

PRESS RELEASE



FOR IMMEDIATE RELEASE

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CHEFS OF THE FUTURE COMPETE AT COLLEGE

On Tuesday 20th January, Yeovil College's DaVinci Restaurant hosted the local final of FutureChef 2009, a competition for 12-16 year olds with an interest in cookery.

Six pupils from regional schools took part in the annual contest, which is organised by the Springboard Charitable Trust and is now in its 9th year.

Darren Hugo (13) of Ladymead Community School, Taunton, Sophie Feboul (15) of Clevedon Community School, Ben Welch (14) of St Catherine's School, Elliott Healey (14) of Crispin School, Molly Freeman (15) of Sidcot School and Emma Watts (15) of Notre Dame School had to produce a hot main course and a hot or cold desert within a set timeframe and to a budget of just £6.

The competitors were judged on a number of aspects, including variety of cooking skills, menu balance, creativity and presentation and composition, taste and flavour.



The six contestants with judges and organiser

Yeovil College Hospitality lecturer Steven Lowrie, Programme Area Co-ordinator Kevin Brown and second year Professional Cookery student Charlotte Dodge had the difficult job of judging the contest. After much deliberation, they finally picked Elliot Healey's menu of pan fried pigeon breast with sweet potato, fried leeks, beetroot compote, paté on fried bread with red wine jus followed by apple cake with rhubarb chutney.



The Yeovil College judges deliberate

Steven Lowrie said *"It's been very difficult for us as judges because the entries are all absolutely fantastic. All the cooks demonstrated outstanding talents in the kitchen and in the end there were only two points in it."*

"Elliot was selected on the basis of his outstanding workmanship throughout the competition, adopting and displaying fantastic preparation and cooking methods and presenting his dishes to a very high standard. He displayed skills of a chef that are well beyond his years!"

Elliot said *"Today has been a lot of fun – I can't wait to do it again. I cook all the time at home and really enjoyed looking for ideas for today. I found out about the pigeon and squash on the internet, then I used cookbooks to see what would go well with them."*

Jason Duffield, Elliott's Food Technology teacher, said *"I am very proud of Elliot's achievement. He nearly didn't take part in the competition because he severely damaged his shoulder muscles last year and only came out of a sling last month. I'm very pleased that he did so well today."*

Ralph Pitts of Springboard Charitable Trust said *"Today has been absolutely brilliant. It's the first time we've held FutureChef here and Yeovil College has been very supportive. The DaVinci Restaurant facilities are excellent and have given the contestants a taste of a professional restaurant. We hope to hold the competition here again next year, opening up the competition to more schools in this area and giving more young people in Somerset and Dorset the opportunity to take part."*



Judge Steven Lowrie congratulates winning chef Elliot Healey

Elliot will take part in the next stage of the FutureChef competition in Exeter in a few weeks' time.

... ENDS

Notes to Editors

All press enquiries to Eileen Furze, Marketing Officer t: (01935) 845428 e: eileen.furze@yeovil.ac.uk
www.yeovil.ac.uk. Details of all the contestants' menus are available upon request.

DaVinci Restaurant – Yeovil College's DaVinci Restaurant is a training environment that has been specifically developed to give Hospitality and Catering students realistic experience of a busy, modern restaurant service. Students taking a wide range of vocational and work-based courses work in the DaVinci, supervised at all time by fully trained staff. The DaVinci is open to the public five lunchtimes per week and special evening events take place regularly throughout the college year. A five course lunch costs £6 (different prices may apply during events). For more information, please call 01935 845341 or visit www.yeovil.ac.uk/davinci_restaurant.htm.

Springboard UK - Springboard UK is a young dynamic organisation which promotes careers in hospitality, leisure, tourism and travel to a range of potential recruits and influencers through a network of centres across the UK. Our specialist careers service now provides well over 14,000 people with free objective advice each year. For more information, please visit www.springboarduk.org.uk.

FutureChef Competition – FutureChef is a four-stage nationwide culinary competition; helping young people aged 12-16 to learn to cook. It also provides a unique insight into the world of professional cooking by capturing imagination, recognising talent and providing a potential platform to launch a fabulous career. Now in its ninth year, FutureChef was developed as a result of research findings into young people's perceptions of the industry. The research revealed that young people regard chefs such as Brian Turner, Gary Rhodes and James Martin almost as highly as pop or television stars. Surprisingly, however, few genuinely considered a career as a chef! FutureChef addresses these perceptions directly by introducing young people to cooking, helping to develop their skills, developing direct work experience in the industry and providing expert advice on the career options and entry routes available. It provides teachers and young people alike with a wonderful insight into what it's like to be a chef and the related career opportunities.