

## WELSH NATIONAL CULINARY TEAM

# NATIONAL TEAM MANAGER SEEKING TO RECRUIT MORE TOP WELSH CHEFS

**Immediate: February 7, 2007**

The manager of the successful Welsh National Culinary Team is looking to recruit more chefs who have the passion, talent and dedication to represent their country in international competitions.

Graham Tinsley (pictured), co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn, is keen to increase competition for places in the Welsh team, which is currently ranked ninth in the world.



As he prepares the senior and junior teams for a busy year of competition at home and overseas, he has invited the nation's talented chefs to put their names forward for selection.

It promises to be a very busy first half of the year for globe-trotting team, which won silver and bronze medals at the Culinary World Cup last November. The competition year begins on home soil at the Battle for the Dragon contest from February 20-22.

The Welsh team will be up against Canada, ranked world number one and Cyprus, ranked 15<sup>th</sup>, in the prestigious competition, which is staged for the second time at the Welsh International Culinary Championships at Coleg Llandrillo Cymru, Rhos-on-Sea.

Organised by the Welsh Culinary Association (WCA), the Welsh International Culinary Championships are sponsored by the Welsh Assembly Government to promote the food and drink industry brand 'True Taste'.

The senior Welsh chefs then follow up with The America Culinary Classic in Chicago from May 19-22. In the meantime, the junior Welsh team will compete against eight national teams in the KNORR World Junior Culinary Grand Prix at ScotHot in Glasgow from February 26-28.

Apart from competitions, the team is also preparing to cook at a number of high profile events during the year.

Mr Tinsley has stipulated that only chefs that enter two dishes in competitions at the Welsh International Culinary Championships will be considered for selection for Chicago.

(Cont)

(Cont....2)

“We are currently in ninth place in the world rankings and gaining a top 10 place was always my first target when I took over as team manager,” he said. “Now my goal is to strengthen the team with chefs who have the skills and dedication to take us forward.

“It’s always healthy to have competition for places and I am looking for chefs who have a real passion for food, will put the team first and represent Wales with great pride on the world stage.”

The Welsh team selected for the Battle for the Dragon contest shows a nice blend of youth and experience, with assistant manager Colin Gray, Capital Cuisine, Cardiff, as coach and Lee Jeynes co-owner of The Whitehouse Hotel, Bowness on Windermere, as captain. The other team members are: vice captain Nick Davies, Cambrian Training Company, Welshpool, Sajeela Siriwardena, Celtic Manor Resort, Newport, Ben Morse, Cwrt Bleddyn Hotel and Spa, Usk and Max Osborne, Carpe Diem, Bristol.

The junior team selected for the KNORR World Junior Culinary Grand Prix is: coach Arwyn Watkins, Cambrian Training Company, Welshpool, Ben Morse, Cwrt Bleddyn Hotel and Spa, Usk, Max Osborne, Carpe Diem, Bristol, Nathan Bancroft, Celtic Manor Resort, Newport and Adam Taylor, Hotel Maes-y-Neuadd, Harlech, with Dafydd Sharp, of The Brigands Inn, Mallwyd, Machynlleth, as reserve.

For more information about the Welsh team and the Welsh International Culinary Championships visit the Welsh Culinary Association’s website at [www.welshculinaryassociation.com](http://www.welshculinaryassociation.com)

The Welsh team is sponsored by the Welsh Assembly Government, C&C Catering Equipment Ltd, Brakes, Unilever Foodsolutions UK, Catering Engineers (N.W.) Ltd, Hybu Cig Cymru/ Meat Promotion Wales, Gourmet Classic Ltd, Villeroy and Boch, Friedr. Dick, Germany and Snowdonia Cheese Company.

Ends

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