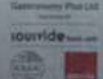
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WELCOME

Welcome to our Winter 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 (World chefs) the internationally recognised accrediting body for Culinary Competitions.

To mark our 30th Anniversary we had a Celebratory Lunch held at Scottish Gas Murrayfield. This milestone marks three decades of passion, innovation, and dedication to the culinary arts, and it was great to see so many of you there to share in this occasion and celebrate with us.

The meal was expertly crafted by Elior’s talented team at the venue, in collaboration with the renowned Scottish Culinary Team under the guidance of the newly crowned National Chef of the Year, Orry Shand. We were also grateful for the enthusiasm and skill of students from Edinburgh, Fife & UHI Perth Colleges who served the meal to diners.

I would also like to take this opportunity to congratulate Andrew Clark, a member of the Scottish Culinary Team, on his recent achievement of winning the Andrew Fairlie Scholarship. We will hear from Andrew in our next edition.

Finally, as always, I want to extend my heartfelt thanks to all our sponsors for their unwavering support of Scottish Chefs. Year after year, we grow in reach and popularity, always aspiring to inspire and support both the current culinary industry and emerging talent. Our mission remains clear: to provide a platform for learning, sharing, and celebrating our craft by motivating the next generation of chefs from across Scotland, inspiring them to embrace the artistry and commitment that define our profession. We hope our newly launched Young Chefs Ambassadors Programme allows us to do just that.

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

Warmest regards

Robin Austin
Scottish Chefs President

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Editor
Chloe Black
For information, feedback or just to get in touch please email chloe.black@scottishchefs.com

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Scottish Chefs

30TH ANNIVERSARY LUNCH

18TH NOVEMBER 2024



The Scottish Chefs 30th Anniversary Lunch was a special event commemorating the founding of Scotland's National Chefs Association, originally established in 1994 as the Federation of Chefs Scotland. The celebratory lunch was held on Monday, November 18 2024, at Scottish Gas Murrayfield Stadium in Edinburgh. It was a fantastic day with the main course being cooked by our Scottish Culinary Team and the rest of the superb lunch cooked by Chef Stewart Fraser and his team from Elior.



MENU

Sourdough, Cultured Butter, Blackthorn Salt

Wild Mallard, Medjool Date Farce, Confit Leg and Connage Gouda Toastie, Beetroots, Consommé
Celeriac Tagliatelle, Duxelles, Malted Seeded Cracker, Autumn Truffle (V)

Loin of Scotch Pork, stuffed with Blood Pudding, wrapped in House Cured Bacon – Nose to Tail Pork Terrine, Woodland Mushrooms & Black Truffle – Crisp Confit Potato with Isle of Mull Emulsion, Garden Herbs – Burnt Apple Condiment – Roasted Heritage Carrot glazed in Malted Barley, Spiced Carrot & Brown Butter Cream

Valrhona Oriado Chocolate, Walnut and Olive Oil Sponge, Scottish Heather Honey, Frozen Yogurt

Arran Cheese Table with Oaties and Chutneys – Supplied by Taste of Arran

Coffee by Nespresso

Chocolates supplied by Town & Country





THANKS TO OUR SPEAKERS

It was inspirational to have so many guest speakers join us at the event. Thanks again to:

Alison Milne MBE - Crafty Maltster

Mairi Gougeon MSP - Cabinet Secretary for Rural Affairs, Land Reform and Islands

Andy Cuthbert - the newly elected President of WorldChefs

Ewen Lamont & John Murphy - Liberty Wines.

Their stories, inspiration and enthusiasm for our industry has left us all feeling motivated as we continue to inspire the next generation of Scottish Chefs.

THANKS TO OUR SPONSORS



We also recognised the commitment and involvement to Scottish Chefs over three decades from Neil Thomson, Joe Queen & Hazel Mulberry with the trio being presented with special recognition awards.

It really was a fantastic day – roll on our 35th Anniversary Celebration!



The Winning Team L:R – Kevan Jack (Event Sponsor), Willie Pike, Martin Ward & Gary Shanks, Robin Austin (President of Scottish Chefs)

Scottish Chefs Annual Golf Day

By Kevin MacGillivray



The Annual Scottish Chefs Golf Day is a highlight in the calendar for many chefs and hospitality professionals in Scotland, offering networking opportunities alongside friendly competition. It is in our opinion one of the best corporate golf days in the calendar. This year's event took place on Monday, August 5th, once again at the scenic Carrick Golf Course in Loch Lomond. Participants include chefs, sponsors, and members of Scottish Chefs. We enjoyed a great day of golf, refreshments, and a concluding barbecue once again overseen by the one and only Executive Chef James Murphy. Every year we are overwhelmed and so grateful for all the support especially for the donated auction and raffle prizes from which all monies raised go towards the development of our Scottish Culinary Team.

Congratulations once again to all our winners. If you would like to reserve your place for next year where we are returning to the Carrick on Monday 4th August – email scottishchefs@gmail.com



1st Place John Horsey, centre, receives his trophy from Kevan Jack from sponsor Aaroc Solutions (L) & Robin Austin, President of Scottish Chefs (R)



Gillian Chalmers, centre, winner of Highest Ladies Score receives her trophy from Kevan Jack from sponsor Aaroc Solutions (L) & Robin Austin, President of Scottish Chefs (R)



The winning team with judges Gary Shanks (L) and Joe Queen (R) receiving their award at the 30th Anniversary Lunch



Nespresso Professional Student Coffee Challenge

Jenny MacLeod, Eileen Ingle and Emilia Lawandowska from Edinburgh College, Milton Campus awarded prize at Scottish Chefs 30th anniversary celebration lunch.

On Monday 11th November Scottish Chefs once again teamed up with Nespresso Professional for the Student Coffee Challenge to help find the next generation of culinary stars.

The winning team from Edinburgh College, Milton Campus each received an invite to Scottish Chefs 30th anniversary celebration lunch where they met Andy Cuthbert World Chefs, newly elected President of Worldchefs, who presented them with a Nespresso M100 coffee machine for their college. This year, Scottish Chefs will also release a special anniversary cookbook as it celebrates its 30th year, where the winning recipes will also be included.

