

WELSH NATIONAL CULINARY TEAM

WELSH TEAM SELECTED FOR AMERICAN COMPETITION

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Welsh National Culinary Team selectors have gone for a blend of experience and emerging talent for a major competition in the United States in May.

A dozen Welsh chefs will be jetting off to Chicago for the American Culinary Classic from May 19-22 aiming to add to the silver medals the team won four years ago.



Members of the Welsh National Culinary Team preparing for Chicago (from left) Toby Beevers, Lee Jaynes, Hefin Roberts, Gareth Dwyer, Wayne Roberts, Graham Tinsley, Danny Burke, David Kelman and Adam Taylor.

National Junior Chef of Wales champion Chris Owen, of the Castle Hotel, Conwy and runner up Andrew Wheeler, of Holland House, Cardiff are rewarded for their efforts by being called up to the team along with fellow newcomer Erin Deering, a pastry chef at St Tudno Hotel, Llandudno.

The other team members are: manager, Graham Tinsley, Castle Hotel, Conwy and Nant Hall Prestatyn, captain, Lee Jaynes, freelance chef from Bowness on Windermere, Wayne Roberts, joint head chef at the Imperial Hotel, Llandudno, Mike Bates, executive chef at Holland House Hotel, Cardiff, Hefin Roberts, of the Quay Hotel, Deganwy, David Kelman, of Lower Slaughter Manor, Stow-on-the-Wold, Danny Burke, product development chef at Brakes, Flint, Gareth Dwyer, of Hobart U.K, and Adam Taylor, of Hotel Maes y Neuadd, Harlech.

Mr Tinsley said the Welsh team was keen to increase competition for places by recruiting more chefs with the passion, talent and dedication to represent their country in international competitions.

Owen and Wheeler have been called up as a reward for their performances in this year's National Junior Chef of Wales competition, he said, while Deering has been selected to strengthen the pastry team.

Currently ranked ninth in the world, the Welsh team flies to the US fresh from their victory in the recent Battle for the Dragon contest at the Welsh International Culinary Championships at Coleg Llandrillo Cymru where they beat Canada and Cyprus.

Apart from competitions, the team is also cooking at a number of high profile events this year. Last week, Tinsley and Jeynes catered for a St David's Day reception hosted by team patron The Prince of Wales at Clarence House.

For more information about the Welsh team and the Welsh International Culinary Championships 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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