

*Craft Guild of Chefs Awards 2010*

NOMINATION BROCHURE



*Pure skill  
Pure talent  
Pure magic*

THURSDAY 24<sup>TH</sup> JUNE 2010  
LANCASTER LONDON HOTEL

# *Craft Guild of Chefs Awards 2010*

**The Craft Guild of Chefs is once again seeking out the industry's best for the Craft Guild of Chefs Awards 2010.**

Taking place on Thursday 24th June, the awards will be held at the Lancaster London. Now in their 17th year, the Craft Guild of Chefs Awards have become the chefs 'Oscars', and the coveted accolades recognise and reward the leading talent working in kitchens all across the industry. There are 13 different award categories for which nominations are sought, covering all aspects of the chef profession, from education to pubs and from the cost sector to banqueting. The 14th award is reserved for one special person who the judges think has made an outstanding contribution to the industry as a whole.

The winning candidates are announced at the prestigious awards ceremony, which itself has become an unmissable event in the industry calendar, with more than 600 of the country's culinary professionals gathering under one roof to celebrate with their peers.

As the Guild continues to go from strength to strength, with an expanding membership and programme of initiatives, it strives to promote culinary excellence at every opportunity and the awards are just one of the many ways to celebrate the stars of our fabulous industry.

Please take a few moments to fill in the nomination form and remember, "If they are not in it they can't win it". The nominees need not be a member of the Guild, just an exceptional professional excelling in their chosen field.

The Craft Guild of Chefs look forward to welcoming the three successful nominees from each category at this year's awards dinner at the Lancaster London on 24th June, when the winners will be announced.







## *How to nominate a chef*

**The Craft Guild of Chefs Awards is open to all chefs, not just Craft Guild members.**

Take a look through the awards categories overleaf and if you have a colleague you believe should be acknowledged for their outstanding contribution to the smooth running and professionalism of their operation, please complete the nomination form.

In addition please prepare an A4 script on why you are nominating the candidate. It should include information relevant to the category and examples of outstanding contributions to our industry i.e. success stories in training; participation as either a competitor or a judge in competitions; accolades received; recognition from food guides and media; involvement in charitable or industry organisations; or exceptional thank you letters from customers where the nominee is highly praised.

A panel of highly respected ambassadors from the industry will be judging your nominations, some of the candidates will be known to them but others not. It is your script about the candidate that needs to convince the judges of their worthiness for the award.

*Please include the nomination form overleaf with your submission.*

# Craft Guild of Chefs Nomination Form

Your Name	
Job Title	
Company Name	
Address	
	Postcode
Tel	Fax
Email	

Candidate Name	
Job Title	
Company Name	
Address	
	Postcode
Tel	Fax
Email	
Jacket size (if known)	

## I AM NOMINATING THIS CANDIDATE FOR THE FOLLOWING CATEGORY

Tick one box only

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> <i>Apprentice Chef</i>        | <input type="checkbox"/> <i>Development Chef</i>           | <input type="checkbox"/> <i>Pub Restaurant Chef</i> |
| <input type="checkbox"/> <i>Banqueting Chef</i>        | <input type="checkbox"/> <i>Education Chef</i>             | <input type="checkbox"/> <i>Restaurant Chef</i>     |
| <input type="checkbox"/> <i>Competition Chef</i>       | <input type="checkbox"/> <i>Ethnic Chef</i>                | <input type="checkbox"/> <i>Young Chef</i>          |
| <input type="checkbox"/> <i>Contract Catering Chef</i> | <input type="checkbox"/> <i>New Restaurant of the Year</i> |   |
| <input type="checkbox"/> <i>Cost Sector Chef</i>       | <input type="checkbox"/> <i>Pastry Chef</i>                |   |

### SPECIAL AWARD:

The recipient is selected by the panel of judges and is given to the person who, above all others, is felt to have made an exceptional contribution to our industry.

Nominations are not required for the Special Award as nominees are chosen by the Craft Guild committee.

Please enclose support material with your nomination.

**PLEASE SEND COMPLETED FORM BY FRIDAY 12TH MARCH 2010 TO:**

The Craft Guild of Chefs Awards, Dewberry Redpoint Ltd, Progressive House, 2 Maidstone Road, Sidcup, Kent DA14 5HZ  
Tel: 0845 108 5504 Fax: 0845 108 5505

## COST SECTOR CHEF AWARD

Nominations are sought from the high volume catering arena including hospitals, prisons, education, military, public and social services and in-house staff restaurants. Considerations will be given to the provision of nutritionally balanced and innovative menus produced to the highest standard within the constraints the cost sector demands.

### ROLL OF HONOUR

- 1994** *Stephen Brogan*
- 1995** *Lynne Williams*
- 1996** *Nigel Humphries*
- 1999** *Keith Tayler*
- 2000** *Andrew Deeny*
- 2001** *Tracy Carr*
- 2002** *Roderick Kirk*
- 2003** *Richard Bowden*
- 2004** *John Keefe*
- 2005** *Sue Wills*
- 2006** *Robert Robertson*
- 2007** *Nick Copson*
- 2008** *Lynette Tinney*
- 2009** *Michael Godfrey*

## DEVELOPMENT CHEF AWARD

This category recognises the ever-growing importance of this sector of the chef's profession. Nominations are required for chefs who are currently involved in any stage of the creation and development of food products for the retail and foodservice industry or for their creativity within the menu development kitchen of groups serving the out of home market. Nominees can come from large multi-nationals or specialist product development outlets.