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 judging panel of Joe Queen, Chair of The Scottish Chefs Culinary Committee, Kevin MacGillivray, Chief Executive of Scottish Chefs & International World Chefs Accredited Judge, Derek Johnston, the first winner of BBC's Masterchef: The Professionals and Gary Shanks, Nespresso Account Manager for the East of Scotland were looking for a well-presented table and a front-of-house server demonstrating effective communication and interaction skills with guests. For the chefs, they sought a display of both modern and traditional cooking methods that showcased a variety of skills, as well as adherence to hygienic working practices.

The winning menu from Jenny MacLeod, Eileen Ingle and Emilia Lawandowska was made up of Leek, Mushroom & Gruyere Tart, Coffee Chicken Pie, Apple & Coffee Meringue Tart and Coffee & Chocolate Choux au Caquelon. The judges commented on how each element of their afternoon tea was well cooked and was full of flavour which highlighted the coffee and various technical skills which ultimately made the team from Edinburgh College, Milton Campus victorious.



Gary Shanks, Nespresso Account Manager for the East of Scotland, said:

"It was a privilege to once again support this competition, and help support the next generation of culinary superstars. It was inspiring to see the skills and imagination on display to create incredible menus to complement our coffee. When food is this delicious, being able to offer the best coffee is something we feel extremely passionate about. Congratulations to the winners from Edinburgh College, the standard was so high, so they should be incredibly proud of what they have achieved."

Joe Queen, Chair of The Scottish Chefs Culinary Committee, said:

"It was very encouraging to see the interest from colleges throughout Scotland that participated. The support that the young chefs and servers received from their respective college lecturers was fantastic. And then from the students came the imagination, the innovation and the team work to help produce brilliant afternoon teas. Scottish Chefs now hope now that this competition can go from strength to strength and help build up an array of talented youngsters. Well done to Edinburgh Milton College campus who also were very worthy winners last year, there must be something in the Edinburgh air! We all look forward to next year."

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30 years OF SCOTTISH CHEFS

By Neil Thomson

30 years ago, a group of Scottish chefs met in a Glasgow hotel to discuss the formation of Scotland's first National Chefs Association. The outcome was the founding of The Federation of Chefs Scotland (Scottish Chefs) in August 1994.

The first President was one of Scotland's leading culinary educators, Brunton Smith, who led the organisation with distinction from 1994 to 2000. During this time The Federation of Chefs Scotland consolidated its status as the only recognised organisation for chefs in Scotland. In 1997 Scotland was to host the inaugural World Culinary Grand Prix at the SECC, Glasgow, which was the first World Association of Chefs Societies (Worldchefs) accredited competition to be held, not only in Scotland, but within the UK. 12 National Senior Culinary Teams were to compete for the Grand Prix with the National Team of Canada being crowned the very first winners of this prestigious title. The Culinary Grand Prix was to continue to be held in Scotland for the next 16 years and was recognised as one of the finest international competitions in the culinary calendar.

In 1998 only four years after our founding, Scotland was elected in Melbourne, Australia to become a member of Worldchefs and we have been proud to play our part representing Scotland at major events throughout the world over the last 26 years. This recognition of membership by Worldchefs opened the door to our chefs being able to represent their country in International Culinary Competition. Following many years of competing only as a regional team, Scotland was now able to be formally recognised and represented by their own National Culinary Team.

The Scottish Culinary Team has promoted our finest larder across the globe winning honours at the IKA Culinary Olympics in Germany, the Culinary World Cup in Luxembourg and other International Competitions in Singapore, USA and New Zealand. Competitions are a major part of our activity not least the biannual Scottish Culinary Championships held during ScotHot. In 2025 the Championships will once again take place at the Scottish Event Campus, Glasgow where some of our finest talent will compete in a range of live competitions and food display art. The most notable of these competitions will be the premier events: Scottish Chef of The Year and Scottish Young Chef of The Year.

In 2016 we were honoured when Chef Albert Roux, OBE KFO accepted an invitation to become The Patron of Scottish Chefs. Chef Albert played a very active part offering us advice and guidance, his enthusiasm and commitment were truly outstanding and always greatly appreciated. Chef Albert Roux was a true inspiration and a culinary legend and when he passed away in 2021, we were delighted and honoured that his son Michel Roux Jnr accepted our invitation to succeed his father as our Patron. Chef Michel has continued the fine legacy of his father maintaining his commitment and passion for Scotland and the work and initiatives Scottish Chefs stands for. We have been pleased to welcome Chef Michel as our guest at Culinary Team Dinners over the past few years and hope to welcome him at many more in the future.

In 2019 Scottish Chefs celebrated our 25th Anniversary at Gleneagles Hotel with a 7 Course Gala Dinner for 200 guests prepared by some of Scotland's finest chefs – an evening that will be long remembered for the outstanding quality of food and cooking.

Since that celebration we have embraced the need to diversify our

means of communication, so in 2020 we launched The Scottish Chefs Podcast – the first broadcast in Scotland dedicated exclusively to chefs. Hosted by Jak O'Connell there are 52 episodes available to listen to on our website featuring interviews with chefs and food personalities from all over the world. The Podcast was then followed in 2023 with the launch of Infusion the first digital magazine for chefs in Scotland. The circulation of this publication is worldwide and has been very much admired by our peers in the industry.

Developing young chefs has always been our prime objective whether it be via the Scottish Junior Culinary Team or promoting and sponsoring our colleges many of whom we have funded to compete internationally. Following on from this, this year we are pleased to announce the establishment of the first Scottish Chefs Young Chef Ambassador Programme which is being rolled out throughout Scotland in our colleges and training organisations. This will increase our profile within education and enable Scottish Chefs to support our chefs of the future.

The last 30 years, since the founding of Scottish Chefs (Federation of Chefs Scotland), has presented many challenges and we will continue to strive to do our best to promote Scotland, our future talent and our outstanding food which is revered throughout the world.

None of our many achievements would have been possible without the support of so many individuals, sponsors, and The Scottish Government to whom we are very grateful for the trust you have shown to us over the years.

Lastly a final thanks goes to Board Members, both past and present – thank you for giving your time and commitment over the years. We now look forward to working together and setting new goals for the years ahead.



