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Press Release

CAMBRIDGE REGIONAL COLLEGE HOSTS NEW-LOOK UNIVERSITY COOKING COMPETITION

The University of Cambridge Culinary Competition has an exciting new format this year with all events being held on one day, in one place – and open to the public.

The Live Contest with cooking against the clock, a spectacular Salon Culinaire, Front of House competition and exhibition showing all the latest in catering will be held at Cambridge Regional College on Thursday 27th October, from 9am to 5pm.

Nick Lomax, member of the Organising Committee for this year's competition said: "This is an exciting new format for everyone involved. We have put together an action-packed day which is sure to appeal to both participants and attendees.

"Holding all the events at CRC is a major step forward in forging closer links with the outstanding work the College is doing to create the next generation of chefs and front of house staff. The students and young chefs participating are the future of our catering industry and we are delighted to be working in partnership with CRC to showcase and recognise the high standards being achieved.

"CRC is also an excellent venue for the public coming along to the events. There is plenty of on-site parking and first-class public transport links."

The day starts with one of the two heats for the Live Competition in which chefs have just 90 minutes to prepare a starter and a main course dish. Held in the state-of-the-art kitchens at CRC, attendees and college supporters will be able to see all the action via large screens in the bistro.

The Salon Culinaire is where competitors display their dishes ready for the critical eyes of the judges, across eight classes spanning canapés to petits fours.

Complementing the catering, The Front of House competition will be taking place over two heats during the day in which competitors will have the challenge of laying a table for six covers for a three course meal on a theme of the 2012 London Olympics – within the 30 minute deadline.

Sponsors this year include Hobart as Principal Sponsor, joined by Diversey, Country Fresh, The Cambridge Food Company, Fresh Direct Local and Charnwood Fayre.

Awards for the Live Competition, Salon Culinaire and Front of House Competition will be presented at an Awards' Ceremony at Selwyn College on Thursday 10th November.

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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 education for 16 to 19 year-olds in the eastern region. The College has around 3,500 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.