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THE MCGB YOUNG MASTER CHEF OF THE YEAR 2015

The Young Master Chef of the Year competition is open to all chefs aged 23 years and under working in a restaurant/hotel kitchen or training at a recognized college of further education.

The competition is designed to allow young chefs to produce a three-course meal using a number of set ingredients to produce classic dishes whilst testing their skills and giving them the opportunity to put their own flair and imagination into the dishes.

This year's competition took place at Westminster Kingsway College on Tuesday, 6th May 2015 and competitors were required to produce within a time-scale of 2 ½ hours: a scallop starter; a rack of lamb with accompaniments and a dessert of their choice.

The finalists were supplied with six scallops each to prepare and a rack of lamb from Aubrey Allen to chine and trim. Contestants were judged on flavour (25%), presentation (20%), innovation (10%), hygiene (10%), workmanship/confidence/professionalism (10%), working method (10%), timing (10%) and originality (5%) with points will be deducted for wastage.

Over twenty entries were received for this year's competition prompting the decision to organise semi-finals in 2016 – this year's chosen finalists were Dan Conlon (Sheffield College), Andrew Forbes (Gleneagles), Nicole Lamb (South Lanarkshire College), Ted Lindsay (Westminster Kingsway College), Luke McMenamay-Collins (La Belle Epoque) and Christian Richardson (Eagle & Child).

In a hotly contested final, judges John McGeever, Gerald Roser and Alan Whatley finally agreed on an all Scottish result with Andrew Forbes taking the title of Young Master Chef of the Year with Nicole Lamb in the runner-up position.

All the finalists had visited Koppert Cress's premises near Rotterdam to learn about their products before the final and will further their skills with a meat education day courtesy of Aubrey Allen. The winner's prize also includes a trip to Luxembourg to visit Villeroy & Boch's factory. Both the winner and runner-up received two complimentary tickets to the MCGB's

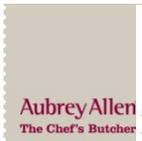
Annual Luncheon at Stoke Park and the runner-up also received dinner for two in an MCGB establishment.

Andrew Forbes' winning menu was scallops with cauliflower, rack of lamb with pomme Duaphine and chocolate fondant whilst Nicole Lamb prepared scallops with a peanut a peanut and lime risotto, roast best end of lamb with its own shepherd's pie and vanilla and buttermilk panna cotta.

The competition was followed by dinner cooked by the students of Westminster Kingsway College and thanks must go to Gary Hunter for providing both the venue and the meal.



The Master Chefs of Great Britain are very grateful for the support of the sponsors - Aubrey Allen, Haymans Fisheries, Koppert Cress, Oliver Harvey, Villeroy & Boch and Westminster Kingsway College.



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