SCOTTISH CULINARY Championships

AT SCOT HOT 2025



ScotHot
SEC GLASGOW
26TH – 27TH FEBRUARY 2025

By Joe Queen

The Scottish Culinary Championships brings together some of Scotland's finest culinary talent providing an opportunity for chefs of all ages to display their skills to their peers. The Championships this year will introduce several new and innovative competitions. Building on the success of previous salons when we introduced the Skills Arena it will once again offer competitors a showcase for displaying skills in butchery, knife skills and food service.

The Scottish Culinary Championships Live Theatre will comprise of 8 adjacent workstations in which there will be a back-to-back programme of hot live classes both days of the show. Also, in the Live Theatre there will be a range of new competitions including The Soil Association Sustainable Award as well as the most prestigious events of the Championships, the Scottish Chef of the Year and Young Scottish Chef of the Year competitions. The Culinary Art categories always prove popular where competitors can showcase their creativity across a range of static classes. Again, for this year is a class in Food Photography which will be judged by professionals from the photography industry.

There will be a wide variety of competitions available to suit all levels of experience and across all industry sectors. If you would like to enter a competition then please visit www.scothot.co.uk where you will find further information, including an entry form, details of the fees and payment facilities. There will be a limited number of places in each class, so early application is recommended.

SKILLS ARENA TIMETABLE			Wednesday 26 th February 2025			Thursday 27 th February 2025		
LENGTH	CLASS	NAME OF CLASS	LENGTH	CLASS	NAME OF CLASS	LENGTH	CLASS	NAME OF CLASS
30 minutes	OC6	Chicken for Sauté	30 minutes	OC6	Chicken for Sauté	30 minutes	OC6	Chicken for Sauté
30 minutes	OC7	Fish Preparation	30 minutes	OC7	Fish Preparation	30 minutes	OC7	Fish Preparation
45 minutes	OC8	Vegetable and Fruit Preparation	45 minutes	OC8	Vegetable and Fruit Preparation	45 minutes	OC8	Vegetable and Fruit Preparation
30 minutes	OC9	Lamb Challenge French Trim Rack of Scotch Lamb	30 minutes	OC9	Lamb Challenge French Trim Rack of Scotch Lamb	30 minutes	OC9	Lamb Challenge French Trim Rack of Scotch Lamb
30 minutes	OC10	Roll Design & Shaping	30 minutes	OC10	Roll Design & Shaping	30 minutes	OC10	Roll Design & Shaping
30 minutes	OC11	Napkin Folding – a Variety of Six Folds	30 minutes	OC11	Napkin Folding – a Variety of Six Folds	30 minutes	OC11	Napkin Folding – a Variety of Six Folds
20 minutes	OC12	Cocktail Mixology	20 minutes	OC12	Cocktail Mixology	20 minutes	OC12	Cocktail Mixology
20 minutes	OC13	Caesar Salad Challenge	20 minutes	OC13	Caesar Salad Challenge	20 minutes	OC13	Caesar Salad Challenge

LIVE THEATRE TIMETABLE			Wednesday 26 th February 2025			Thursday 27 th February 2025		
TIME	LENGTH	CLASS	NAME OF CLASS	TIME	LENGTH	CLASS	NAME OF CLASS	
07:30 – 08:15	45 Minutes	JC2	Junior Sustainable Fish Dish	12:05 – 13:05	60 Minutes	OC5	Fine Dining/Brasserie Main Course Challenge	
09:05 – 12:05	180 Minutes (+30 mins set-up)	SC1	Scottish Chef of the Year 2025	13:40 – 14:25	45 Minutes (+15 mins set-up)	OC3	Gressingham Duck Braehead Foods Mystery Basket	
12:35 – 13:35	60 Minutes	RC3	Risotto Challenge	14:45 – 15:25	40 Minutes	OC4	Modern Day Plant Based Culinary Challenge	
13:55 – 14:35	40 Minutes	RC1	Food for Life	15:45 – 16:35	50 Minutes	RC2	Scottish Young Chefs Ambassadors	
14:55 – 15:40	45 Minutes	OC2	Plated Dessert					
16:00 – 16:45	45 Minutes	OC1	Scottish Chefs Street Food Challenge					
07:30 – 08:10	40 Minutes	JC1	Junior Pasta					
08:30 – 09:15	45 Minutes	SC2	Senior Sustainable Fish Dish					
09:35 – 11:35	120 Minutes	JC3	Scottish Young Chef of the Year 2025					

Please note: This timetable is a guide only, and whilst every effort will be made to adhere to these timings, amendments may be made in order to facilitate more chefs to compete. All competitors will be advised of the final timetable as soon as it is confirmed after the deadline for entries on 31st January.

All awards will be presented on the day that the competition takes place, full details will be advised after the deadline for entries when your competition place(s) will also be confirmed.

To stage the Scottish Culinary Championships requires the efforts of many people all of whom give their time and commitment to ensure that we present an outstanding event. It also depends on sponsors and companies who give their support and investment to ensure that ScotHot remains amongst the most prestigious events in the Culinary Calendar. My thanks to all of you.

Finally, I would wish to welcome all visitors to the Scottish Culinary Championships and ScotHot 2025 and hope that you will enjoy the skills on display from some of our most talented chefs engaged in the Hospitality Industry.



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A regular at Worldchefs Congress is the Van Drie Group and they did not disappoint again this year with a new team of father and daughter Culinary Duo David and Josephine Veenstra. While Josephine cooked a selection of veal dishes, her father David provided the commentary. 17-year-old Josephine started Culinary School at the age of 12 and is now studying at an advanced Culinary School in Amsterdam.

The final day of the Congress is the Worldchefs Assembly with reports from Ragnar Fridriksson on the financial accounts and the various Worldchefs initiatives. This year's assembly will be remembered for the last occasion that President Thomas Gugler would address the Congress, covering his achievements during his term in office. The standing ovation he received was well-deserved. This was followed, much to the surprise of Thomas, with a video tribute to him covering his Presidency with some rare pictures from the archives and some humorous moments sufficient to draw just a tear from Thomas.

The Congress also paid tribute to Petra Gugler for all her support of Thomas and also the work that she has individually done on behalf of Worldchefs.

