

# EDWARD NAMED *South East Winner*

The National Association of Care Caterers has been busy organising its Care Cook of the Year 2011 competition and one early regional winner has been selected

**E**dward Zammit, a chef for Avenance Elior in Essex is the 2011 NACC South East Regional Care Cook finalist. The creative caterer travelled to Unilever's Knorr Kitchen to take part in the care industry's premier culinary contest.

"I am thrilled to have won this south east title and look forward to representing the region at the National finals in July," said Edward who was among five semi finalists who qualified for the cook off from the regional entry.

The competition was open to all care sector caterers, who produced a menu suitable for a designated sector client.

The Elior chef came up trumps with a menu of Ballontine of Chicken served with Potato Cake followed by Chocolate Fondant with Caramel Sauce.

The contest, organised by NACC and supported by Unilever and Knorr, aims to raise the profile of this sector of the catering industry, and highlight the varied culinary skills and talents of its cooks.

Edward took up the challenge of creating a recipe for a two-course meal, meeting a number of criteria, including



Edward with his award flanked by Neel Radia, South East NACC and James Allred from Unilever

per person[ suitability for the client; while meeting NACC nutritional criteria. The dishes had to pass a taste test.

Neel Radia, South East Regional Chair

with contestants bringing the skills they utilise everyday in the workplace, to the competitive arena.

"Once again it displayed the creativity that is so often under valued in this sector. The five finalists are an example of the quality of staff employed day in day across the South East, in residential homes, children's centres, day care and community meals establishments.

"They should also be the benchmark for which every establishment must aim for as we all aim to improve nutritional care for those in our care."

\* The NACC launched the Care Cook of the Year contest in 2000. ■

**“ This contest highlights the depth of skill in the care industry with contestants bringing the skills they utilise everyday in the workplace, to the competitive arena ”**

imaginative use of ingredients; keeping the menu cost under £1.35 for two courses

NACC, said: "This contest highlights the depth of skill in the care industry