



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 2010

Honorary President of the Awards: Heston Blumenthal OBE

Chairman of the AAE: John Williams MBE

Chairmen of Kitchen: Martyn Nail & Adam Byatt Chairman of Pastry: Yolande Stanley MCA Chairman of Service: Sergio Rebecchi

PRESS RELEASE: WEDNESDAY 19TH MAY 2010

ANNUAL AWARDS OF EXCELLENCE 2010 – WINNERS ANNOUNCED

Following Finals held at Le Gavroche, Le Colombier, The Gleneagles Hotel and Thames Valley University the Academy of Culinary Arts is pleased to announce the winners of the Annual Awards of Excellence 2010:

IN KITCHEN:

Hayley Barham, The Old Bell Hotel
Jarad McCarroll, The Ritz London
Lee Murdoch, The Turnberry Hotel
Mark Stinchcombe, Lucknam Park Hotel
Adam Smith, The Ritz London
Hyun You Im, Roux Fine Dining

IN PASTRY:

Helen Doyle, Café 21
Christine Peace, Le Manoir aux Quat'Saisons
Richard Phillips, Le Manoir aux Quat'Saisons
Daniel Pierce, Mandarin Oriental Hyde Park
Arnaud Souchet, Pennyhill Park Hotel

IN SERVICE:

Moreila Amaral Ramos, The Westbury Hotel
Chris Bakowski, Le Pont de la Tour
Matthew Balman, Gidleigh Park
William Bonfield, La Trompette
Guillaume Cambounet, The Cinnamon Club
Rosario Cappiello, The Ritz London
Nicolas Digard, The Cinnamon Club
Iris Glock, The Gleneagles Hotel
Devid Isabella, The Ritz London
Madlen Kleditzsch, The Turnberry Hotel
Jean-Marie Messaoud, Le Manoir aux Quat'Saisons
Fergus Muirhead, The Turnberry Hotel
Roy Ng, Bistro 21
Peter Oborko, The Westbury Hotel

The Annual Awards of Excellence 2010 is sponsored by:



PRESS RELEASE: 19TH MAY 2010 – AAE 2010 WINNERS ANNOUNCED

Pierre Rizet-Mosser, The Waterside Inn
Andrew Roberts, The Manor House Hotel
Lucia Venere, Le Gavroche
Katie Watson, The Gleneagles Hotel

To achieve the award candidates had to attain a score of over 70% in the 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 full list of judges).

Kitchen Finalists had 4 hours to produce a crab starter using ingredients from a mystery box; roast chicken and custard tart.

Pastry Finalists had 5 hours to produce 8 individual savarins aux oranges; a modern interpretation of a Black Forest Gateau; Nougat de Montelimar and a nougatine stand.

Service Finalists were required to decant and describe wines to the judging panel and set up and serve a 3 course meal with wines and liqueurs to a table of 2 guest judges.

The winning candidates will be invited to a Gala Presentation Dinner later in the year, at which they will be presented with their award. The candidate who has scored the highest mark in each section (Kitchen/Pastry/Service) will also be announced at the Dinner and will be presented with a trophy and prizes including a travel scholarship, thanks to the Savoy Educational Trust, Meyer cookware and Victorinox knives.

The Annual Awards of Excellence 2010 are sponsored by the National Skills Academy for Hospitality, City & Guilds, the Savoy Educational Trust, John Lewis, Maldon Salt, G.H.Mumm Champagne, Allens of Mayfair and the Caterer & Hotelkeeper.

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For further information and photographs, please contact Susannah Bentall:
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Note to Editors:

Academy of Culinary Arts

Patron: His Royal Highness The Prince of Wales

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 focused on securing the future of the industry through education and training.

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 awards is a great learning experience. It is not a competition, in that there is no first, second or third place, rather any number of candidates can attain the standard of excellence required to achieve the award. 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 Awards: 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

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