

WELSH CHEFS APPOINT WAYNE AS NEW CAPTAIN

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The Welsh National Culinary Team has appointed a new captain to lead the nation into next year's Culinary Olympics in Erfurt, Germany.



Wayne Roberts (pictured), 38, head chef at The Imperial Hotel, Llandudno, takes over the captaincy after narrowly defeating Nick Davies, a director of Welshpool-based Cambrian Training Company, in a ballot of team members. Both chefs had previously shared the vice captain's role.

Roberts takes over from Lee Jeynes, 40, originally from Barry but now living and working in Bowness on Windermere in the Lake District. Both joined the Welsh team at the same time in 1998.

"I am thrilled and proud to be appointed captain," he country where you live and work and I would like to pay tribute to Lee and the previous captains for their contribution to the team.

"My immediate aim is to help manager Graham Tinsley achieve further recognition for the Welsh National Culinary Team and to consistently move the team forward to better things."

He said he would be working closely with Tinsley to develop the team by arranging more training and practice meetings before and after the next major competition, the Battle for the Dragon contest at the Welsh International Salon Culinaire at Coleg Llandrillo, Rhos-on-Sea from February 12-14. Wales will be defending the trophy against two invited national teams.

"If Wales hopes to compete with the likes of Canada, Sweden, Norway and America we must practice a lot more as a team and set ourselves the goal of achieving gold medals or at least high silvers," he added.

Roberts moved to North Wales from Cambridgeshire after meeting his wife, Maria, a native of Menai Bridge, where they now live. He has been a chef for 21 years and has not missed a World Association of Chefs' Societies (WACS) competition with the Welsh team since 1998.

He stresses that the team is always looking for new faces and fresh ideas from chefs who have the dedication and commitment needed to compete at the highest level on the international stage.

A huge fan of quality Welsh food ingredients, he said: "If you are going to serve fish, meat and vegetables sourced from outside the country, there is no point in being based in Wales. As chefs we aim to promote local Welsh produce because it's as good as it gets."

Tinsley congratulated Roberts on his appointment and said he looked forward to working closely with him to further improve the team and recruit new members.

Wales is currently ranked seventh in the world and he believes it will take extra dedication and commitment to break into the top six countries, having led the team to silver and bronze medals at the American Culinary Classic in Chicago earlier this year.

For more information about the Welsh 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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