Elections for the Presidium for 2024-2028 were also held, with presentations from Chefs Andy Cuthbert of the Emirates Culinary Guild and Chef Manjit Gill. In total 84 countries were eligible to vote, and the winner was announced as Chef Andy Cuthbert who was elected as Worldchefs President and has the honour of leading Worldchefs for the next 4 years.

The Congress concluded with a 6 Course Gala Dinner of Singapore flavours inspired by past Worldchefs Vice President, Chef John Sloane who is currently Vice President of Food and Beverage Operations at the Marina Bay Sands. Each course was composed by a different guest chef and was a perfect end to a highly successful Congress.

The 2024 Worldchefs Congress will be long remembered for the quality

of the programme and venue but mostly for the amazing hospitality of our hosts President Chef Eric Teo and the Singapore Chefs Association. The social evenings were exceptional with wonderful food and service especially at both the Ice Breaker and the Welcome Reception at Sentosa Island. Everyone involved are to be congratulated for making the Congress such a wonderful experience for everyone.

The Global Chef Finals which were taking place during the Congress were held at FHA Horeca, Singapore Expo 22-25th October. In total 72 Chefs competed for the 4 Individual Global Chef Titles.

Winners

Global Chef Challenge
Ale Mordasini, Switzerland

Global Chef Pastry
Luca Bna, Italy

Global Young Chef
Andreas Engler, Norway

Global Vegan Chef
Steven Lentz, Luxembourg

In Memorium - Chef Patrick O'Brien

Scottish Chefs would wish to express our sincere condolences to the family and friends of Chef Patrick O'Brien of The Australian Culinary Federation who sadly passed away at the Congress. Patrick, originally from Ireland, was an inspiration to many young chefs and was totally dedicated to and passionate about his profession. His kindness will never be forgotten.



WORLD CHEFS CONGRESS SINGAPORE 2024



By Neil Thomson

Over 1000 delegates and participants recently gathered in Singapore for the Worldchefs Congress and Global Chefs Finals. The Congress, hosted by The Singapore Chefs Association, was the first since 2018 without the restrictions that we all had endured during the years of Covid-19.

The location was the impressive Marina Bay Sands Convention Centre, a truly world-class venue with 250 meeting rooms & 24 ballrooms. The state of the art and futuristic facilities really were the perfect setting for the event. This year's Congress was also the final event for President Thomas Gugler before he demitted office after 8 outstanding years leading Worldchefs with distinction. Without question his energy and passion for the industry has been a significant reason why Worldchefs continues to

thrive and is in such a healthy position. He leaves a fine legacy for the next President and Board.

The programme for the Congress was packed with education, inspiring speakers, panel discussions & chef demonstrators and delegates were treated to an absolute feast of content for the whole event.

The Opening Address on Sunday 20th October was made by Mrs Low Yen Ling, Senior Minister of State for the Ministry of Trade and Industry, and Ministry of Culture Community and Youth.

The first of what was to be a quality line up of speakers was Food Guru KF Seetoh assisted by Chef Shi Long Hawker Cuisine expert explaining the evolution and growth of Street Food and the regulations that now ensure the cuisine is of an exceptionally high standard and a must for anyone visiting Singapore. This set the scene for the day with other speakers and demonstrators maintaining the standard with interesting and topical presentations.



Winner!

At the recent Worldchefs Congress in Singapore Infusion magazine was the recipient of the 2024 Communication Award which recognises excellence in culinary communication and storytelling.

The recipient is made on the recommendation of the President and this is the first time the award has been awarded to an organisation rather than an individual. It was the outgoing President Thomas A. Gugler who recommended Scottish Chefs for the special work we have done to keep in touch with members and the global community.

Neil Thomson, a founding Scottish Chefs Board Member and Continental Director for North Europe for Worldchefs was present at the Congress and collected the award at the presentation. Neil said

“I did not know anything about it until Singapore but it was a very pleasant surprise. I'd like to thank Chloe Black, the Editor, and Karen Nisbet, from Arken Creative, the magazine designers, who work hard on the creation of Infusion and should be very proud.”



Neil Thomson collecting the award at WorldChefs Congress from the then President Thomas A. Gugler

At the recent 30th Anniversary Lunch Chloe and Karen were presented with the awards by the new Worldchefs President Andy Cuthbert. Chloe said

“It was such a surprise to receive the award. Creating & producing Infusion is so much fun and it's humbling to know that chefs all over the world are reading & enjoying it. Thanks again to Arken Creative who do the real magic transforming the words & photos I send them in to a professional, fantastic looking publication.”

The Worldchefs awards celebrate innovation, sustainability, and contributions that inspire the past, present, and future of the hospitality industry. For a full list of award recipients, visit [this link](#).



Karen Nisbet from Arken Creative (left) and Editor Chloe Black (right)

Also at the recent 30th Anniversary Lunch our Chief Executive Kevin MacGillivray was presented his World Chefs International Judges medal by newly elected Worldchefs President Andy Cuthbert.

Congratulations Kevin!



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National CHEF OF THE YEAR *Orry Shand*



Under the watchful eyes of some of the biggest names in hospitality, the Craft Guild of Chefs revealed that Orry Shand from Entier Ltd is the new National Chef of the Year, a culinary title that's often regarded as the toughest to win in the UK.

Ten talented chefs battled it out in the kitchen at the University of West London to serve up three dishes that would impress some of the biggest stars of the culinary world. This included Matt Abé, Aktar Islam, Brett Graham, Gary Jones, Roberta Hall-McCarron, Kenny Atkinson, James Golding, Tom Shepherd, Mark Perkins, Stephen Trigg, James Petrie and Andrew Gravett.

Orry took the top spot with his delicious menu of Turbot from the North Sea with smoky Orkney scallop for starter, Lumina lamb with the Scottish autumn for main course and a celebration of Manjari Valrhona with influences from Asia for dessert. Achieving runner-up this year was Cleverson Cordeiro from Frog by Adam Handling with Paul Gamble who works for Waitrose & Partners taking third place.

Matt Abé, chef patron at Restaurant Gordon Ramsay said:

"What an incredible array of dishes we've tasted. This year I increased the cooking time from two to three hours, and I feel this has made a huge difference to the quality of dishes that the chefs have put out there. They have had more time to relax, prep and showcase impressive culinary techniques which has resulted in some amazing food. Orry has completely set a new level for this competition. He was outstanding and I know he will be a fantastic ambassador for both this competition and the industry."

