



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

Monday 5th October 2009

MASTERS OF CULINARY ARTS 2009 ANNOUNCED AT GLITTERING GALA DINNER

The Academy of Culinary Arts tonight announced the winners of the Master of Culinary Arts 2009 – the UK hospitality industry's most prestigious awards held every four years – during a Gala Presentation Dinner at Claridge's. Nine of the talented finalists demonstrated to the judges the high standard required to achieve this supreme honour. They are:

In Culinary Skills:

JAMES HOLAH, The Ritz London
MICHAEL DUTNALL, White's

In Pastry:

KOFI ADDAI-MENSAH, Nadell's Patisserie

In Restaurant Management & Service:

FRANÇOIS BERTRAND, Aubergine Restaurant
JOËL CLAUSTRE, The Royal Opera House
BRADLEY GENT, Opus Restaurant, Birmingham
JEAN KESSLER, Clos Maggiore
EMMANUEL LANDRÉ, Le Gavroche
MICHAEL NEWTON-YOUNG, JMK Classic Catering

Based on the French *Meilleur Ouvrier de France (MOF)*, the Master of Culinary Arts is the ultimate accolade awarded for outstanding craftsmanship, available to Chefs, Pastry Chefs and Restaurant Managers in the UK. The MCA is widely acknowledged as the toughest award in the world of culinary arts; it is an intensive test of skills, covering all aspects of each discipline and the judges may award the title to all or none of the candidates depending on the pass mark.

In the Final held at Le Gavroche on Saturday 19th September, Restaurant Management & Service Finalists were assessed on their preparation for and service of a four-course meal whilst at the Culinary Skills and Pastry Finals at Thames Valley University on Wednesday 23rd September, the Finalists were tested on their ability to produce specific dishes to the highest standards during a limited time frame, demonstrating their individual skill, judgement and imagination. The judges mark to an exceptionally high standard and only the above nine individuals successfully demonstrated their skills under the immense pressure of the day.

Brian J. Turner CBE, President of the Academy of Culinary Arts commented:

"This prestigious award is based on perfection. The judges, experienced industry professionals and many MCA holders themselves, are looking for candidates to deliver the highest standards under the extremes of pressure that working in the catering industry demands on a day to day basis. It is for this reason that only the best and therefore only a handful of candidates ever achieve this standard. It takes real courage to enter the MCA and exceptional skill to reach the Finals. This year we have seen some immensely talented and dedicated individuals."

Turner continues:



Aubrey Allen
the chef's butcher



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“The tough judging criteria should not deter any future prospective entrants for the awards. Winning an MCA often marks a turning point in the career of a Chef, Pastry Chef or Restaurant Manager, elevating confidence and gaining respect from other culinary professionals. We hope that others in the industry will be inspired by this year’s winners and that those who have missed out this time will contend again.”

Michel Roux OBE MOF, Joint Chairman of the MCA Pastry noted:

“This is the sixth occasion that the Academy of Culinary Arts has staged the MCA – an event that brings together today’s new talent and a judging panel of distinguished experts including past winners of the award. We are absolutely delighted that so many applicants have made it to and competed in the Finals. From my personal experience, I know how exceptionally tough it is to achieve the level of skill shown by the Finalists, it 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.”

NOTES TO EDITORS:

JUDGES:

CHAIRMAN OF THE MCA: David Pitchford, Chef Patron, Read’s Restaurant at Macknade Manor

CULINARY SKILLS:

CHAIRMAN: Idris Caldora MCA, Executive Chef, Chefs Adopt a School
Michael Coaker, Lecturer in Culinary Arts, Thames Valley University
Philip Corrick, Group Executive Chef, The Royal Automobile Club
Brian Cotterill, Chef Consultant
André Garrett MCA, Head Chef, Galvin at Windows
Bernard Gaume CMA, Chef Consultant
Martin Green MCA, Head Chef, White’s
John King, Executive Chef, Crockford’s Club
Roger Narbett MCA, Chef Patron, The Bell & Cross
Jérôme Ponchelle MCA, Chef de Cuisine, Wiltons
Keith Stanley MCA, Head Chef, The Royal Society
Peter Taylor, Chef Consultant
John Williams MBE, Executive Chef, The Ritz London

PASTRY:

CHAIRMEN: Michel Roux OBE MOF, The Waterside Inn & Michael Nadell, Chef Patron, Nadell’s Patisserie
Ernst Bachmann, Bachmann’s Patisserie
Benoit Blin MCA, Head Pastry Chef, Le Manoir aux Quat’Saisons
Claire Clarke MCA, Pastry Chef Consultant
Professor John Huber, Pastry Chef Consultant
Yolande Stanley MCA, Senior Lecturer, Thames Valley University

RESTAURANT MANAGEMENT & SERVICE:

CHAIRMAN: Silvano Giraladin, Director, Le Gavroche
Jean-Claude Breton, Restaurant Manager, Gordon Ramsay Royal Hospital Road
Franco Campioni MCA
Donato Colasanto MCA
Brian Clivaz, Chief Executive, The Arts Club
John Cousins, Director, The Food and Beverage Training Company
Didier Garnier, Proprietor, Le Colombier
Jean-Luc Giquel, General Manager, Cinnamon Club
Rémy Lysé, Managing Director, Rex Restaurant Associates
Jean Quero
Sergio Rebecchi, Managing Director, Chez Nico Restaurants
Marcell Rizza
Vito Scaduto MCA, Proprietor, Red or White
Manuel Seno
Thierry Tomasin MCA, Proprietor, Angelus
Ian Whitaker, Commercial Director, Cairngorm Mountain

Background to the Master of Culinary Arts

Held every four years by the Academy of Culinary Arts, the Master of Culinary Arts (MCA) began in 1987 as the Meilleur Ouvrier de Grande Bretagne – MOGB. It is now considered by the industry as the ultimate accolade, awarded for outstanding craftsmanship, available to Chefs, Pastry Chefs and Restaurant Managers in the UK. Inspired by Michel Bourdin, then Chef de Cuisine at The Connaught and supported by Albert and Michel Roux OBES, the MCA was based on the Meilleur Ouvrier de France – MOF (Meilleur Ouvrier literally meaning ‘best craftsman’). The MCA was, and still is, intended to instill the same respect and appreciation of craft that exists in France. It represents the very best in craftsmanship in Culinary Skills, Pastry and Restaurant Management and Service. It is a priority in the Academy’s continuing efforts to improve the standards of food, cooking and service in the UK, whilst raising the professional status of Chefs, Pastry Chefs and Restaurant Managers.

Academy of Culinary Arts

Founded in 1980, the Academy of Culinary Arts is Britain's leading professional organisation of Head Chefs, Pastry Chefs, Restaurant Managers and quality 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. All members are united in the common purpose of securing the future of the industry through education and training. The Academy fulfils this aim through a number of initiatives including its charity, Chefs Adopt a School; two chefs apprenticeship programmes (at Bournemouth & Poole College and Thames Valley University; the Annual Awards of Excellence (AAE) and the Master of Culinary Arts (MCA). The Academy also plays a key role in the Mutton Renaissance campaign as well as running FEAST (Food Education at School Today), the campaign to restore food education, of which cookery is an important element, to the primary curriculum.

For further information on the Master of Culinary Arts or Academy of Culinary Arts, interview opportunities with winners / judges or for images please contact Katie Tiarks: Tel: 020 7731 1499 / E-mail: Katie@campbell-bell.com.

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