



Academy of Culinary Arts

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

MASTER OF CULINARY ARTS 2009

July 2009

A STANDARD OF EXCELLENCE IN CULINARY ART

RECORD NUMBER OF APPLICANTS THROUGH TO THE FINAL OF THE MASTER OF CULINARY ARTS 2009

The British hospitality industry shows itself to be in great shape as a record number of 21 exceptionally talented professionals have successfully completed the semi finals in June to make it through to the finals of the Master of Culinary Arts 2009:

Chefs -Finalists

William Best, Sous Chef, Wiltons,
Michael Dutnall, Sous Chef, White's Club
Brian Fantoni, Head Chef, Cantina del Ponte,
Jeff Galvin, Chef Patron, Galvin Bistrot de Luxe
Ben Gielen, Senior Sous Chef, The Royal Automobile Club
James Holah, Restaurant Chef, The Ritz Hotel
Simon Hulstone, Chef Patron, The Elephant Restaurant
Franck Jeandon, Chef Lecturer, Le Cordon Bleu
Andrew Jones, Executive Head Chef, The Westbury Hotel
Stephen Love, Chef Patron, Love's Restaurant, Birmingham (Opening September 2009)

Restaurant Management & Service -Finalists

François Bertrand, Restaurant Manger, Aubergine Restaurant
Sergio Cappello, Proprietor, Bucci Restaurant
Joël Claustre, General Manager, The Royal Opera House
Bradley Gent, Restaurant Manager, Opus Restaurant
Jean Etienne Kessler, General Manager, Clos Maggiore
Emmanuel Landré, General Manager, Le Gavroche
Michael Newton-Young, Managing Director, JMK Classic Catering
Elaine Watson, Food and Beverage Trainer, The Gleneagles Hotel

Pastry Chefs -Finalists

Kofi Addai Mensah, Sous Chef/Assistant Manager, Nadell Patisserie
William Curley, Patisserie-Chocolatier, William Curley Ltd.
Denis Drame, Head Pastry Chef, Pennyhill Park Hotel and Spa

To win the title of Master of Culinary Arts (MCA) is the ultimate triumph that celebrates the outstanding culinary craftsmanship that has developed in this country over the past 25 years in cooking, pastry and food & wine service.

The MCA is held every four years; the first was launched in 1987. The Academy was the first professional culinary body to launch an industry award of such significant merit. Many have since laid claim but none has reached the level or the extent of the MCA. It is widely considered to be the most notable distinction in the industry for a top chef, pastry chef or restaurant manager.



AubreyAllen
the chef's butcher



Ritter Courivand Ltd
IMPORTERS AND DISTRIBUTORS OF THE FINEST FOODS



BRAGARD

Michel Roux OBE MOF, The Waterside Inn, Bray and Joint Chairman of the MCA Pastry commented:

“This is the sixth occasion that we have staged the MCA - an event that brings together today’s new talent and a judging panel of distinguished experts including previous winners of the award. We are absolutely delighted that so many applicants have made it through to the finals of the MCA.

From my personal experience, I know how exceptionally tough it is to reach this stage of the Awards and the level of skill evident in these finalists demonstrates what brilliant talent we have in the UK hospitality industry. You cannot do this alone - your peers are, as in all aspects of one’s professional life, essential for success”.

Previous recipients of this award include Claire Clark (now working as an international pastry consultant); Yolande Stanley, Thames Valley University; Benoit Blin, Le Manoir aux Quat’Saisons; Diego Masciaga, The Waterside Inn; Vito Scaduto (formerly of The Bath Priory Hotel) now Red or White, Trowbridge; Andre Garrett, Galvin at Windows and Antony Worrall Thompson.

This year’s finals for the Chef and Pastry Chef categories will be held at Thames Valley University on Wednesday 23rd September. The finals of the Restaurant Management & Service category will be held at Le Gavroche, London on Saturday 19th September. A gala presentation dinner will be held on Monday 5th October at Claridge’s.

NOTES TO EDITORS

TASKS

CHEFS CATEGORY

For the semi-finals in June each candidate had just 5 ½ hours in which to prove their culinary skills. Within this time frame they were required to produce, within the guidelines provided, a three-course meal of the highest standard consisting of Oeuf Chantilly, a rack of pork with 3 garnishes and a tart Bordaloue with a sauce of their choice.

The Final 2009

The four tasks to be completed at the final of the MCA in September will once again put the candidates to the test. Candidates will be tested on their ability to produce dishes of excellence using their own skill, judgement, imagination and flair.

