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## **CRC STUDENTS SHOWCASE REGIONAL FOOD IN LIVE COOK-OFF**

Thursday 12 February 2009



**Three Catering students from Cambridge Regional College (CRC) came runners up in a top chefs competition on Monday (9 February). The students managed to get through to the Midlands regional heat of the Brakes Student Team Chef Challenge, where they competed in a live cook-off, showcasing their knowledge of regional food.**

Victoria-Anne Logan (19), Mark Hurley (20) and Emma Gambie (19) all study on the Level 3 Advanced Professional Chefs. They competed in the country's leading student competition, which is organised by Brakes, the UK's main supplier to the Catering industry.

Now in its 15<sup>th</sup> year, the contest is held in association with the catering industry's leading professional body The Craft Guild of Chefs and is the perfect opportunity for the students to showcase their culinary skills, before starting their professional career. The team had to

prepare, cook and serve a three-course menu for 4 using local and regional ingredients. They were judged by a panel of top professionals on aspects such as taste, presentation, teamwork, seasoning and culinary skills.

The theme for 2009 is “The Great British Kitchen”, which aims to showcase the best of British cooking using local and regional ingredients. Marketing Director of Brakes, James Armitage, commented: “Over the years we have found the quality just gets better and better. This year has been no exception, with the standards of paper entries being very high which made shortlisting very difficult. What shines out about these entries is that there is genuine interest and knowledge of regional ingredients and dishes out there.”

The team travelled to Stratford-upon-Avon College and competed against nine challengers. The Cambridge students served up a starter of smoked eel, venison main course and a fruit cheesecake for dessert. Previous CRC Catering student, Sebastian Mansfield, is now a Head Chef at Restaurant 22 in Cambridge and has been assisting the team in trying to perfect their menu. Sebastian commented, “It has been really great to come back to the College and help out current students. They did a really good job on their menu and I think they will do very well in the future”.

In support of their competitive bid, the team has been sponsored by various companies: they have received Jackets and Scull caps from Russum and Sons, Chefs trousers and aprons from Swiss Laundry, venison from Denham Estates and Smoked Eel from the River Farm Smokery.

The Advanced Professional Chefs programme at CRC is intended for students seeking employment in first class hotels and restaurants with international reputations for gastronomic excellence. The budding chefs study topics such as Food Commodities, Gastronomy and Production Management.

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**MEDIA ENQUIRIES:**

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