

CELEBRITY CHEF CHALLENGE FINAL 2010

Cooking up a storm for Raymond Blanc



Raymond Blanc presents award to Charlotte Payne and Sophie Cutley of Springfield



Above and left, some of the participants and the organisers

YOUNGSTERS showed their class in the kitchen for the Celebrity Chef Challenge – impressing TV chef Raymond Blanc.

The challenge was open to teams from Years 7 through to 10 at secondary school who make their own menus and supply their own ingredients.

The heats took place in the state of the art kitchens of Highbury College in Portsmouth.

Judges were present for the duration and observed teams at work, perused the menus and the challenge logs and spoke to the teams about their food and how their menus evolved.



Tasty chicken and crumble for dessert impress judges at Celebrity Chef Challenge. **SION DONOVAN** reports.

This year's challenge was to produce a two course lunch menu – either a starter and a main course or a main course and a dessert.

Both dishes had to be classic British fare – but with a twist.

The final was between Crookhorn College of Technology and Springfield School in Drayton.

Springfield won and were presented the trophy by Mr Blanc.

They cooked breast of

chicken wrapped in bacon and made a crumble for dessert.

The judges said the dishes were tasty, attractive and prepared well within the allocated time.

The winning menu will be made available in the Tradewinds Restaurant at The Hilton Hotel.

The competition was organised by Portsmouth and South East Hampshire Education Business Partnership.

Claire Joliffe, EBP project

co-ordinator for the Celebrity Chef Challenge, said: 'Students were also asked to demonstrate that they have given some thought to the ethical and environmental issues that are constantly being debated around food production such as carbon footprints and Fairtrade.'

'We encouraged seasonal ingredients to be sourced locally and each team had to record the process of decision making and rationale behind their final choices.'

Judges included Winchester chef Susie Carter, John Banham head chef at the Hilton Hotel and Martin Tarbuck, head of hospitality at Highbury College.