PASTRY CHEFS CATEGORY

Much like their fellow candidates in the culinary discipline, pastry chefs must prove themselves within a limited time frame. Skills and techniques that have taken a career to learn had to be executed to perfection in the six hour time limit of the semi-final. Tasks here included making and presenting an engagement cake along with savoury canapés and cocktail pastries.

The Final 2009

Candidates reaching the final will be required to draw upon their creative skills and imagination even further. As part of their exam they will be required to design and create a table centrepiece to be completed before the date of the final examination, part of which must be recreated on the day.

RESTAURANT MANAGEMENT & SERVICE CATEGORY

The semi-finals involved assessment of a variety of advanced service techniques, including preparation of cocktails, carving, jointing and serving a roasted duck for two covers, slicing smoked salmon, systematic wine tasting and cheese identification. Prior to this, at the quarter-final stage, candidates were assessed in three core areas relating to restaurant service and management. Together with being interviewed about their careers, exam submissions and proving their social skills and sales techniques, candidates were also required to display their customer service and social skills, knowledge of food and drink in general, and specifically their knowledge of the wine list and menu from their own establishment.

The Final Challenge

For the final, candidates will be judged on their service of a four-course meal to one table of three covers and one table of four, during which candidates will be required to prove their strength of skill in a variety of areas.

COMMITTEES AND JUDGES

Chairman of the Judges: David Pitchford, Proprietor, Reads Restaurant at Macknade Manor

Chefs

Chairman of the Chefs: Idris Caldora MCA, Executive Chef, Chefs Adopt a School

Andre Garrett MCA, Head Chef, Galvin at Windows

Martin Green MCA, Head Chef, Whites Club

Georg Heise MCA, Chef Patron, The Poet’s Rest

Jerome Ponchelle MCA, Chef de Cuisine, Wiltons

Brian J. Turner CBE

John Williams MBE, Executive Chef, The Ritz

Eyck Zimmer MCA

Pastry Chefs

Chairmen of the Pastry Chefs: Michel Roux OBE MOF, The Waterside Inn and Michael Nadell, Chef Patron Nadell Patisserie

Ernst Bachmann

Benoit Blin MCA, Head Pastry Chef, Le Manoir aux Quat’Saisons

Professor John Huber

Robert Mey CMA

Yolande Stanley MCA, Senior Lecturer in Patisserie, Thames Valley University

Restaurant Management and Service

Chairman of Restaurant Management and Service: Silvano Giraldin, Director, Le Gavroche
Jean-Claude Breton, Restaurant Manager, Gordon Ramsay Royal Hospital Hotel
Saverio Bucchichio, Restaurant Manager, The Old Bell Hotel
Brian Clivaz, Chief Executive, The Arts Club
John Cousins, Director, Food and Beverage Training Company
Didier Garnier, Proprietor, Le Colombier
Diego Masciaga MCA, Director and General Manager, The Waterside Inn
Sergio Rebecchi, Managing Director, Chez Nico Restaurants
Manuel Seno, General Manager, Upstairs@N20
Vito Scaduto MCA
Thierry Tomasin MCA, Proprietor, Angelus

BACKGROUND

The Academy of Culinary Arts is the British hospitality industry's leading professional organisation of many of the most highly respected chefs, pastry chefs, restaurant managers and suppliers. All its members are united in a common purpose which is investing in the future of the industry through education and training. The Academy fulfils this aim through a number of education initiatives such as its charity Chefs Adopt a School: two Chefs Apprenticeship schemes at Bournemouth and Poole College and at Thames Valley University; the Annual Awards of Excellence and the Master of Culinary Arts (MCA). The Academy also plays a key role in the Mutton Renaissance campaign.

WHAT IS AN MCA?

Originally based on the French MOF (Meilleur Ouvrier de France) which is awarded for excellence in craftsmanship in nearly 100 different disciplines, the Academy of Culinary Arts' MCA aims to set a standard of quality and skill acknowledged both internationally and at home. Under immense pressure, candidates are tested on a vast range of skills whilst completing tasks set by the industry's top professionals. Today's judges setting the MCA standards for the stars of tomorrow include Albert Roux OBE, Michel Roux OBE MOF, Richard Shepherd CBE, Brian Turner CBE as well as past winners of the MCA.

For further information on the Academy of Culinary Arts or the Master of Culinary Arts, interview opportunities with judges / past winners or images contact Katie Tiarks at Katie@campbell-bell.com or call 0207 7311499