New for 2024 was a wine pairing competition hosted by Hallgarten & Novum Wines who asked the finalists to select a wine from their extensive range to pair with their main course. The winner of this element of the competition was Jethro Lawrence from healthcare meals provider Apetito.

Competition director and food innovation & sustainability director at Sodexo UK and Ireland, David Mulcahy added:

"Each year we attract new faces to the competition and see chefs coming back time and time again.



donated by the event sponsors including an unforgettable two-day French experience, exploring the iconic Valrhona world and an exclusive experience at Obsession's 25th Anniversary next January, including producer visits to some of the North's finest artisan suppliers courtesy of Continental Chef Supplies (CCS), in partnership with Lafont.

Orry's love of cooking began in Home Economics classes in school, and from here his obsession with watching chefs and cooking shows, especially Chef Gary Rhodes grew. Driven by his genuine love of food and fascination with the art of cooking, Orry has turned this love into a fulfilling and rewarding career.

Orry began his culinary career at the age of 14 as a commis chef in a local restaurant. He later moved to Edinburgh to work at the Michelin-starred Number One Restaurant at The Balmoral Hotel. A few years on, he went on to work at the two Michelin-starred Restaurant Andrew Fairlie. Returning to Aberdeen, he joined the opening team at The Chester Hotel before becoming part of the Entier family in 2017. As Executive Chef, Orry oversees the production and retail kitchen, caters for private dinners and events in the Aberdeenshire area, and is a mentor to young chefs coming into the industry through Entier's award-winning Fresh Olive apprenticeship programme.

From the countless hours of intense preparation to the pressure of competing against some of the best chefs in the country, Orry's focus, attention to detail, and creativity set him apart and allowed him to deliver standout dishes that earned him the title.

After some time to reflect Orry commented

"It feels amazing to be crowned National Chef of the Year - to get the amazing feedback from my peers in the industry whom I look up to for inspiration is an amazing feeling. I feel humbled to join the illustrious list of past winners and to be in a small group of Scottish Chefs who have previously won this title."

Congratulations Orry from all of us at Scottish Chefs!

This is always fantastic to see, and we know that the opportunities and experiences that this competition offers makes it a very special celebration of culinary talent. Seeing the focus, dedication and skill from the ten chefs in the kitchen was incredibly inspiring to watch. Congratulations to Orry who is a very worthy winner."

The prestigious title of National Chef of the Year is the prize all competitive chefs are chasing but the accolade comes with a host of other impressive prizes kindly



Join SCOTTISH CHEFS

The National Professional Organisation for chefs in Scotland and beyond.
Home to Scotland's National Culinary Team.
Check out our website www.scottishchefs.com

Scottish Chefs membership has always been built around bringing chefs together whether that be partaking in competitions, on the golf course or enjoying 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
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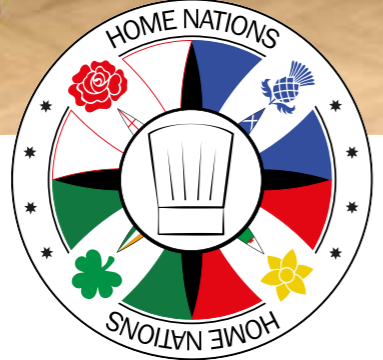
Membership Type	Details	Price
Standard	Available to everyone in the industry in Scotland	£40
Retiree	For retired chefs	£10
Group	For institutions with 5 chefs or more wishing to join together	£POA
Education	Per campus	£POA

NEW FOR 2025!

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

Home NATIONS NEWS



The Home Nations was founded with the overall objective of the four National Association members of WorldChefs working collaboratively for the mutual benefit of each member country.

The latest meeting was held at Tynecastle Park in Edinburgh in November and discussions took place on how the Home Nations can work more closely together for the benefit of our members and our membership WorldChefs. Subjects talked about included a charity dinner involving all countries, a 4 Nations International Student Competition and several other initiatives which would benefit all our members and sponsors.

We look forward to the next meeting to see how progress has been made.

Many thanks to Graeme Pacitti Hospitality & Hotel Operations Manager and Scottish Chefs Board member for hosting the meeting and looking after us with true Scottish hospitality.

- Photo from left to right:
- David Hunt (Scottish Chefs Vice President)
 - Joe Queen (Scottish Chefs)
 - Stuart McLeod (British Culinary Federation Vice Chairman)
 - Neil Thomson (Scottish Chefs)
 - Peter Griffiths MBE (British Culinary Federation President)
 - Hazel Mulberry (Scottish Chefs)
 - Robin Austin (Scottish Chefs President)
 - Kevin MacGillivray (Scottish Chefs Chief Executive)





Some of our Young Chef Ambassadors receiving their welcome certificates and knives.

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.

After a popular recruitment process we now have 19 members, some of which were lucky enough to be invited along to our 30th Anniversary Lunch where they were formally introduced into the initiative.

David Hunt and Ype van der Schaaf, the Programme leaders, said "we're thrilled to have so many talented young chefs join us already. We've already got an exciting schedule for our new Ambassadors including our first live class at ScotHot in February 2025, several supplier visits and upcoming demonstrations. We're looking forward to having them join us on this exciting culinary journey."

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 & 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 & certificate

For any questions or further information email david.hunt@scottishchefs.com

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SCOTLAND'S BEST CROISSANT

Winner Revealed

The Edinburgh Butter Company has officially named Maple Leaf Bakery, a home-based microbakery from Glasgow, as the winner of Scotland's Best Croissant competition, recognising its croissant as the best in the country. The competition took place on Monday the 28th of October at The Balmoral Hotel in Edinburgh, with HAVN in Bridge of Allan taking second place and Patina in Edinburgh finishing third.

Maple Leaf Bakery excelled among a strong field of competitors, which included renowned entrants from across Scotland such as Jeju Baked Goods, The Culinary Kiwi Bird, Kaf Coffee, Dune Bakery, The Palmerston, Station House Bakery, Sunrise Bakehouse, Freedom Bakery, HAVN, Patina, Broken Clock, Argyle Place, Le Petit Francais, Feingeback, The Fat Batard, Courie Courie, The Sheraton, Outlier and Wild Hearth.

