



## **The National Association of Care Catering crowns the Care Cook of the Year 2014**

Jennie-May Smith, a chef at Berkeley House Care Home, Hull, is officially the UK's best care cook. Jennie-May earned the worthy accolade when she secured victory at the National Final of the ***National Association of Care Catering's (NACC) Care Cook of the Year 2014*** competition.

The exciting live action unfolded yesterday at the Barking & Dagenham Technical Skills Academy when 12 chefs from the care sector showcased an abundance of culinary talent, knowledge and pure dedication in front of industry colleagues, associations and representatives.

Over 90 minutes of intense competition the finalists pushed themselves to the limit in a final bid to impress the judges with their specially-created care menus, nutritional knowledge and culinary prowess, and claim the top prize.

Jennie-May emerged triumphant against first-class competition thanks to her winning menu of *smoked mackerel frittata, followed by lemon posset with hemp thins and berries*. The judges particularly praised Jennie-May for the thought that had clearly gone into her dishes and her consistency of presentation.

Giles Conroy of Sunrise Senior Living of Bramhall, Stockport, claimed second place and *Highly Commended Main*, with Gareth O'Hara of Sunrise Senior Living of Cardiff taking third place, and Becky Allcorn from Catering Academy Ltd at Rotary Lodge, Worthing, securing *Highly Commended Dessert*.

Neel Radia, National Chair, NACC, comments: "Congratulations to Jennie-May on her incredible and deserved win, and to all the finalists for a simply thrilling final.

"This competition really is fantastic. It raises the profile of care catering as a rewarding and viable career choice, but most importantly it gives chefs working in the care sector a rare opportunity to shine and showcase the outstanding talents they possess. All the finalists truly shone and left the judges and audience with no doubt that care catering requires real skill, knowledge, culinary expertise and passion. They are genuine ambassadors for the sector and their colleagues who deliver excellence on a daily basis.

“This year we doubled the size of the National Final and the standards most definitely grew too, with everybody upping the ante. We witnessed a master class in care catering, featuring delicious and appealing menus that showed creativity, aptitude, and a firm grasp of the fundamentals of nutrition, cost and the specific and varied needs of service users.”

Thrilled by her win, Jennie-May Smith, NACC Care Cook of the Year 2014, said, “I am overwhelmed and shocked to have won. I have only been in the care catering industry for just under a year. I am very thankful for all the support I have received in achieving my win.

“My residents inspired me as their favourite dish is egg and chips. My menu was developed from this, adding the mackerel to the eggs to increase nutritional content and using sweet potato and swede for the chips.”

One of the longest-standing independent recipe competitions in the UK, the prestigious NACC Care Cook of the Year competition successfully raises the profile of the care catering sector and champions those working within it. It challenges competitors 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 the important sector of care catering.

Open to all chefs and cooks in the care sector (both NACC members and non-members), entrants are required to create a delicious and nutritionally balanced two-course menu, main and dessert, suitable for service users in a care setting and with a total food cost of no more than £1.50 per head based on four portions.

In just 90 minutes they are tasked with producing a first-class menu that demonstrates innovation, costing ability, suitability for the environment, adherence to nutrition guidelines, great taste, and overall menu balance.

As well as the esteemed title of NACC Care Cook of the Year 2014, Jennie-May claimed a superb prize package and trophy.

For more information on the NACC Care Cook of the Year 2014 competition visit [www.thenacc.co.uk](http://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](http://www.thenacc.co.uk)

- **About the Technical Skills Academy (TSA)**

The Technical Skills Academy (TSA) was opened in September 2012. A unique partnership between Barking & Dagenham College and the London Borough of Barking and Dagenham (LBBB), the TSA was built by the LBBB and managed by Barking & Dagenham College. It offers an industry-standard training environment for young people aged 16 to 18 in the heart of Barking.

At the TSA students learn in commercial environments which are open to the public, so that they get the real-work skills that their future employers are looking for. These include The Salon 2, the training and commercial salon; Headjogs Training Academy & Salon, a Wella Professional salon; Short Blue Restaurant, which serves lunches and snacks; and the Chef's Hat 2, a bistro which also features a Starbucks café. The TSA offers an extensive range of courses, including construction, plumbing, enterprise and entrepreneurship, creative media and IT, food studies, hair, media make-up and beauty.

For more information please visit [www.bdc.ac.uk](http://www.bdc.ac.uk).

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