

WELSH NATIONAL CULINARY TEAM

YOUNG WELSH CHEFS WIN BRONZE MEDALS AT WORLD GRAND PRIX

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A team of talented young chefs from Wales has won two bronze medals at a major international culinary contest in Scotland.

The junior Welsh National Culinary Team put their skills to the test against eight rival nations at the KNORR World Junior Culinary Grand Prix at ScotHot in Glasgow, which finishes today.

It was the first competition for the team, coached by Arwyn Watkins, managing director of Cambrian Training Company, Welshpool. Team members are captain Adam Taylor, Hotel Maes-y-Neuadd, Harlech, Ben Morse, Cwrt Bleddyn Hotel and Spa, Usk, Max Osborne, Carpe Diem, Bristol and Nathan Bancroft, Celtic Manor Resort, Newport, with Dafydd Sharp, 17, of The Brigands Inn, Mallwyd, Machynlleth as reserve.



The junior Welsh National Culinary Team (from left) coach Arwyn Watkins, Nathan Bancroft, Adam Taylor, Max Osborne, Ben Morse and assistant coach Nick Davies.

The young chefs opened with a bronze medal in the skills studio on Monday. Each member was set a challenge 30-minute task by a panel of judges, ranging from boning and jointing a duck and preparing a starter for two people to preparing a soup, main course and dessert for two people from set ingredients.

The main part of the contest, which involved cooking a three-course meal for 55 people in a Restaurant of Nations, produced another bronze medal yesterday (Tuesday), when Wales were up against double gold medallists Canada and Malta, who claimed bronze and silver medals.

Welsh team manager Graham Tinsley said the young chefs were disappointed to win only bronze medals, but the competition was the start of a massive learning curve for them as they build towards the Culinary Olympics in 2008.

For more information about the Welsh National Culinary Team visit the Welsh Culinary Association's website at 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.

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