A panel of distinguished judges, including Ross Sneddon, executive pastry chef at The Balmoral; Darcie Maher, owner of Lannan Bakery; Kayleigh Turner, head pastry chef at the two Michelin-starred The Glenturret Liqueur; author of "Britain's Best Bakeries", Milly Kenny-Ryder and Director of Edinburgh Butter Company, Chloe Black, evaluated the pastries from some of Scotland's best bakeries. Each entry was carefully assessed based on shape, colour, pastry development, texture, and taste.



"We were impressed with the extremely high standard of all the entries, but Maple Leaf's croissant really stood out for us and we unanimously agreed that that croissant deserved the trophy"

said **Chloe Black**.

"We were thrilled to award Rebecca with a restaurant voucher for top Edinburgh restaurant Tipo alongside a specially commissioned trophy created by O&Co Blacksmiths. We wanted to create a special trophy for the winner to proudly display in their bakery and we are really pleased with what Olly fabricated for us."

Kayleigh Turner added,

"All of the entries were remarkable, and each bakery should take pride in their achievements. However, Maple Leaf's croissant truly stood out as a clear favourite, receiving high scores across the board."

The competition was supported by other sponsors including The Balmoral Hotel, Rackmaster Baking & Catering Equipment, Mark Murphy, and Blackthorn Salt.

It attracted an impressive range of entries from talented bakers across Scotland, reflecting the strength and creativity within the country's artisanal baking scene.

Rebecca Slade, owner of Maple Leaf Bakery, expressed her excitement:

"It means so much to me to win this competition, particularly as a small home-based bakery. There is so much talent and dedication to the craft amongst the amazing artisan bakeries we have in Scotland, which is why I'm honoured to be recognised by these incredibly skilled judges. I am also indebted to Edinburgh Butter Company, whose pastry butter I've used since the very beginning. For me, baking has always been a labour of love, and I'm grateful to have the opportunity to share that with others."

Home-based in Glasgow, Maple Leaf Bakery has built a loyal following with its wide selection of baked goods, including its award-winning croissants. Run from a small home kitchen, Maple Leaf focuses on quality over quantity, crafting small batches with a dedication to traditional techniques and quality ingredients.



The Edinburgh Butter Company proudly supplies some of Scotland's finest bakeries, helping to showcase their exceptional talent and passion for artisanal pastry making.

For more information about the competition and the Edinburgh Butter Company, please visit scotlandsbestcroissant.co.uk.





LOCAL SUPPLIER *Focus*

East Coast Cured

We spoke to Edinburgh-based owner Susie Anderson and asked her what makes their charcuterie so special.

Tell us a little about East Coast Cured

East Coast Cured specialises in the production of Scottish 'charcuterie' or cured meats. We buy pork from Scottish farms (all of whom are SSPCA and QMS approved to ensure quality & welfare standards) to make a range of traditional European style cured meats for businesses and individuals.

My husband & I launched the business in 2017 after making cured meats at home for a few years. We've always loved exploring

charcuterie while on holiday in Europe – finochiona in Tuscany, coppa in Corsica, Jamon Iberico in Spain, smoked peppery salamis in Germany, seeking out M&S cured meats in Singapore – you get the idea!

We had many discussions over the years about how difficult it was to get great locally cured meats in Scotland. We'd chatted in-depth about starting various businesses (a brewery – Steven's a former brewer & distiller, a dumpling fast food chain – we love all the dumplings!) Commercial charcuterie production was the logical next step after successfully making it at home for family & friends. At the time we started there were quite a few producers in England but only a couple in Scotland.

We live & school our kids in Leith and the only way to make the business work & retain some resemblance of work/life balance was to ensure the business was in Leith too. So, in 2016 (after saving some money when we were sensibly employed) we bought a wee shop around the corner from our house, kitted the basement out for commercial charcuterie production & the rest is history!

The largest part of our business is the wholesale side of things – directly and via distributors. We had a shop to sell directly to the public which saved the business during the COVID pandemic, but we closed it in 2023 as we needed the space for production. We moved to new, bespoke cured meat workshop in early 2024.

What different products do you make?

Too many! Which makes for a tricky production schedule...

Various salamis from the more traditional to the not so traditional: Saucisson Sec, Red Wine & Garlic, Fennel, Porcini & Truffle, Picante, Chorizo & Bourbon, Whisky-oak Smoked Nduja are our 'core' products, and then we have a range of specials too – Caraway Kielbasa (Polish-inspired), Iarna Salam (Romanian-inspired), Whisky Oak

Smoked Chorizo, Black Garlic & Oloroso Sherry and Pork Merguez. We also do whole muscles (of which we can never make enough!) such as air-dried ham, coppa, guanciale & lonza.

Why should chefs choose East Coast Cured produce?

We're a family business, we're local, our products taste great, our customer service is top-notch, and we genuinely care (it's not just lip service) about the impact of our business on the world, about the wellbeing of our employees and doing our best by our customers. Choosing East Coast Cured not only supports our small business but the many others we work alongside.

What is your favourite part of your job?

The variety, not having to answer to anyone (little does Steven know, I'm in charge!) and organising. I absolutely love organising – people, things, everything!

I'm not very good at doing the same thing for hours on end and I'm pretty good at wearing all the hats so I love the fact that within my week I might be working on marketing materials, organising what's to be 'harvested', working



at a market, designing systems, packing orders, speaking with customers, designing a website, working on strategy and many other things.

And what is the most challenging?

Wearing all the hats! I'm good at it and most of the year it's ok, but then Christmas hits and it can be quite a lot for the brain to deal with. I wouldn't change it though!

Where can our readers buy your charcuterie?

Directly from us ([link to wholesale enquiries & orders on our website](#)) or from one of our distributors – I.J.Mellis, Harvey & Brockless, Mahalo Supplies and Lomond Foods. And for personal consumption – our [online shop](#) or from one of our stockists.

HONORARY LIFETIME MEMBER OF SCOTTISH CHEFS

Stewart Cameron

Chef Stewart Cameron was Executive Chef at the Turnberry Hotel (now Trump Turnberry) in Scotland. He was known for his expertise, professionalism and dedication to the hotel and spent over two decades there, contributing significantly to its culinary reputation. His leadership in the kitchen helped solidify Turnberry's status as a top Scottish destination for fine dining.

