



**Pictured with their medals at the World Culinary Masters competition are (from left) Jimmy Williams, Gareth Dwyer, Toby Beevers, Wayne Roberts, Lee Jeynes and Graham Tinsley.**

### WELSH CULINARY ASSOCIATION

# FIRST MINISTER CONGRATULATES GOLDEN WELSH CHEFS

**Immediate: December 23, 2005**

Wales' First Minister Rhodri Morgan has congratulated a team of top Welsh chefs which won gold and silver medals at the World Culinary Masters competition in Switzerland last month.

In a letter to the Welsh National Culinary Team, he says: "The team's success serves to highlight the very high standards of the best Welsh hotels and restaurants. It is wonderful to see Welsh chefs doing so much to promote their country abroad."

He also wished the team success in its forthcoming visit to Singapore for the 'Battle for the Lion' competition. "I am sure they will again do Wales proud," he added.

The Welsh team finished sixth overall in the Swiss competition and move up to seventh in the world rankings, which was a target set by manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn, at the start of the year.

The chefs collected a gold medal for their cold buffet table – the first they have ever won for their discipline in international competition – and silver in the hot kitchen.

Mr Tinsley thanked Mr Morgan for his letter and said the team was pleased to have received many positive comments from Assembly Members across Wales following the success in Switzerland.

"I am very pleased that the team and the chefs are now beginning to receive the recognition that their achievements on the world stage richly deserve," he said.

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“A gold medal was a brilliant result for the team and a just reward for all the hard work the lads have put in. It was a real team effort by everyone involved, including the back up chefs.

“It must be remembered that Wales is up against countries that have much more competition experience and resources. Without the sponsorship that we receive, we would be unable to travel the world flying the Welsh flag and promoting the excellence of the country’s culinary skills and food.”

It promises to be a busy 2006 for the Welsh team, which will be competing against national teams from France and Germany in the ‘Battle for the Dragon’ at Coleg Llandrillo Cymru, Rhos on Sea from February 21-23 and then travelling to Singapore for the first time in April.

Between March 12-16, Gary Griffiths, of the Castle Hotel, Conwy, a member of the junior Welsh National Culinary Team and National Junior Chef of Wales 2005, will be travelling to New Zealand to compete in the Hans Bueschken's World Junior Chefs' Challenge.

Griffiths, who collected a gold medal with the Welsh team at the 2004 Culinary Olympics, will be up against young chefs from across the globe at the 32<sup>nd</sup> World Association of Cook’s Societies Congress in Auckland.

The ‘Battle for the Dragon’ will be the first time the Welsh Culinary Association has hosted a Restaurant of Nations competition, which will be combined with the Welsh International Culinary Championships. The championships are being sponsored by the Welsh Development Agency to promote the food and drink industry brand ‘True Taste’.

Tickets will be on sale for lunch over the three days at Coleg Llandrillo Cymru at £25 per person with a 10 per cent reduction when booking for all three lunches with Jane Cater, events manager at the college, on Tel: 01492 542 305. For online information visit the calendar page at [www.welshculinaryassociation.com](http://www.welshculinaryassociation.com).

The Welsh National Culinary Team is sponsored by the Welsh Development Agency, C&C Catering Equipment Ltd, Brakes, Unilever Foodsolutions UK, Catering Engineers (N.W.) Ltd, Hybu Cig Cymru/ Meat Promotion Wales, Gourmet Classic Ltd and Villeroy and Boch.

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**Notes for editors:**

The team that competed in Switzerland was captained by Lee Jaynes, head chef at Crag Brow Hotel, Bowness on Windermere. The other members were vice captain Wayne Roberts, chef partner of The Waterfront Restaurant, Trearddur Bay and The Courtyard, Beaumaris, Gareth Dwyer, head chef at The Castle Hotel, Conwy, Jimmy Williams, head chef at Nant Hall, Prestatyn and pastry chef Toby Beevers, sales support manager for Woodward Foodservice, Parkway, Deeside.

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Back up members were Mike Bates and Adam Whittle from the Celtic Manor Resort, Newport, Steve Hewitt, of the Kinmel Arms, St George, Abergele, Hefin Roberts, of The Courtyard, Beaumaris, Adam Taylor of Hotel Maes-y-neuadd, Talsarnau, Harlech, Jamie Beasant, pastry chef at Tudor Lodge Hotel, Tenby, Mark Jones, head chef at Curzon Hotel, Chester and Ian Hudson, transport manager.

**For more information please contact Graham Tinsley, Welsh National Culinary Team manager, on 07765 404950 or Duncan Foulkes, public relations consultant, on 01686 650818.**