

WELSH NATIONAL CULINARY TEAM

TOP YOUNG CHEFS SERVE UP A TREAT FOR COBRA

Immediate: January 31, 2007

Some of the nation's top young chefs were in Mid Wales last weekend making final preparations for a major international contest in February.

The junior Welsh National Culinary Team gave 64 guests at COBRA Rugby Club in Meifod the opportunity to sample the same mouthwatering three course meal that they will be serving up at the KNORR World Junior Culinary Grand Prix at ScotHot in Glasgow from February 26-28.



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 junior team, which is coached by Arwyn Watkins, managing director of Cambrian Training Company, Welshpool, comprises 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. Dafydd Sharp, 17, of The Brigands Inn, Mallwyd, Machynlleth is joining the team as reserve for the Glasgow competition.

Pleased with the team's performance, Mr Watkins said: "It was the first time the team had prepared and cooked the dishes and the flavours were outstanding. We have the basis of a very good team."

Emyr Jones, a director of COBRA Rugby Club, thanked the chefs for a superb meal and said the gourmet evening had been a great success. "Everybody very much enjoyed the event and we hope to arrange more in the future," he added.

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Apart from cooking a three-course meal for 55 people at the KNORR World Junior Culinary Grand Prix, each team member will also be set a 30-minute task by a panel of judges in a skills studio.

The tasks range 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. Team members must be proficient in all tasks, which will be assigned at the competition.

The dinner marked the official opening of a state-of-the-art kitchen in COBRA Rugby Club's new £160,000 clubhouse, is already being used by a number of community organisations for functions and meetings.

An official opening ceremony is planned for March 10 followed by a match between COBRA and a Mid Wales XV.

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.



Pictured (from left) are Emyr Jones of COBRA, Max Osborne, Nathan Bancroft, Ben Morse, Alun Jones Evans of COBRA, Arwyn Watkins and Adam Taylor.

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