

For immediate release
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Ten colleges ready for Student Chef Challenge National Final

After hotly contested regional heats, the ten places for the national final of Brakes Student Team Chef Challenge have now all been decided. With the ten successful colleges now ready and waiting to compete for honours in the final of the competition being held at Hotelympia 22nd February 2006.

To get to the final each team of three students had to cook and present a three course meal of four covers in 1hour 45minutes. They were judged on areas such as; team work, culinary skills as well as the taste, flavour, presentation and balance of the meal they presented. The top three teams from each heat automatically qualified for the final with the highest scoring fourth placed team from the three heats taking the tenth place available.

The ten finalists have come a long way from the 70 initial entries for the competition. These entries were paper judged and then three regional heats were held at Falkirk, Birmingham and Westminster Colleges where 24 teams in total battled it out for the ten final places up for grabs.

Talking about the competition, John Trelfa of Brakes and one of the judges of the competition said:" Over the years we have held the Student Team Chef Challenge we have found the quality just gets better and better each year. This year was no exception. The competition has been so exciting and it is has been so close any team could win the final, demonstrating the quality of the young chefs about to come into the industry."

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The ten Qualifying teams are:

Scottish/ Northern Heat

- 1st Adam Smith College (formerly Glenrothes)
- 2nd South Lanarkshire
- 3rd Middlesborough
- 4th Newcastle (best fourth place overall)

Southern Heat

- 1st Westminster Kingsway
- 2nd Highbury (Portsmouth)
- 3rd Southampton city

Midlands Heat

- 1st Birmingham
- 2nd Radbrook (Shrewsbury)
- 3rd Boston

Prizes in the heats of £75, £50 & £25 (for each team member) of Brakes equipment vouchers for first, second and third place respectively.

Prizes in the national final are as follows:

1st place:

Trophy, Knife set worth over £500 for each team member, week's placement for winning team at Great Fosters Hotel working with Chef Christopher Basten

2nd place:

£100 Brakes equipment vouchers for each team member

3rd place

£75 Brakes equipment vouchers for each team member

The competition was judged by chefs from the Scottish Federation of Chefs, The Welsh Federation of Chefs, the Craft Guild of Chefs and the British Culinary Federation.

Note to editors

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Notes to editors:

1. The final of Brakes Student Team Chef Challenge will be held 22nd February 11:00am in the Live theatre at Hotelympia.
2. Brakes is the leading supplier to caterers in the UK and France, with a turnover in excess of £1.5billion. Its strong understanding of the needs of the catering industry, combined with innovation in both products and service, has seen Brakes develop into the leading foodservice solutions provider. Brakes is also a significant supplier to the foodservice marketplace in France.

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