

23 November 2011

Press Release

## **CRC STUDENT CHEFS PREPARE TO FEED THE 1,000**

**Young chefs at Cambridge Regional College have been peeling, chopping and stirring in preparation for a mammoth cooking challenge – feeding an amazing 1,000 people.**

The huge operation is part of the ‘Love Food Hate Waste’ campaign to highlight the amount of food the average family throws away each year – and what could be done with it.



Feeding the 1,000 – the hard work begins in the kitchen

The CRC student chefs will be cooking up delicious pork goulash and vegetable curry using ingredients supplied free of charge by local producers and supermarkets, which in many cases would have been thrown away.

Thanks to their efforts, 1,000 meals will be cooked for the event for a total value of £680, the amount of money the average family in the UK wastes on food that ends up in the bin each year.

Anglia Ruskin Students' Union has teamed up with the Cambridgeshire and Peterborough Waste Partnership to host the event, which will see the big lunch giveaway served up at the university's East Road campus tomorrow.

The aim is 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.

Tina Adrienne, CRC Catering Manager, said: "We are really excited about this event. It's unbelievable how much nutritious food gets wasted in UK homes every year. I hope we can inspire people to make the most of their food with demonstrations on cooking and managing food in the kitchen. At CRC we teach our students to cook with resource efficiency in mind, carefully portioning the ingredients and using up leftovers."

The Love Food Hate Waste experts will be on hand during the event with information stalls and cooking demonstrations to help educate diners on how they can reduce their food waste to benefit their bank accounts and the environment.

Gerald Carew, President of Anglia Ruskin Students' Union said: "Since we have been promoting the event, many students have admitted that they hadn't considered the difference between the 'best by' and 'eat by' date, so I think this event is certainly educating hundreds of our students to watch what the cook and throw away."

The event is also being supported by: Riverford Organic, Wood Farm Free Range Eggs, J S Sainsbury's, Dingley Dell Pork, Arjuna Wholefoods, Cambridge Quality Meats, Cambridgeshire County Council, Cambridge City Council, FoodCycle Cambridge and the Cambridge Sustainable Food Alliance (CaSFA).

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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](mailto: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.