### ROLL OF HONOUR

- 2003** *Steve Love*
- 2004** *Ian Nottage*
- 2005** *David Lodge*
- 2006** *Simon Gamble*
- 2007** *John Feeney*
- 2008** *Tony Murphy*
- 2009** *Brian Eastment*

## EDUCATION CHEF AWARD

Nominations for this award should be college lecturers or professional chefs whose primary function is the training and development of chefs of all ages and across all sectors of our industry. They should have shown a commitment to helping others over and above their daily responsibilities.

### ROLL OF HONOUR

- 1994** *Clive Tudman*
- 1995** *Kenneth Fraser MBE*
- 1996** *Brian Jones*
- 1997** *Victor Ceserani*
- 1998** *Scott Lyall*
- 1999** *Gary Witchalls*
- 2000** *Rod Naylor*
- 2001** *Peter Richards*
- 2002** *Michael Burke*
- 2003** *Mark Allison*
- 2004** *Raj Mandal*
- 2005** *Shyam Patiar*
- 2006** *Bill Farnsworth*
- 2007** *David Auchie*
- 2008** *Michael Coaker*
- 2009** *Simon Stocker*

## ETHNIC CHEF AWARD

Nominations are requested for chefs who are primarily responsible for the production of dishes whose origins come from beyond the British Isles. A strong track record with good peer feedback from chefs specializing in these styles of cuisine will be looked for.

### ROLL OF HONOUR

- 2007** *Vijay Anand*
- 2008** *Angelo Collaco*
- 2009** *Mohammed Aslam*

## PUB RESTAURANT CHEF AWARD

Nominations are invited for chefs who work in a public house. This can be in a free house, tenanted or leased property, or a managed house of a brewer or pub group. The candidate should use local produce where possible, cook with flair and creativity, and meet the demands of customers by reaching a standard for the proposer feels is exceptional.

### ROLL OF HONOUR

- 2003** *Paul Morgan*
- 2004** *Paul Clerebugh*
- 2005** *John Rudden*
- 2006** *Tom Kerridge*
- 2007** *Michael Bedford*
- 2008** *Matt van Wyck*
- 2009** *Dominic Chapman*

## RESTAURANT CHEF AWARD

For chefs who are recognised for their outstanding contribution to quality within this sector, whether it be a stand alone restaurant, part of a group, or based within a hotel. All styles can be nominated from Michelin Starred to Brasserie. Customer endorsements, accolades and successful years' trading need to be shown.

### ROLL OF HONOUR

- 1994** *Peter Kromberg*
- 1995** *Jeff Bland*
- 1996** *David Nicholls*
- 1997** *Gary Rhodes*
- 1998** *Willi Elsener*
- 1999** *Andreas Antona*
- 2000** *John Williams*
- 2001** *Galton Blackiston*
- 2002** *Michael Deane*
- 2003** *William Deans*
- 2004** *Peter Gordon*
- 2005** *Philip Howard*
- 2006** *John Campbell*
- 2007** *Lee Bennett*
- 2008** *Craig Sandle*
- 2009** *Izu Ani*

## YOUNG CHEF AWARD

Nominees should be under the age of 23 years on 1 February 2010 and have already shown a passion for the industry. Excelling in their technical skills, developing a wide knowledge base, flair and commitment for their chosen path. This nominee can be anywhere on our partie system from Apprentice to Head Chef and from any sector of the industry.

### ROLL OF HONOUR

- 1994** *Vikki Jeffryes*
- 1995** *Simon Hulstone*
- 1996** *Glyn Jacklin*
- 1997** *Ben Fullard*
- 1998** *Mathew Bennett*
- 1999** *Mark Parsons*
- 2000** *Nigel Skinkis*
- 2001** *James Lester*
- 2002** *Michelle Boundy*
- 2003** *Adam Peirson*
- 2004** *Robert Thompson*
- 2005** *Jane Mulbolland*
- 2006** *James Baker*
- 2007** *Labiru Jayasekara*
- 2008** *Grabam Squire*
- 2009** *Will Torrent*

## SPECIAL AWARD

This award, chosen by the committee of the Craft Guild of Chefs is given to that person who above all others has made an enormous contribution to this industry. Nominations not required.

### ROLL OF HONOUR

- 1994** *Peter Griffiths*
- 1995** *John Huber*
- 1996** *Paul Gayler*
- 1997** *Brian Turner*
- 1998** *Anton Mosimann*
- 1999** *Michel Bourdin*
- 2000** *Omero Gallucci*
- 2001** *Peter Kromberg*
- 2002** *Raymond Blanc*
- 2003** *Anton Edelmann*
- 2004** *David Foskett*
- 2005** *Michel Roux & Albert Roux*
- 2006** *Prue Leith*
- 2007** *Marco Pierre White*
- 2008** *Stephen Scuffell*
- 2009** *Heston Blumenthal*

