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Press Release

STUDENTS RECEIVE A MASTERCLASS IN COOKING FROM TOP CHEF TONY

Former Cambridge Regional College student Tony Fleming, now executive chef at top London hotel One Aldwych, created a meal fit for a king when he returned to the College last night.

Tony, who heads one of the capital's smartest restaurants, was guest chef at The Park restaurant at CRC for the special occasion, working with a team of chefs from his restaurant Axis alongside students.



Tony Fleming with chefs at CRC.....



...and with the waiters for the evening

The star chef, whose family lives in St Neots, came back to Cambridge to pass on some tips to student chefs, and help bridge the gap between the catering industry and the classroom. And in return he was presented with a CRC chef's top as a small thank you from the College for his special masterclass in cooking.

Diners in the restaurant enjoyed a six-course banquet cooked by the star chef – who has appeared on TV's "MasterChef" and "Out of the Frying Pan" – served up by students.

Tony, who trained at CRC before moving to London, devised a 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.

He said he was absolutely delighted to be back at Cambridge working alongside the catering students at his old college.

“It is hard to get all the guys from the kitchen to go to One Aldwych to work, so we thought we would bring One Aldwych to CRC. Hopefully we will build bridges between education and industry,” 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. 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.

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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.