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Press Release

TOP CHEFS SEARCH FOR FUTURE STARS AT CAMBRIDGE REGIONAL COLLEGE

Some of the country's best-known chefs will be at Cambridge Regional College next week to judge a competition to find the culinary stars of the future.

Twenty-four CRC trainee chefs and front of house students will be pairing up in teams of two to compete in the high profile event organised by Master Chef Murray Chapman.

Among the judges are award-winning Mark Poynton, of Alimentum, TV chef Chris Coubrough, Eric Snaith of Titchwell Manor, Tom Stewart of Hotel Felix and Jeremy Medley of Oundle Mill. Shara Ross from Hotel Felix will be casting an expert eye over the presentation and serving elements of the competition.

The top chefs will be at the College on 14 March to judge the Cambridge heat of "A Passion to Inspire", one of four heats in the region. Two teams will be chosen to go on to the final in Ipswich next month – with the chance to win a week working with renowned chef Steve Smith at his Michelin-starred Burlington Restaurant.

Phil Vincent, a lecturer in Catering and Hospitality at CRC, said the competition would provide a great opportunity for students to show off their knowledge and skills.

"It will be a competition with a difference, which will help the students learn and give them the confidence to go on to other competitions," he said.

"Murray Chapman is very well known in the catering industry and he wants to showcase the students' work and give them the chance to meet chefs who might well be their future employers. It is a great opportunity for our learners."

The competitors will have to produce and serve a main course and dessert within a budget of £5 a head and a time limit of one and a half hours. Each trainee chef and front of house student will work closely together to produce and serve their best meal.

Murray Chapman, a Master Chef of Great Britain and head of First Contact Chefs, said he hoped all the competitors would enjoy the event and make the most of the chance to meet some of the country's top chefs.

"The whole purpose of the competition is to encourage students. I want to see them have fun and produce some great food," he said. The judges will help them and chat as they go along."

The CRC heat takes place from 3.30 pm on Monday, 14 March. Heats will also be held at Colchester Institute, West Suffolk College and Suffolk New College, with two teams from each heat making it through to the final on 7 April.

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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 the second largest provider 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. Students come in 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.