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Press Release

TOP CHEF TONY FLEMING RETURNS TO CRC TO COOK FIVE-STAR MENU

Top London chef Tony Fleming, who heads one of the capital's smartest restaurants, will be cooking up a sumptuous meal in Cambridge next week – helped by young catering students at his former college.

The executive chef of Axis at luxury five-star hotel One Aldwych is going back to his roots at Cambridge Regional College to cook alongside students for a gourmet evening at the College's Park Restaurant.

Diners will be able to enjoy a six-course banquet cooked by the star chef – who has appeared on TV's "MasterChef" and "Out of the Frying Pan" – for little more than the price of afternoon tea at the award-winning luxury hotel in Covent Garden.

Tony, who trained at CRC before moving to London, will be accompanied by five chefs from Axis to help out on the day. He has devised the menu especially for the occasion, focusing on the great British food for which he is famous and celebrating as much local Cambridge produce as possible.

"I am absolutely delighted to be coming back to Cambridge to work alongside the catering students at my old college. It looks as if it is going to be a thoroughly exciting event and we're all looking forward to it," he said.

"One of the greatest joys I have in my work, apart from cooking, is teaching young chefs. It's so rewarding for me to train them, give them some knowledge and see them progress.

“It’s wonderful to take my One Aldwych chefs to Cambridge Regional College where in a day we’ll help train 15 students in one go – as opposed to students coming to the hotel one by one.

“Chefs should return to their colleges more often - that movement from the industry back to college is important so there isn’t a void between students and the real world.”

Tony, who was a student at CRC 18 years ago, joined One Aldwych as executive chef in 2007; before that he was head chef at the former Great Eastern Hotel, worked at Richard Neat’s Neat Restaurant in London, and with Marco Pierre White at both the Oak Room and The Criterion.

He was invited back to the College by CRC lecturer Phil Vincent, who took a group of students to lunch at Axis.

“We asked him if he would like to come and talk to our Level 3 students, and perhaps cook a meal with them and he was very keen on the idea,” said Phil.

“It’s fantastic for the College that he is coming back into the kitchens at CRC to create such a superb dining experience and help promote great links between the business and education arms of the restaurant industry.”

Places for the dinner, at The Park Restaurant on Wednesday, 22 June, cost £22.50 a head. To book, ring 01223 418997 or see www.theparkcambridge.co.uk for more information.

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MEDIA ENQUIRIES

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

For more information on One Aldwych, please contact Howard Rombough, Public Relations Director, on 020 7300 1077 or email howardrombough@onealdwych.com

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, with 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.