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Press Release

CRC CHEFS TASTE CULINARY SUCCESS AT UNIVERSITY COOKING CHALLENGE

Two young trainee chefs have won the Best Newcomer Award for Cambridge Regional College in the prestigious University of Cambridge Culinary Competition.

Tom Osbourn and Carla Mendez, both 17, competed against professional chefs in the competition which took place at Cambridge Regional College, winning the prize for their efforts in the Under 21s section.



Tom and Carla with the Best Newcomer award, pictured with CRC's Ian Sparke and Jack Aldhouse

The two students faced stiff competition in the category, which was won by Emmanuel College, but – helped by an earlier masterclass in presentation from chef Lee Corke – their culinary skills were rewarded with the Best Newcomer cup.

The award was announced at a ceremony at Selwyn College on 10 November, when Clare College took the Stewards' Cup, awarded to the highest scoring team, from last year's champion, Emmanuel College.

Tom and Carla both cooked lamb dishes, using native Southdown lamb donated by breeder Patrick Goldsworthy, for the competition.

Nick Lomax, Member of the organising committee for this year's competition said: "This annual competition continues to be a really important event in the Colleges' calendar as a way of showcasing the outstanding food produced by their kitchens.

"This year, we also benefited from an excellent collaboration with Cambridge Regional College which plays a major role in training the next generation of chefs. Once again we are very grateful to all our generous sponsors, without whom we would not be able to run this competition."

Judith Sloane, from Conference Cambridge added: "The usual high standard of the entries across all the classes underlines the excellent cuisine on offer to visitors coming to Cambridge for all types of conferences and events. Dining in College is often one of the highlights of an event and the annual University Culinary Competition ensures that the highest possible standards are not just maintained, but surpassed."

Judging was carried out by a team of professionals from the catering and hospitality industry led by Peter Griffiths, MBE, Salon Director, Hotelympia.

More than 80 chefs from 15 colleges competed in the day-long event, held at The Park at Cambridge Regional College, with categories ranging from canapés to afternoon tea cakes. One of the highlights was a live cook-off competition in the College's catering kitchens, along with front of house competitions focusing on an Olympics 2012 theme.

The event was also open to the public, who were able to watch the live cook-off on screens in the Park restaurant.

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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 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.