He was also instrumental in Culinary Training and Team Development through mentoring young chefs and building a talented culinary team, ensuring a legacy of excellence within hotel kitchens throughout the world.

Chef Cameron has been Chairman of judges at ScotHot over several years and on many occasions had to have a "wee" quiet word with the odd judge or two to have a think again about their marks! Those who have been in that position knew not to question him. Chef's professional approach continued when he joined the Scottish Chefs Board of Management. He was never afraid to put forward his point or ask the awkward question. We are all indebted to Chef Cameron in one way or another and he is truly deserving of our award of Honorary Lifetime Member of Scottish Chefs.



Stewart (front left) and the team at Central Hotel, Glasgow, 1970.

'Ultimate Scottish Chef Mentor'

“ An executive chef of unparalleled skill Chef embroiders the perfect blend of traditional Scottish culinary heritage and modern innovation. With a commanding yet encouraging presence in the kitchen, he has an innate ability to inspire everyone around him to strive for excellence. His meticulous attention to detail, whether perfecting a classic Cullen Skink or reinventing haggis with contemporary flair, has taught me the true essence of precision and creativity in my cooking. Beyond his technical expertise, his passion for mentorship has left an indelible mark on my career, always taking the time to share his knowledge, provide constructive feedback, and foster an environment of growth. Complete unwavering dedication to the craft and his team is a constant reminder of what it means to lead with both heart and vision.

Colin Watson, Senior Executive Chef, Sandal Resorts International



Photo from left to right: Stewart Cameron, James Murphy, Joe Queen |

“ I was very fortunate to gain an apprenticeship under Chef Cameron at the Glasgow Central hotel. It was very daunting especially after leaving school at the age of 16 but I did not realise at the time what this apprenticeship would lead me to – right up to the current day. I shall be forever thankful for the opportunity that he gave to me, and along the way there has been many, many great memories with the chefs that worked under Chef Cameron's brigade. Again I was fortunate when I got the chance to move to Turnberry hotel with Chef Cameron then my life really changed. He sent us to work in America, Vail Colorado whilst we were preparing for the British Open in 1986, which was another fantastic experience to be involved in.

I was given the opportunity to be involved in competing and helping develop the brigade and I went to London to compete in the Roux Brother Scholarship in which I was chaperoned by Mr Raymond Hamblett but also Chef Cameron and General Manager Mr CJ Rousse, who flew down to support me in the final of the scholarship. Afterwards we went to The Ritz for champagne and ended up having dinner at Langham's Brasserie with none other than Mr Andrew Fairlie who had just become the first winner of the scholarship, and we all celebrated in style!

I will never forget the training, support and time Chef Cameron gave his brigade allowing us to become some of the best young chefs under his guidance. Also for the support he put into Scottish Chefs for a few decades, helping us run the Salon Culinaire and help lead the team with his judging and organisation. Quite rightly the competitors had the upmost respect for chef Cameron.

To summarise Chef Cameron is commonly known as the God Father by all the many chefs who worked under him and to this day he still takes an interest in how careers are going from various people. Truly and all he is a gentleman and a disciplinarian but for me he is one of the most wholehearted human beings I have ever met and I thank him so, so much for the career I have had.

Joe Queen, Executive Chef, Archerfield Golf & Country Club

“ I had the pleasure of working with Executive Chef Cameron on three occasions. The first was during a summer break from hospitality school, a transformative three-month period during the busy season of the Turnberry Open Golf Championship when I was just 16. This experience was life changing. After completing my studies, I joined his team full-time, left for a year, and then returned, working under his guidance for a total of about six years. Chef Cameron was more than just my chef in charge; he was a father figure and remains one of the finest culinary ambassadors I have encountered in my career, both in Scotland and internationally across nine countries.

Serving under Chef Cameron's leadership instilled in me a sense of discipline, one of the greatest qualities a chef can possess. Black shoes, black socks, and clean shaven every day were non-negotiable standards, and these habits never leave you. We were taught never to leave our section until it was completely set for the next day's mise en place. Everything was checked meticulously, and you had to

be 100% prepared for the day ahead, or you wouldn't be going home. Despite running the operation with military precision, Chef Cameron was a humble and kind leader. If you worked hard for him, he would look after you in ways that propelled your career forward.

One memorable instance was when he asked if I had any tasks for him during a lull in the restaurant. While other chefs might have asked him to turn vegetables or potatoes, I asked if he could chop some parsley. He responded, "What are you waiting for? Go get the parsley." He chopped it without question, but when the senior kitchen team found out, I received a good-natured hard time. This incident perfectly illustrated his character; he never needed to assert his authority—it was always given out of respect.

But two of the most memorable highlights of working with Chef Cameron were truly remarkable experiences. One was the invitation to cook at Banqueting House in the Houses of Parliament, where we showcased a special lunch featuring Scottish cuisine. Turnberry

Hotel prepared the main course, Andrew Fairlie crafted the starter, and Nick Nairn handled the dessert. It was an incredible honor to be part of such a prestigious event for 500 people. Another highlight was being included in the "Scotland on a Plate" cookery book by Ferrier Richardson. Being mentioned as one of the main leaders of Chef Cameron's brigade in this iconic book was a significant recognition of our hard work and dedication.

These experiences not only highlighted the excellence of Scottish cuisine but also underscored the high standards and camaraderie within Chef Cameron's team

Even though I joined his team in 2002, it was fascinating to hear stories of his time working for British Transport Hotels and to hear how the industry evolved from then on.

It was an honour to be asked to share some insights into what it meant to work for this remarkable chef. There are few like him left in the industry and he is definitely missed.

