



The NACC Care Cook of the Year 2014 competition expands in response to demand

In response to the ever increasing popularity of its ***Care Cook of the Year*** competition, the National Association of Care Catering (NACC) has announced the expansion of the esteemed competition for 2014. The number of national finalists has doubled, taking it from six to twelve, and the prize package has also increased to reflect the growth.

Entries for the esteemed ***NACC Care Cook of the Year 2014*** competition, which seeks out the nation's best Care Cook, are now open with a closing date of **Friday 14 February 2014**.

One of the longest-standing, independent recipe competitions in the UK, now in its 14th year, the Care Cook of the Year competition successfully raises the profile of the care catering sector and champions those working within it. Competitors are challenged to devise new and exciting recipes appropriate for a care environment, highlighting the true culinary flair and particular skill sets required to ensure continued excellence and success within care catering.

Open to all chefs and cooks in the care sector (both NACC members and non-members), the NACC Care Cook of the Year Competition requires entrants to create a delicious and nutritionally balanced two-course menu, main and dessert, suitable for service users in a care setting. The combined food cost for both courses is also to be no more than £1.50 per head based on four portions.

All entrants will have the opportunity to show off their culinary skills, as well as their knowledge and understanding, at one of the six regional cook-offs held in March/April 2014, where they will have just 90 minutes to produce their dishes. Innovation, costing, suitability for the environment, adherence to nutrition guidelines, and taste and overall menu balance will be required to impress the judges.

The two highest scoring competitors from each regional heat will secure a place in the Grand Final on Wednesday 11 June 2014 and be in with a chance of claiming the coveted title ***Care Cook of the Year 2014***.

Neel Radia, National Chair, NACC, comments: “Catering within the care sector requires very specific knowledge and skills. There are a number of factors that care caterers need to fully understand and consider when planning menus for the elderly and vulnerable entrusted to their care. These include, for example, nutrition, budget, specific dietary needs and individual demands, variety and creativity, presentation, and of course great taste.

“The NACC Care Cook of the Year Competition gives chefs and cooks in the sector the opportunity to showcase their talents, demonstrate best practice, and push themselves and their abilities even further. The competition also presents service providers with an excellent opportunity to promote the knowledge, experience and skills held within their service, leaving existing and potential customers and service users with no doubt that nutritious and tasty food that will tempt the most discerning customer and meet the diverse needs of every individual, is consistently being prepared. I urge everyone to enter their talented care cook into our prestigious competition and reap the associated benefits – it could very well be a member of your team raising the coveted trophy in June of next year!”

As well as the esteemed title of NACC Care Cook of the Year 2014, the overall winner will claim a superb prize package including £600, a trophy, a delegate place at the NACC National Training & Development Forum 2014, a full set of Chef Knives, and a Blixer 2.

For more information on the NACC Care Cook of the Year 2014 competition and to download an entry form visit www.thenacc.co.uk .

Ends

Notes to editors:

- The competition is supported by the Worshipful Company of Cooks, Brakes, Premier Foods, Rational, Robot Coupe UK Ltd and Pritchitts.
- **The NACC**
The National Association of Care Catering (NACC) is a progressive organisation representing professionals providing catering to the care industry. They are recognised by Local Authorities, independent providers, the charitable sector and Government departments as a prime source of information and opinion on all aspects of catering within the care sector and whose primary aim is to improve standards.

The NACC works with a number of partners to:

- To promote and enrich the standard of catering within the care sector, whether that catering be provided by Social Care Departments or other Caring Agencies
- To provide a forum for debate among individuals, companies and organisations of all kinds involved in catering for the care sector
- To facilitate the exchange of information, experience and expertise

- To promote the development of professional standards among those involved in catering for the care sector
- To commission research into matters relating to catering for the care sector
- To publish guidelines, policy papers and authoritative statements on all aspects of catering for the care sector

www.thenacc.co.uk

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