

WELSH NATIONAL CULINARY TEAM

# RESILIENT WELSH CHEFS RECEIVE SILVER MEDALS AT CULINARY OLYMPICS

Immediate: October 24, 2008



**Chefs from the Welsh National Culinary Team were presented with their two silver medals at the Culinary Olympics in Germany yesterday.**

The medals were a just reward for the team, which overcame a series of obstacles to achieve its best ever result at the Olympics, the premier competition for chefs around the globe. Team manager Graham Tinsley said the Welsh chefs were “chuffed to bits” with the result.

(Cont)

(Cont...2)

“When you see other top teams, like defending Olympic champions Sweden and Singapore, also winning silver medals, it puts our result into perspective,” he said. “This is my fourth Culinary Olympics and the best we had done previously was bronze medals, so it’s a fantastic achievement against all the odds this time.”

Their first silver came in the hot kitchen element of the competition on Sunday, when they produced 110 covers of a three-course meal. The second silver followed on Tuesday in the cold platter show, which entailed creating a range dishes, including appetizers, main courses, complete menus, desserts, cakes and showpieces, for a table display on a weddings theme.

The Welsh team (pictured) comprises (from left) manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn, Sally Owens, a tutor at Coleg Llandrillo Cymru, Rhos on Sea, captain Wayne Roberts, head chef Portmeirion Hotel, Lee Jeynes, group development chef for English Lake Hotels, Dave Kelman, of Lower Slaughter Manor, Stow-on-the-Wold, Toby Beevers, freelance.

The support team included Gennaro Adaggio of La Dolce Vita, Shrewsbury, Tom Middleton, of Hotel Maes-y-neuadd, Talsarnau, Harlech, Chris Owen, Castle Hotel, Conwy, Kevin Williams, a tutor at Coleg Meirion Dwyfor and Mark Jones, chef at Henbury Hall, Macclesfield.

The Welsh National Culinary Team is sponsored by the Welsh Assembly Government, C&C Catering Equipment Ltd, Brakes, Unilever Foodsolutions UK, Hybu Cig Cymru/ Meat Promotion Wales, Gourmet Classic Ltd, Villeroy and Boch, Friedr. Dick, Germany, Metcalfe Catering, All Clad and S. A. Brain and Co.

**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.**