Austen Reid, Executive Chef, InterContinental, Muscat

“ My first encounter with Chef Cameron was when I was working at the Station Hotel Inverness at the time of entering Young Scottish Chef of the Year in the early 1980s at the then Kelvin Hall. I was put forward (or told – I can't remember which but it was probably the latter) at the time in Inverness by Chef Jeff Bland (Jeff The Chef) as he was affectionately known. I was all packed up in the old laundry wicker hampers and on my way to Glasgow when I remembered that I had left my salmon in the fridge in Inverness! I jumped off the train in Aviemore to call Chef Jeff as soon as he heard my voice, he knew why I was calling! His words were "go and see Chef Cameron at the Central and he will sort you out!" We had all heard in the good old days of BTH how feared Chef Cameron was, so to say I was a little nervous was an understatement. On arrival at the Central Hotel kitchens a Sous Chef met me, and I was told to wait there for Chef. Then in the distance this tall figure of a man came towards me with his starched chef's toque and came right up to me and said, "have you been drinking son?" "Absolutely not Chef" I answered. "I smell Pernod" he said. Shaking in my shoes I explained that I had never even tried Pernod! To that all he said was "just as well." He then proceeded to get me the salmon and I was off on my way. It wasn't until years later that the penny dropped that Chef Cameron was on the wind up! It certainly worked. Needless to say I didn't win the competition – the award went to an unknown called Joe Queen!

Although I never had the opportunity to work directly with Chef, he was very good to me throughout my career – he sent me on trips to Bangkok and Sol in South Korea helping to promote Scottish cuisine and we also spent a week together at the Bocuse d'Or in Lyon. He is an absolute gent and it's always a pleasure to sit in his company and listen to his stories. This award is hugely deserved to one of Scotland's true chefs.

Kevin MacGillivray, Chief Executive, Scottish Chefs



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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.

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If you are interested in becoming a FAB 50 member please email membership@scottishchefs.com

SPONSOR *Focus* Lomond Foods

Lomond Foods is once again sponsoring Scottish Chef of the Year competition. We'd like to take this opportunity to say thank you to Lomond Foods for all their support over the years. We spoke to Sam Henderson, owner of the company, who told us how the company has grown over the years.

Tell us a little about the history of Lomond Foods

Lomond Foods is a family business based in Glasgow. We started our journey in 1997 and have grown to a turnover of around £42 million. We deliver a variety of frozen, chilled, and ambient foods across Scotland and the North of England. Plus, we have a bakery in Thornliebank, Glasgow, where our eldest daughter, Lauren, crafts delightful round cakes and tray bakes. Our other daughter, Meghan, heads the procurement team.

We recently acquired Clarks Speciality Foods to expand our product range and boost our presence in the Scottish hotel and restaurant sector. By blending Clarks' unique specialty products with our diverse foodservice offerings, we believe we can offer our customers the very best in the market.

At Lomond Foods, caring for our customers is paramount! We pride ourselves on being solution-oriented and love working closely with our partners to deliver top-notch service. We always go the extra mile to ensure our customers have what they need, right when they need it! As a BRC AA* accredited business, we're also committed to sustainability and productivity. From our fleet of fully electric company cars to our 350 kWh solar panels and a new CO2 power plant for refrigeration, we're really stepping up our sustainability efforts. With more customers seeking sustainable choices, you can trust that we're the right partner to grow with!

What different products do you supply?

We supply a full range of ambient, chilled and frozen foodservice products. We are particularly focused on locally sourced and sustainable supply chains. We have everything from specialist Scottish cheese and charcuterie to everyday necessities like chopped tomatoes and pasta. The acquisition of Clarks Speciality foods in October 2024 has added a vast range of high-end top-quality products to our portfolio and we intend to enhance this further during 2025.



Who can use Lomond Foods?

Any business that needs quality catering products. We supply to every sector in the Scottish food market including - hotels, restaurants, universities, delis, cafes, schools, retailers, garden centres, and other wholesalers.

What is your favourite part of your job?

I particularly love when our suppliers present new innovative products at our monthly sales meetings. Seeing the passion that people have for the products that they create is inspiring. It is great to get to taste them and hear the effort that has gone into making them so good.

And what is the most challenging?

The most challenging element of running a wholesale business is dealing with the continuous changes in legislation introduced by successive governments. Our role is to make our customers lives easier by dealing with the legislation around the safe storage and delivery of food products. When legislation changes rapidly we have to adapt quickly. So far we have excelled at this achieving BRC AA* at both our wholesale depot and the bakery.

Thank you for sponsoring Scottish Chef of the Year 2025. What would you like to see from the winning chef?

I would like to see a winning chef that showcases Scottish sustainable ingredients in new and innovative ways to create dishes that are both attractively presented and delicious to eat.

www.lomondwholesale.co.uk

2025/2026 CALENDAR OF EVENTS

JANUARY 2025

- 20 National Chef Competition, Wales
- 21 Major Chefs Culinary Challenge, Sheffield College
- 23 HIT Scotland The Bard, Brig O'Doon Hotel, Ayrshire
- 30 Major Chefs Culinary Challenge, Hartlepool

FEBRUARY 2025

- 11 National Burger Awards, Big Penny Social
- 13 Major Chefs Culinary Challenge, South Devon College
- 16 Major Chefs Culinary Challenge, Eastleigh College
- 18-20 CATEX Simmons Court Pavillion, Dublin
- 26-27 ScotHot SEC Glasgow

MARCH 2025

- 4 Zest Quest, Hilton Wembley
- 17-19 HRC Show, ExCel London
- 24 Future Chef National Final, Westminster Kingsway College
- 24 Scottish Chefs AGM, Tynecastle Park, Edinburgh

APRIL 2025

- 7-9 The Restaurant Show, NEC Birmingham
- 27 Craft Guild of Chefs AGM, Waldorf Hilton, London

MAY 2025

- 14-16 Hospital Caterers Association Forum, Telford International Centre
- 15-18 London Coffee Festival, Old Truman Brewery, Brick Lane, London

JUNE 2025

- 16 Craft Guild of Chefs Awards, Royal Lancaster, London
- 19 BFFF Dinner and dance, Royal Lancaster Hotel, London
- 25-26 Skills for Chefs Conference, University of Sheffield

AUGUST 2025

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

OCTOBER 2025

- 7 StrEAT Food Awards. Big Penny Social, London
- 20 International Chefs Day

NOVEMBER 2025

- 25 Street Food Championships

MAY 2026

- 16-19 Worldchefs Congress and Expo, ICC Wales

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Culinary Team Sponsorship

(Kevin MacGillivray)

Tel: 07762 795 097

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