

28 November 2011

Press Release

YOUNG CHEFS STEAL THE SHOW AT FEEDING OF THE 1,000

Cambridge Regional College student chefs and lecturers have been praised for their 'brilliant' work in a 'Love Food Hate Waste' campaign to feed 1,000 people with leftover food.

Organisers of the event, held at Anglia Ruskin University, said it had been a real pleasure to work with the students, who cooked up mammoth amounts of tasty pork goulash and vegetable curry for queues of hungry lunchtime visitors.



CRC students serve up the free lunches

The campaign, designed to highlight the amount of food thrown away each by families – enough to cook 1,000 meals – was organised by the ARU students' union and the Cambridgeshire and Peterborough Waste Partnership.

Zoe Chambers, Community Engagement Officer with the Cambridgeshire and Peterborough Waste Partnership, said it had been a pleasure working with the College.

“We want to say a huge thank you to CRC staff and all the students who helped out with the cooking and serving of such delicious food. Without their input it would not have been possible,” she said.

“The food really was delicious, so credit to the chefs is most definitely required. The students who came to serve on the day also did a truly brilliant job. They were friendly, efficient and altogether stole the show with their skills and attitudes. I have had numerous remarks since the event on how impressed everybody was with the students - they were a real credit to CRC.”

She said CRC Catering Manager Tina Adrienne had done a superb job in organising the contribution from the College which had made the event possible.

“It's been a pleasure working with Tina, who took this on despite having such a packed schedule already,” she said.

Tina said it had been a wonderful experience for all the students involved. “We are absolutely delighted the project went so well and it's great to hear such praise for our students. It's unbelievable how much nutritious food gets wasted in UK homes every year so I hope we have inspired people to make the most of their food,” she said.

The aim of the event was to help people understand the difference between ‘sell by’ dates and ‘best before’ – and reduce the £12.1 billion worth of food in the UK which is thrown away.

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MEDIA ENQUIRIES

For more information, please contact Lynn O'Shea, Communications & PR Manager, on 01223 418773 or email loshea@camre.ac.uk

NOTES TO EDITORS

Cambridge Regional College is one of the largest providers of full-time further education for 16 to 19 year-olds in the eastern region. The College has more than 4,000 full-time and 6,000 part-time students, coming from a 40-mile radius, covering Cambridge and its surrounding villages, eastern Bedfordshire, northern Essex and western Suffolk.

Over 80 per cent of full-time students are aged 16 to 18 years old and come to the College after secondary school; the rest are mature students, studying on a range of Access to Higher Education and vocational programmes. The College offers the largest and most comprehensive range of vocational courses in Cambridgeshire, and has one of the largest work-based learning contracts in the Eastern Region.