

Culinary Trio Top Annual Awards of Excellence

July 2007

Three rising stars in the hospitality industry have topped their respective categories in this year's Annual Awards of Excellence, a competition run by the Academy of Culinary Arts to recognise the sector's best young talent aged between 20 and 26.

The winners are:

Pastry: Will Torrent, Richings Park Golf Club
Kitchen: Joshua Duncan, The Commonwealth Club
Service: Christopher Peck, Gleneagles Hotel



The winners were announced at a prestigious awards ceremony at Claridge's Hotel on Tuesday 10th July 2007, an event attended by, amongst others, industry royalty such as Richard Shepherd CBE, Honorary President of the Academy of Culinary Arts, Brian J. Turner CBE, President, John Williams, Chairman and Michel Roux OBE.

Each winner was presented with a spectacular Silver trophy, donated by Gordon Hogg and Finclass. In addition to receiving increased recognition from their fellow catering professionals, each of the category winners received prizes worth over £2000, including Meyer Cookware, a set of Victorinox knives and a trip to the House of Champagne Mumm in Rheims.

Of the thirty eight finalists, nineteen young chefs, pastry chefs and table service professionals achieved the Annual Award of Excellence standard:

Kitchen

Kitchen candidates had 5 hours to produce a raw vegetable salad with roasted scallop, soupe au pistou, a free interpretation dish with short saddle of lamb and kidneys and a custard tart.

Joshua Duncan, The Commonwealth Club

Nick Hewitt, Chewton Glen
Peter Liese, Hartwell House
Ashley Paynton, Roux Fine Dining
Adam Thomson, New Hall Hotel

Rhodri Williams, Le Manoir aux Quat'Saisons

Pastry

Pastry candidates had 5½ hours to produce a centre piece of their own design using cooked sugar or isomalt and 16 piped and 16 moulded chocolates.

Matthew Forbes, Le Manoir aux Quat'Saisons

Craig Gent, Opus Restaurant

Andrea Reiss, The Lanesborough

Will Torrent, Richings Park Golf Club

Service

Service candidates were required to decant wine, set up mise-en-place and serve a 3-course meal with wine and liqueurs.

Adrien Boutet, Morton's Club

Antonio Bruno, Bath Priory Hotel

Julie Doig, Gleneagles Hotel

Davide Durante, The Ritz

Karim Le Cloarec, 30 St Mary Axe

Richard McGookin, Catch 22, Glasgow

Romain Mejecaze, Gleneagles Hotel

Christopher Peck, Gleneagles Hotel

Barbara Riotti, The Goring Hotel

Bold denotes highest scorer.

Brian Turner CBE, president of the Academy and one of the judges for the event adds: "This is the Academy's most important industry education initiative and these awards recognise the outstanding practical and theoretical knowledge of Britain's best young chefs, pastry chefs and waiters.

"These are today's talented young professionals who will go on to build a successful career in the industry and, with good fortune and hard work, will receive further accolades during the years ahead."

The Annual Awards of Excellence 2007 were sponsored by John Lewis, the Edge Foundation, Maldon Crystal Sea Salt, G.H. Champagne Mumm, the Savoy Educational Trust, the British Hospitality Association, Food from Britain and the Caterer and Hotelkeeper.