

Ayr College crowned student chef team 2007

A team from Ayr College have won the fiercely contested final of Brakes Student Team Chef Challenge, the largest student team (pure cooking) competition in the hospitality industry.

The team of three Ayr College students Kallaya Smillie, Peter Graham, Craig Rodger and Chef Lecturer Norman Robertson were ecstatic when presented with their award by Bob Lamb, Brakes Scotland and North Chief Executive Officer. Each were presented with a knife set worth £600 and will have a week long placement to hone their skill even more.

Runners Up were Sheffield College and in joint third place was another team from Sheffield College and a team from Westminster Kingsway College.

Ten colleges were in the final at ScotHot after each steering their way through two other rounds. Each college had to produce a three-course meal, which was judged on taste, presentation, teamwork, seasoning, culinary skills, working methods and overall balance.

“Getting to the final of the Brakes Student Chef Challenge was a great achievement for the team as the standard is always so high,” explained a delighted Norman Robertson of Ayr College, “ but to win it is fantastic. It’s great that all the hard work and commitment has paid off. I am so proud of them, they were nervous before the final started, but they focused on what they had to do and delivered. It hasn’t quite settled in yet I’m sure this will be a day we will remember for a long time.”

Talking about the competition, Bob Lamb of Brakes said:” Over the years we have held the Student Chef Challenge we have found the quality just gets better and better each year. This year was no exception; the standard we have seen is has been very high with all ten teams winning medals due to quality of their dishes. This competition has been so exciting, and seeing the creativity and innovation demonstrated by these students shows the British hospitality industry has some great chefs on the way.”

Ayr Colleges winning menu:

Starter:

Crispy Haggis Cake served on a Neep Fondant with Red Onion and Ayrshire Bacon Compote, and a Malt Whiskey Laced Scotch Broth Sauce

Main:

Seared Silver Sea Bream Served on a lightly spiced Cous Cous with Wilted Spinach, Tomato and Chilli Salsa and Fresh Langoustines

Dessert:

Warm Passion Fruit With Chocolate and Coconut Tear, Crème Fraiche and Mango Sorbet, Chilli Exotic Fruit Salad

The ten teams who contested the final were as follows:

Ayr College

Sheffield College x2*

Westminster College x2*

South Lanarkshire

Radbrook College

Forth Valley College

Boston College

Oxford and Cherwell Valley

The Student Chef Challenge final took place 28th February at the Salon Culinaire at the ScotHot Exhibition, at Glasgow's SECC. Over 60 teams entered the competition, with a paper judging round followed by regional heats to decide the ten finalists.

*Colleges were allowed to enter as many teams as they liked

Note to Editors

1. Brakes is the leading food supplier to caterers in the UK and France, with a turnover in excess of £1.6billion. Its strong understanding of the needs of the catering industry, combined with innovation in both products and service, has seen Brakes develop in the major supplier of frozen, chilled and ambient foods to caterers across the UK. It is also the second largest foodservice player in the frozen and chilled sectors in France.

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