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**Glittering Gala Night celebrates Cambridge Regional
College's £23m development**

20 November 2009

Cambridge Regional College celebrated the opening of its £23m development on the Science Park last night with a Charity Gala Dinner for the Teenage Cancer Trust.

The evening was the culmination of a day of events to show off the state-of-the-art facilities in the new Catering and Hospitality, Hair and Beauty departments. Celebrity hair stylist Joshua Galvin opened the new Graduate Hair Salon, run in partnership with the prestigious Francesco Group, and a parade of models showed off the talents of the future stars of the hair and beauty world.

Guest of honour at the Gala Dinner was top chef Paul Gayler of The Lanesborough Hotel in London, who joined 85 other guests, including Cambridge Mayor Russell McPherson, for a sumptuous six-course meal. Each course of the Gala Dinner was inspired and cooked by some of the finest local chefs, working alongside the College's Catering students.

Tom Stewart of Hotel Felix provided the canapés, Mark Poynton from Alimentum cooked the starters and the fish course was produced by Chris Kipping of Restaurant 22. Jeremy Medley, from Tuddenham Mill and Oundle Mill, cooked the main course, while Peter Beasley from Trinity College produced the dessert and the petit fours came from Hans Schweitzer of Cotto Restaurant.

More than 100 Hospitality and Catering students were involved in the evening, which started with a champagne and canapé reception as models from the Media Make-up department took to the catwalk.

Principal Rick Dearing said: “Students were able to work with five expert local chefs, two of whom had trained at the College and two of whom had Michelin Stars. The five chefs each produced a spectacular course for the dinner which College students had the opportunity to prepare with them both at their restaurants and in the College’s fabulous new kitchens.

“We were delighted that our guest of honour was Paul Gayler, Executive Head Chef, The Lanesborough Hotel, London, one of the top hotels in the world. The General Manager at the Felix Hotel, Shara Ross, did a brilliant job in supporting our staff to coordinate an outstanding evening. We are really grateful for this fantastic support by the catering industry locally; students and staff of the College benefited enormously from the activities in preparing and serving the meal to 85 guests.

“We aim to maintain and develop these excellent links with the local catering industry for the benefit of our students, staff and restaurateurs locally.”

Earlier, Joshua Galvin, who has spent more than 50 years in the hairdressing business, gave an inspiring talk to students when he opened the plush new 16-seat Graduate Salon. He told them many High Street salons would envy the facilities they had at their disposal.

“Top hairdressers started just where you are today,” he said. “This is a business you have to love – it is not a job, it is a passion and there is no limit to the level you can achieve.”

The College is one of very few colleges in the Eastern Region to complete its capital investment project after the withdrawal of Government funds earlier this year meant many Colleges across the UK had to put a halt on their ambitious expansion plans.

The Restaurant at the park at CRC is open to the public on Tuesday and Thursday evenings and the Bistro each day Monday to Friday lunchtime. The facilities are also available for private hire functions.

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MEDIA ENQUIRIES:

For more information or to arrange a photo opportunity or interview with relevant staff or contributing chefs, please contact Lara Jodin, Marketing Manager, on 01223 418772 or email ljodin@camre.ac.uk