



Academy of Culinary Arts

Founded in 1980 by L'Académie Culinaire de France
PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES

ANNUAL AWARDS OF EXCELLENCE 2009

PRESS RELEASE: 16TH JULY 2009

HIGHEST SCORING CANDIDATES IN THE AAE 2009 ANNOUNCED

On Tuesday 14th July the Academy of Culinary Arts announced the highest scoring candidates in the Annual Awards of Excellence 2009 at a spectacular Gala Dinner held at The Langham. They are:

In Kitchen: JAMES MITCHELL - The Royal Automobile Club

In Pastry: ALISTAIR BIRT - Tummies Bistro

In Service: CELIA VAUGHNS - Galvin at Windows

Honorary President of the Awards, Heston Blumenthal OBE, who presented the awards, commented:

"It is great to see so many talented and ambitious young people, who are the future of our industry, working so hard to achieve this prestigious award. The Annual Awards of Excellence provides a key opportunity not only to encourage these young chefs, pastry chefs and waiters but also to reward them. I was really impressed with the overall standard and would like to personally congratulate all those who took part."

Prizes included silver trophies (donated by Gordon Hogg and Finclass), Meyer Cookware, Victorinox Knives and a scholarship worth £2000 thanks to the generous support of the Savoy Educational Trust. This year's scholarship will be a trip to G.H.Mumm Champagne in Reims and Paris. The three winners will also each spend a day's work experience at The Fat Duck, thanks to Honorary President of the Awards Heston Blumenthal OBE.

The Gala Dinner also celebrated the other 21 talented young chefs, pastry chefs and waiters who successfully achieved the Academy of Culinary Arts' Annual Award of Excellence 2009, in Finals held at Thames Valley University, Le Gavroche and The Gleneagles Hotel in April.

To gain the award the candidates had to achieve a score of over 70% in tasks set and judged by industry luminaries chaired by John Williams MBE, Executive Chef, The Ritz and Chairman of the Academy of Culinary Arts (see end for further information about judges).

FULL LIST OF WINNERS (in alphabetical order):

Kitchen:

Richard Broom	Claridge's
Oliver Farrar	Artisan Restaurant, The Westbury Hotel
James Mitchell	The Royal Automobile Club
Ben Ternent	Opus Restaurant, Birmingham
Zac Whittle	Galvin at Windows, London Hilton Park Lane

Kitchen Finalists had 5 hours to produce 4 dishes: A parmesan risotto; A free interpretation wood pigeon dish, (the ingredients of which had previously not been revealed); Whole baked sea bream with fennel, shellfish velouté, pomme mousseline and petit pois à la Française; Tarte tatin with crème Chantilly.

Cont'd.../

Pastry:

Lucie Bennett	William Curley
Alistair Birt	Tummies Bistro
Daniel Fineder	Claridge's
Brett Pistorius	Mallard, Cheshire
Marco Rangoni	Sheraton Park Lane Hotel
Eleni Tzirki	The Ritz

Pastry Finalists had 5 hours to create a chocolate centrepiece of their own design; A gateaux Opéra and hot cross buns.

Service:

Vanessa Alfano	Deseo Restaurant, The Gleneagles Hotel
Andrea Asciamprener	Franco's
Matteo Buso	Strathearn Restaurant, The Gleneagles Hotel
Ravi Chinian	Royal Society of Arts
Christophe Cormier	The Ritz
Fausto Giorlando	Le Gavroche
Paul Huet	Le Gavroche
Angelos Kyroussis	Strathearn Restaurant, The Gleneagles Hotel
Kathrine Larsen	The Skylon, Southbank Centre
Victoria Payne	Artisan Restaurant, The Westbury
Paolo Scano	Strathearn Restaurant, The Gleneagles Hotel
Charles Segond	Galvin at Windows, London Hilton Park Lane
Celia Vaughns	Galvin at Windows, London Hilton Park Lane

Service Finalists were required to decant and describe wines to the judging panel; set up and serve a 3 course meal with wine and liqueurs to a table of two guest judges.

The Academy and the Judging Panels have no doubt that these hard-working, exceptional young professionals will go on to build a successful future within the industry.

SPONSORS

The Academy of Culinary Arts is immeasurably grateful to the sponsors of the Annual Awards of Excellence 2009: British Hospitality Association, Savoy Educational Trust, G.H.Mumm Champagne, Edge Foundation, John Lewis, City & Guilds, Maldon Sea Salt and Caterer & Hotelkeeper, for sponsoring the competition as well as Continental Chef Supplies, Meyer and Victorinox for providing prizes; not to mention Bill McCarrick and Sir Hans Sloane for so generously inviting all the Pastry winners to spend a day with him at The Studio where they will be given an insight into the making of his infamous self-conched chocolate. Without the help, morally and financially, of the sponsors and suppliers the awards would not be possible.

- ENDS -

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Editors Note:

ACADEMY OF CULINARY ARTS

Founded in 1980, the Academy of Culinary Arts is Britain's leading professional association of Head Chefs, Pastry Chefs, Restaurant Managers and suppliers. While concerned with raising standards and awareness of food, food provenance, cooking and service, its objectives are equally focused on the provision of career opportunities. These aims and objectives are achieved through a number of education and training initiatives, one of which is the Annual Awards of Excellence.

Patron of the Academy of Culinary Arts: His Royal Highness The Prince of Wales.

ANNUAL AWARDS OF EXCELLENCE

The purpose of the awards is to inspire and encourage young people to achieve the highest possible standards in their chosen profession – Kitchen, Pastry or Service – and to offer them clear guidelines for success in their career.

To participate in the AAE is a great learning experience in itself. It is not a competition as there is no first, second and third place, but instead any number of candidates can achieve the standard of excellence set by leading figures within the Academy of Culinary Arts and the hospitality industry.

Good basic skills are the essential cement with which young, ambitious members of the catering industry can build a rewarding career, while more taxing tasks help to identify the best cooks and waiters of today who will become the leaders of tomorrow.

JUDGES

Honorary President of the AAE 2009: HESTON BLUMENTHAL OBE, Chef Patron, The Fat Duck

Chairman of the AAE: JOHN WILLIAMS MBE, Executive Chef, The Ritz

Chairmen of Kitchen: MARTYN NAIL, Executive Chef, Claridge's and **ADAM BYATT**, Chef Patron, Trinity

Chair of Pastry: YOLANDE STANLEY MCA, Senior Lecturer in Patisserie, Thames Valley University

Chairman of Service: SERGIO REBECCHI, Managing Director, Chez Nico Restaurants